



CHEESE PLATES

Served with toasted baguette, gourmet crackers, fresh fruit, quince paste, and olives.

BRIE — is the best known French cheese and is aptly nicknamed "the Queen of cheeses." Several hundred years ago, Brie was one of the tributes which the subjects had to pay the French kings. In order to fully enjoy the experience, Brie must be served at room temperature.

SMOKED GOUDA — smoked slowly in ancient brick ovens over smoldering hickory chip embers. Sensational with beer, this hardy cheese has an edible brown rind and a creamy, yellow interior.

CREAM HAVARTI DILL — arguably Denmark's most famous cheese, Cream Havarti is a deliciously mild, very creamy, natural, semi-soft cheese with fresh dill added.

PORTER CHEESE — An Irish cheese that is cheddar and marbled with the very rich Porter Ale. Not as strong as it might suggest, it is nutty and fruity with a pleasant finish.

GOURMET PIZZAS

A meal for one, or a snack to share.

Margherita — Tomatoes and mozzarella topped with fresh basil and drizzled with balsamic vinaigrette.

Roasted Vegetable — shredded mozzarella with roasted bell peppers, asparagus and portabella mushrooms drizzled with balsamic vinaigrette.

BBQ Chicken — chicken breast with Sweet Baby Ray's Barbecue sauce, red onion, cheddar and mozzarella cheeses.

SMALL PLATES

Tandoori chicken satay — Marinated tandoori chicken skewers on a bed of spring onion salad served with a sweet chili sauce and tsatsiki.

Pan Fried Crab Cakes — Served with a Roasted corn salsa and Remoulade sauce

Bacon Wrapped Grilled Shrimp — Served with a mango and pineapple salsa

Hummus Plate — our house made hummus with pita triangles, roasted red peppers and other veggies and fruits for you to mix 'n match..