FRIES • 7
Sea Salt-BBQ or Truffle-Parmesan
Whole Grain Mustard Aioli

ROASTED GARLIC HUMMUS • 10
Giardiniera Relish, Pita Bread, Crudités

BAKED SPINACH ARTICHOKE DIP • 12
Pita Chips, Crudités

CALAMARI • 14
Roman Style with Tomatoes, Capers, Lemon

TOMATO & FRESH MOZZARELLA SALAD • 12
Extra-Virgin Olive Oil, Basil Pesto, Grilled Artichokes

THREE CHEESE FLATBREAD • 10
Fresh Mozzarella, Goat Cheese, Wisconsin Cheddar

MEDITERRANEAN FLATBREAD • 12
Artichokes, Sundried Tomatoes, Kalamata Olives, Caramelized Onions, Feta Cheese

ARTISAN CHEESE & OLIVES • 12
2 Year Aged Cheddar, Brie, Cave Aged Blue Cheese
Marinated Olives, Water Crackers

CRAB CAKE SLIDERS • 11
Lemon Herb Aioli, Mixed Greens, Brioche Roll

CHARCUTERIE • 15
Locally Made Meats: Soppressata, Prosciutto, Coppa; Gherkins,
Whole Grain Mustard, Sourdough Baguette

SMOKED BACON-WRAPPED STEAK BITES • 10
Fresh Horseradish, Mustard, Capers, House-Made Steak Sauce

HAPPY HOUR • MONDAY—FRIDAY, 5PM—7PM
50% off all appetizers, $2.50 Drafts,
$5 House Red and White Wine by the Glass, $5 Rail Drinks