



RESTAURANT BAR

LATE NIGHT MENU

THURSDAY THRU SATURDAY UNTIL 2AM

CHEESE BOARD

\$12/3 or \$16/5

Gorgonzola Dolce (Italy)

A younger, softer, less pungent version of traditional Gorgonzola blue cheese

Parmigiano-Reggiano (Italy)

Cow's milk aged 18-24 months with a distinct salty, nutty flavor and slightly coarse texture

Pecorino Romano (Italy)

Hard, aged, sharp sheep's milk cheese

St. Andre (France)

A triple crème cow's milk cheese -- very intense and Brie-like

Taleggio (Italy)

Soft, pleasingly pungent, pasteurized cow's milk cheese

Monte Enebro (Spain)

Artisanal, intensely flavored goat cheese

Humboldt Fog (California)

Tangy, ash coated goat cheese with a mid-line of edible ash

Tomme de Savoie (France)

Flavorful, semi-soft 20-45% butter fat cow's milk cheese

CHARCUTERIE BOARD

\$8/1 or \$16/Platter

26 Month Prosciutto di Parma

Sweet Sopressata

Hot Sopressata

22 Week Aged Italian Speck

3 Month Air-Dried Bresoala

Dry Aged Capicola

LIL' BITES

Marinated House Blend of Olives

\$4

House Made Pickled Vegetables

\$4

SPREADS

\$5/1 or \$13/3

Humus

Tzatziki

Fire Roasted Eggplant

Spicy Feta

Served with Grilled Turkish Bread

SALADS

Mixed Greens

\$9

Farmer's Market Vegetables and Red Wine Vinaigrette

Vareli Salad

\$12

Baby Arugula, Israeli Cucumbers, Fresh Herbs, Tomatoes, Kalamata Olives and Feta Cheese

GRILLED PANINIS & BURGER

Portobello Panini

\$12

Grilled Portobello, Roasted Peppers, Tapenade, Basil and Goat Cheese

Salumi Panini

\$13

Sopressata, Prosciutto, Copa, Spicy Aioli, Pickled Onions and Buffalo Mozzarella

Grass-Fed Beefburger

\$12

Caramelized Onions, Chipotle, Argula and White Cheddar
Served with Herbed Fries

Middle-Eastern Lamb Burger

\$14

Harissa, Tomato, Pickled Red Onion
Served with Herbed Fries

Executive Chef: Amitzur Mor