



## THE CHARCUTERIE BAR

@HOPKINS VINEYARD

### ~ CHEESE & CHARCUTERIE ~

#### ARTISAN CHEESE & CRACKERS \$17

Artisan cheese of the day, served w/ an assortment of crackers & fresh grapes

#### CHARCUTERIE MEAT BOARD \$27

A delicious selection of gourmet dried meats, and locally made dry cured Italian sausage from La Molisana, served with an assortment of crackers

ADD SALAMI ROSETTE \$7    ADD OLIVES \$6    ADD CORNICHONS \$4    ADD BREAD & OLIVE OIL \$8  
ADD TOMATO CHUTNEY \$3.50    ADD ARTISAN CHEESE OF THE DAY \$8    ADD FIG JAM \$2.50

### ~ FOR DIPPING ~

#### HOPKINS GARDEN HERB DIP \$15

Served with cucumber slices & potato chips "it's the best"

#### ROASTED PINE NUT HUMMUS \$15

Served with Kalamata olives, mini naan bread, and pita chips

#### BASIL PESTO DIP \$15

Served with dried Compari tomatoes & toasted ciabatta bread

#### WHIPPED RICOTTA DIP \$15

Whipped ricotta layered with spicy honey, pistachios, lemon zest & spaghetti dust served with toasted ciabatta bread

#### RASPBERRY BUTTER BOARD \$20

Sweet honey butter topped with raspberry jam, fresh rosemary & pistachios served with toasted ciabatta bread

### ~ WARM BITES ~

#### SOFT NY STYLE PRETZEL \$15

Two warm NY style pretzels served with honey mustard & chipotle sauce

#### RUSTIC GRILLED CHEESE PANINI \$16

Toasted artisan bread layered with melted American and provolone cheeses served warm and crisp accompanied by potato chips

#### NOT-YOUR-AVERAGE S'MORES \$18

Toasted ciabatta slices topped with fig jam, prosciutto, and perfectly charred brie cheese. *A must try!*

#### MAC & CHEESE WEDGES \$12

Crispy golden wedges filled with creamy macaroni and cheese, served hot with chipotle sauce.