



AVAILABLE ALL DAY

COCO & RYE SOURDOUGH W/ CONDIMENTS gfo Balsamic Butter, Extra Virgin Olive Oil	\$8.00
SPICED MIXED NUTS gf, v, nuts House Made Spiced Mix	\$9.00
OREGANO FRIES <i>veg, gf</i> w/ Lime Aioli, Seasonal Herbs, Oregano	\$10.00
WARM MARINATED MEDITERRANEAN OLIVES gf, v w/ Citrus Segments	\$12.00
SHELL CRAB TACO <i>gfo, s, df</i> One Shell Crab Taco, Chipotle, Capsicum, Herbs	\$14.00
SEASONAL DIPS gfo, veg, nuts (ask our friendly staff)	\$16.00
CHARCUTERIE PLATE gfo Jamon Iberica Cebo Fuente Bella, La Boqueria Fuet Anis, Bresaola (Grass Fed), Served With Cornichons, Campesinos And Mustards	\$32.00
CHEESE SELECTION gfo	\$35.00
(St Agur Blue, Jack's English Club Cheddar, Fromager dÁffinois Triple Cream, Montecampero Manchego D.O (Anejo 12 months) Served With Natural Quince Paste, Muscatels On The Vine, GF Waterthins, Lavosh)	