

Appetizers

Bruschetta 6.50

French Bread slices topped with Tomato, Garlic and Basil and Balsamic Glaze

Fruit Plate Small 4 Large 7

Fresh Seasonal Fruit

Roasted Peppers 7

Roasted Red Peppers with Serrano Ham and Garlic Toast

Jalapeno Poppers 9

Six Cheddar Cheese filled Jalapenos served with homemade Remoulade, Marinara or Fra Diavlo Sauce (spicy)

Shrimp Cocktail 11.00

Five Jumbo Shrimp served with Cocktail Sauce and Lemon Wedge

Baked Brie 12.00

Three buttery morsels of brie baked in a flakey dough
Served with a spicy honey pecan sauce

Cheese Board Small 12.00 Large 20.00

Espresso BellVitano White Cheddar, Rogue Valley Smokey Blue and Goat Brie Cheeses served with Grapes, Kalamata Olives, Serrano Ham Pinwheel and Warmed Pita Slices

Sides

Side Salad 4.50

Lettuce, Tomato, Cucumber, Black Olive, Onion and Croutons

French Fries 3.25

Beer Batter Onion Rings 4.75

Cole Slaw 2.25

Fried Okra 4.00

ALL PRICES INCLUDE TAX