

— ◦ **FARM TO TASTING TABLE** ◦ —

CHARCUTERIE PLATTER \$32

Prosciutto, Salami, Coppa, Brush Creek Brie, WW Cheese Aged Gouda, Sourdough Roll, Candied Walnuts

AMERICAN FARMHOUSE CHEESE \$25

Brush Creek Brie, Humboldt Fog Chevre, WW Cheese Co Aged Gouda, and Twin Sisters Blue Cheese,
Marcona Almonds

BAKED GOAT CHEESE..... \$22

Fresh Chevre, Sundried Tomato Pesto, Kalamata Olives, Crostini

LITTLE BITES \$17

Prosciutto & WW Cheese Aged Gouda, Marcona Almonds, Blue Cheese Stuffed Dates, Castelvetrano Olives

