

From the Kitchen Jan 24 - 26

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

Red Pepper Gouda Soup w/ Sandwich \$12

Soup served with an apple and gouda grilled cheese sandwich

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

Manchego \$7

Chevre (Goat Cheese) \$7

Brie: \$7

CHARCUTERIE & SEAFOOD

Speck \$8

Salame \$8

Smoked Salmon Pate \$6

Olive and Feta \$5

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

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