**From the Kitchen Jan 3 - 5**

**Platters**

**Charcuterie & Cheese Platter $16**

*Manchego or Prairie Breeze Sharp Cheddar, Salame, Carrs Water Crackers*

**Mediterranean Platter $14**

*Olives, Marinated Mozzarella, Grapes, Hummus*

*Stuffed Grape Leaves, Baby Carrots, Baguette Crisps*

**Seafood Platter $18**

*Salmon Pate, Smoked Salmon, Crab Meat, Hollandaise Sauce, Cream Cheese, Baguette Crisps*

**Lunch Specials: Served Fri-Sun**

**Three Bean Chili $8**

*Served with toppings of cheese, onion, bacon bits and sour cream, w/warm Baguette*

**Warmed Brie w/ Fig Chutney $10**

*Warmed Brie topped with fig chutney, served w/warm Baguette*

**Cranberry Goat Cheese Roll $9**

*Goat cheese covered in dried cranberries served with your choice of crackers*

**Caesar Salad $7.75**

*Croutons, Parmesan, add: Anchovies*

***\*with Grilled Chicken $11.75***

**A la Carte**

**CHEESE**

**Prairie Breeze Sharp Cheddar $8**

**Kerrygold Cheddar $8**

**Manchego $7**

**Chevre (Goat Cheese) $7**

**Brie: $7**

**CHARCUTERIE & SEAFOOD**

**Speck $8**

**Salame $8**

**Smoked Salmon Pate $6**

**CRACKERS**

**34 Degrees Crisps $5**  *Wheat or Cracked Pepper*

**Rosemary Mini-Crisps $5**

**Baguette Crisps $6**

**Free for All Gluten Free Crackers $6**

**Carrs Table Water Crackers $3**

**BEVERAGES**

**Grown-Up Soda $2**

*Lemonade, Ginger Ale, or Cola*

**Saratoga Water Still or Sparkling $2**

**Espresso $2**