

Sandwiches

- Tuscan Pig** \$10.95
Porchetta, Cabot clothbound cheddar, arugula and white truffle oil. Served open face on sliced toasted rustic white bread.
- Mozzascuitto** \$10.95
Prosciutto, mozzarella, arugula, balsamic glaze, on a baguette, served with a side salad.
- Supreme Decadence** \$9.95
French ham, double crème brie, cornichons, stone ground mustard on rustic white, served with a side salad.
- Napa Valley Picnic** \$9.95
Burrata cheese, fresh vine tomato, fresh basil, olive oil balsamic glaze and tomato basil pesto served open face, on toasted rustic white bread.
- Le Petite Bouche** \$9.95
Campagne pâté, arugula, cornichon, stone ground mustard on a crusty baguette, served with a side salad.
- Croque Monsieur** \$9.95
A hot pressed sandwich of, french ham, raclette and shredded green apple on rustic white bread, served with a side salad.
- The Italian** \$9.95
Mortadella, Genoa salami, shaved Parmigiano-Reggiano, greens, tomato, garlic basil oil, on a crusty baguette, served with a side salad.
- Ultimate Grilled Cheese** \$8.95
Our original. a delicious gooey blend of raclette and gruyere on rustic white bread, served with honey, and a side salad.

Build Your Own Sandwich..... 7.99

Choose from the following ingredients:

☛ **Bread- Choose One**

Baguette or Sliced Rustic White

☛ **Cheese- Choose One**

Gorgonzola, Swiss Emmenthal, Gruyere,
Fresh Mozzarella or Brie

☛ **Meat- Choose One**

French Ham, Turkey, Salami or Mortadella

☛ **Toppings- Choose Any**

Artisan Greens, Tomato, Stone Ground Mustard
House Infused Olive Oils: Garlic Basil, Citrus or Chile Pepper
House Made Mayo: Tarragon, Basil or Roasted Pepper

Side Salad \$2.00

Add a salad to your "Build Your Own".
Artisan greens tossed with our honey
balsamic dressing.

Substitute or add a premium cheese or meat \$4.99 per item

*An automatic gratuity of 18% will be added to parties of 6 or more

Salads

All salads served with fresh sliced baguette.

The Parisian Picnic	\$8.95
Artisan greens tossed with our house made honey balsamic dressing served with toast points topped with warmed goat cheese, and sprinkled with goat cheese and cranberry.	
Caprese Salad	\$7.95
Vine ripe tomatoes layered with fresh mozzarella topped with fresh basil and drizzled with garlic basil infused oil.	
Swiss Miss	\$8.95
Artisan greens, vine ripe tomato, topped with gruyere cheese, dried figs, marcona almonds and house made honey balsamic dressing.	
Great Pair	\$8.95
Artisan greens, pear slices, granny smith apple slices, caramelized walnuts, topped with blue cheese and house made honey balsamic dressing.	

Soft Drinks

Coke 12oz	\$1.99	Diet Coke 12oz	\$1.99
Lemon Iced Tea, San Benedetto	\$2.49	Limonata, San Peligrino	\$2.49
Orangina	\$2.49	Peach Iced Tea, San Benedetto	\$2.49
Aqua Panna Still, 500ml	\$2.99	San Benedetto Sparkling, 16oz	\$2.49
San Benedetto Still, 16oz	\$2.49	San Peligrino Sparkling, 500ml	\$2.99

Craft Beer (Bottled)

Monk in The Trunk, Organic Amber Ale	\$5.50	Toasted Lager, Blue Point	\$5.50
5.5%- Inlet Brewing Co.- Jupiter Florida		5.3 %- Blue Point Brewing Co.- Long Island New York	
Peak Organic IPA	\$5.50	India Brown Ale, Dogfish Head	\$5.50
7.1%- Peak Organic Brewing Co.- Portland Maine		7.2%- Dogfish Head Brewing Co.- Milton Delaware	
Palm Amber Beer	\$5.50	Banana Bread Beer	\$5.50
5.4%- Palm Brewing Co.- Steenhuffel, Belgium		5.2%- Wells and Young Brewing- Bedford, England	
Blanche de Bruxelles, 750 ml	\$12.99	Orval Trapist Ale	\$8.50
4.5%- Brasserie LEFEBVRE- Quenast, Belgium		6.9%- Abbaye d'Orval, Belgium	

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