

CHARCUTERIE

Espanol	14
Spanish chorizo served with manchego cheese, Spanish olives and Spanish anchovies Espanola in olive oil	
France	14
Country pate served with pickled vegetables and crostini	
Italiano	16
Sopressata, Cappicola, Salami and Fontina cheese served with black olives, caper berries, crustini and olive oil	
Study de Fromage	20
Wisconsin cheddar, Fontina, Manchego, Brie, Smoked Gouda, Cranberry Nut Stilton served with Mallorca almonds, grapes and honey comb	
The Governors Board	65
A sharable charcuterie sampling our Espanol, France, Italiano and Fromage. Included are samplings of our deviled ham mousse spread and southern pate hush puppies. (serves 4 ppl)	

SMALL PLATES

Quattro Fondue	14	A Trio of Profiteroles	11
Havarti, Fontina, Smoked Gouda and Spicy Pepper jack		Salmon mousse, Ham and Guava and Cheese	
Charred Brussel Sprouts	12	Southern Pate Hush Puppy	10
Served with cotija cheese with a balsamic glaze		Cornmeal hush puppies filled with pimento cheese and served with a citrus honey mustard aioli	
Deviled Ham Mousse Spread	12	Anchovies Espanoles	18
Served with cornichons and artisan crackers		Anchovies Espanoles served with seasonal pickled vegetables and crostini's	

ARTISAN FLATBREADS

Italian Flatbread	14
Sopressatta and Salami with Fontina cheese	
Margherita	12
Topped with mozzarella, basil and tomato	
Fig & Prosciutto Flat Bread	16
Also topped with arugula, honey and sea salt	
Quattro	14
Topped with Havarti, Fontina, Smoked Gouda and Spicy Pepper jack	

DESSERT

Choconut Panna Cotta	8
Italian custard with swirls of chocolate topped with roasted coconut shavings	
Lemon Pound Cake	8
Served with seasonal berries macerated in orange liqueur	
Assorted Macaroons	8
Served with a coquito mini milkshake	