

Munchies

Baked Brie Baby

Delicious baked brie topped with PECANS, dried fruit and an orange caramel sauce.

Served in a hot bowl with fresh veggies and toasted bread. 10.50

Spinach Artichoke Dip (H)

Served in a toasted sourdough bread bowl with tons of fresh veggies and tortilla chips. 10.50

Shrimp Crab & Parmesan Dip (H)

Served hot in a toasted sourdough bread bowl with fresh veggies and tortilla chips. 13.00

Spicy Feta Dip (H)

Spicy blend of feta & cream cheese, garlic & red peppers. Served with pita bread, crackers & fresh veggies. 10.50

Homemade Hummus (H)

Pureed chickpeas blended with spices, garlic & olive oil, and served with pita bread, veggies & tortilla chips 10.50

Caprese Bites

Toasted Bread, Fresh Buffalo Mozzarella, Marinated Sundried Tomatoes, Basil Pesto & Balsamic Glaze 10.50

Giant Soft Pretzel Sticks

These giant soft pretzel sticks are more than seven inches long and toasted warm on inside and crisp shell.

Served with gourmet cheese 5.00 for two 9.00 for four 14.00 for six

Classic Cheese & Crackers Tray

Five classic cheeses: smoked gouda, Dill Havarti, sharp cheddar, Brie, & Smoked Cheddar served with crackers and side nibbles. 10.50 for two 18.00 for four

Meat Cheese & Crackers Tray

A sampling of five classic cheeses with prosciutto, salami & Soprasado 13.50 for two 27.00 for four

Paninis

Served on herb bread with your choice of broccoli salad, tortilla chips or veggies.

Buffalo Chicken

Chicken breast marinated in Franks RedHot, Grilled Bell Peppers, Bacon, Gouda, Blue Cheese, and Lettuce. 10.00

Italian Stallion

Sopressata, Coppa, Prosciutto, Pesto, Mozzarella, Red Peppers, Mayo, & Tomato. 10.00

Grilled Chicken Breast Panini

Grilled chicken breast topped with Creamy Spinach Artichoke spread and melted Swiss cheese. 10.00

Big Bird Panini

Sliced Turkey, Bacon, Smoked Gouda, Guacamole, & Tomato. 10.00

Fondue

All cheese fondues are served with an array of fresh veggies, tortilla chips, & toasted baguette. 14.50 for two 20.00 for four

Garlic & Swiss: A blend of Swiss cheese, white wine and garlic blended together to perfection.

Stout & Cheddar: A rich, smoky & peppery cheddar fondue blended with stout ale.

PepperJack Crack: We use the White Rascal ale on tap and blend perfectly with pepperjack cheese, Mexican spices and a secret little something. This one is frisky but tasty.

Desserts

Molten Lava Chocolate Fondue 14.50 for two 20.00 for four

A bubbling cauldron of rich, creamy, semi-sweet milk chocolate infused with triple sec liqueur. Served with fresh fruits, cookies, pound cake, pretzels and marshmallows for proper dipping.

Turtle Chocolate Cheesecake 5.00

