



EATERY MENU

CHEESE BOARD - 20

GENEROUS PORTIONS OF THREE HAND SELECTED CHEESES - SERVED WITH PICKLED VEG, CRACKERS

BLOODY MARY CRAB DEVILED EGGS - 12

DEVILED EGGS FILLED WITH BLUE AND SNOW CRAB, SHALLOTS, MAYO, DIJON, AND OLD BAY SEASONING

DIRTY MARTINI DIP - 14

BLEU AND CREAM CHEESES BLENDED WITH SOUR CREAM, SCALLIONS, CHOPPED CASTELVETRANO OLIVES. SERVED WITH CRACKERS, CARROTS & CUCUMBERS

ROAST BEEF SLIDERS - 14

FRESH ROAST BEEF ON HAWAIIAN ROLLS, TOPPED W/ CARAMELIZED ONIONS, HAVARTI & FRENCH ONION SPREAD + SERVED WITH A SIDE OF "HORSEY" SAUCE

SHRIMP COCKTAIL - 18

LARGE SUCCULENT SHRIMP SERVED WITH HOMEMADE COCKTAIL SAUCE, LEMON WEDGES AND CRACKERS

VEGETARIAN GRILLED CHEESE - 14

FRENCH BREAD WITH SHARP WHITE CHEDDAR CHEESE AND FRESH BLACKBERRY THYME JAM (ADD BACON FOR \$3)

THE ULTIMATE CHILI DOG - 12

ALL BEEF HOT DOGS ON A BRIOCHE BUN, CHEDDAR CHEESE SLICES, SMOTHERED IN HOMEMADE CHILI AND TOPPED WITH CRUNCHY JALAPEÑOS. SERVED WITH CHIPS AND FRUIT

SALMON NICOISE SALAD - \$18

BAKED SALMON ON MIXED GREENS, FRENCH GREEN BEANS, BABY POTATOES, CHERRY TOMATOES, HARD BOILED EGG, ENGLISH CUCUMBER, ARTICHOKE HEARTS & VINIGARETTE.

FRENCH ONION CHICKEN POT PIE - 17

ROASTED CHICKEN LAYERED WITH THYME, CARMELIZED ONIONS & GRUYERE CHEESE. TOPPED WITH PUFF PASTRY ROUNDS AND MORE SHREDDED GRUYERE

CAPRESE FLATBREAD - 15

FLATBREAD WITH PESTO SPREAD, FRESH AND SUNDRIED TOMATOES, MOZZARELLA, ARUGULA AND BALSAMIC GLAZE

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

*PLEASE BE AWARE OUR FOOD MAY CONTAIN ALLERGENS SUCH AS WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH OR SHELLFISH

CATERING + PHOTOSHOOTS + PRIVATE PARTIES + CREATIVE SPACE
"THERE ARE NO STRANGERS HERE, ONLY FRIENDS YOU HAVE NOT MET YET" - YEATS

