

CHEF/PROPRIETOR

Phillip McDonald

PROPRIETOR

Dave Rauschkolb



**BREAKFAST & LUNCH**

**HOURS OF OPERATION**

Monday - Saturday: 7am - 5pm  
Sunday 8am - 3pm

**AFTERNOON SNACKS, CHARCUTERIE & CHEESE**

**Warm Olives** - Castelvetro, Picholine, Nicoise.....6

**Bagel & Lox Board** - Smoked Salmon, Cream Cheese, Capers, Red Onion, Tomato.....15

**Farmstead Cheese of the Day** - Pecans, Dried Fruit, Baguette.....8

**Sardines** - Sourdough, Pickled Egg, Sea Salt Butter, Calabrian Chili, Lemon.....14

**Charcuterie Board** - Mortadella, Coppa, Prosciutto di Parma, House Pickles, Grain Mustard, Baguette.....16

**Black Bear Board** - Mortadella, Coppa, Prosciutto, Farmer's Cheese, Marinated Olives, Baguette, Pecans, Dried Fruit, House Pickles.....25

**WINES BY THE GLASS OR BOTTLE**

**BUBBLES**

**Sparkling** - Armand Blanc de Blanc, Brut, France.....9/31

**Mimosa** - Fresh Squeezed OJ, Armand Brut.....10

**ROSE**

**Broc Cellars** - California.....13/45

**WHITE**

**Chardonnay** - Revelry, Columbia Valley, Wash.....10/35

**Albarino** - Paco & Lola, Rias Baixas, Spain.....13/45

**Reisling/Pinot Blanc** - Brooks, Willamette, Ore.....11/38

**RED**

**Syrah** - Eric Texier "Chat Fou" Rhone, France.....10/35

**BEER**

**Red Cypress Brewery** - Pilsner.....5

**MIA Beer Company** - Domino Pilsner.....5

**MIA Beer Company** - Miami Weiss.....5

**Central Brewing** - Up River Pale Ale.....5

**Heavy Seas** - TropiCannon IPA.....5

**Bro-Mosa** - MIA "Miami Weiss, Fresh Squeezed OJ.....7