

# SMALL PLATES

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## GOUGÈRES\*

— \$11 —

Gruyère Cheese-Dijon Pastry (7 pieces)

## SPINACH & HUMBOLDT FOG DIP

— \$14 —

Parsley, Spinach, Cream Cheese, Humboldt Fog Chèvre,  
Crostinis

## BASQUE STYLE CRÊPE

— \$15 —

Black Truffle Crêpe with Mushrooms, Prosciutto,  
Gruyère, Honey Drizzle

## SPRING MIXED SALAD\*

— \$14 —

Fennel, Candied Pecans, Humboldt Fog Chèvre Crumble,  
Orange Segments, Honey-Apple Cider Vinaigrette

## BBQ PORK SLIDERS

— \$17 —

2 Brioche Sliders, Housemade Pickles, Side of Coleslaw

## SPRING PECORINO

### RISOTTO\*

— \$19 —

Sage, Butternut Squash, Mushrooms, Pepitas,  
Grated Cheese

\*Vegetarian

# CHARCUTERIE & CHEESE

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## SNACK MIX\*

— \$4 —

Garlic & Herb Seasoned Snack Mix from  
Must Have Munchies

## PROSCIUTTO & OLIVES

— \$15 —

Prosciutto, Marinated Olives, Baguette

## CHEESE BOARD\*

— \$18 —

A Selection of Hard and Soft Cheeses, Jam,  
Baguette

## INNKEEPER'S RATION

— \$36 —

All of the Above

\*Vegetarian

# DESSERT

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## CANNOLI\*

— \$13 —

Lemon, Ricotta, Mascarpone

## CHOCOLATE MOUSSE TART\*

— \$15 —

Bittersweet Chocolate, Port Redux, Seasonal Fruit

## MATCHA TIRAMISU\*

— \$12 —

Ladyfingers, Jasmine Tea, Whipped Matcha Mascarpone

## CARROT CAKE

— \$14 —

Spring Carrots, Nutmeg, Cinnamon, Whipped Cream  
Cheese Frosting

\*Vegetarian