



BUILD YOUR OWN BOARD

Curated Selections - All boards will be served with Specialty Crackers & Crostinis

Your choice of:

4 meats or cheeses & 2 accompaniments | 14

6 meats or cheeses & 3 accompaniments | 21

8 meats or cheeses & 4 accompaniments | 28

DRIED & CURED MEATS

Prosciutto | Italy

Venison Sausage | Michigan

Sopressata Salami | Italy

San Remo Genoa Salami | USA

DOMESTIC & IMPORTED CHEESES

White Sharp Cheddar | Michigan

Brie De France

Maytag Blue Cheese | Iowa

Smoked Gouda | Spain

ACCOMPANIMENTS

Onion Marmalade

Cornichons

Mustard Seed Gastrique

House Marinated Olives

Michigan Apple Mustard

Dried Apricots

Fig Jam

Tomato Jam

Bread and Butter Pickles

Piquillo Peppers

House-Pickled Vegetables

House Roasted Nuts

PRIVATE CELLAR SELECTION

Mission Point Blanc de Blancs 15 / 58

Mission Point Sauvignon Blanc 9 / 36

Mission Point Chardonnay 9 / 36

Mission Point Pinot Noir 9 / 36

Mission Point Cabernet Sauvignon 9 / 36

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*