

Brambly Park

1708 Belleville St. · +18044065611 · Updated: Jan 14, 2026

[View online menu](#)



NON-ALCOHOLIC 15

Cappuccino	\$4.25
Latte	\$4.50
Americano	\$3.50
Coffee (regular)	\$2.50
10 oz cup of coffee - can add cream or sugar	
Coffee (decaf)	\$2.50
10 oz cup of coffee - can add cream or sugar	
Coke	\$2.00
Diet Coke	\$2.00
Sprite	\$2.00
Gingerale	\$2.00
Cranberry Juice	\$2.00
Orange Juice	\$3.00
Rose Lemonade	\$5.00
Pellegrino Limonata	\$4.50
Pellegrino Araniciata	\$4.50
Club Soda	\$2.00

WINE BY THE GLASS / CARAFE 14

Glass Italian Sparkling Bassano	\$8.00
Glass Sparkling Rose	\$11.00
Glass Lambrusco	\$11.00
Glass Pinot Grigio	\$11.00

Brambly Park Chardonnay	AVAILABLE OPTIONS	
		\$8.00
	Glass:	\$8.00
	1/2 Carafe (16.9oz):	
		\$17.00
	Bottle (25.4oz):	\$28.00
Brambly Park Virginia Chardonnay	AVAILABLE OPTIONS	
		\$9.00
	Glass:	\$9.00
	Bottle (25.4oz):	\$30.00

Brambly Park Riesling	AVAILABLE OPTIONS	
		\$8.00
	Glass:	\$8.00
	1/2 Liter Riesling:	\$17.00
	Bottle (25.4oz):	\$28.00
	Carafe Riesling:	\$30.00

Brambly Park Sauvignon Blanc	AVAILABLE OPTIONS	
		\$8.00
	Glass:	\$8.00
	1/2 Carafe (16.9oz):	
		\$17.00
	Bottle (25.4oz):	\$28.00
Brambly Park Petite Manseng	AVAILABLE OPTIONS	
		\$13.00
	Glass:	\$13.00
	Bottle:	\$42.00

Brambly Winter Rose	AVAILABLE OPTIONS	
		\$9.00
	Glass (6oz):	\$9.00
	1/2 Carafe (16.9oz):	
		\$17.00
	Bottle (25.4oz):	\$30.00
Brambly Park Pinot Noir	AVAILABLE OPTIONS	
		\$11.00
	Glass:	\$11.00
	1/2 Carafe (16.9oz):	
		\$22.00
	Bottle (25.4oz):	\$38.00

Brambly Park Petit Sirah	AVAILABLE OPTIONS	
		\$14.00
	Glass:	\$14.00
	1/2 Carafe (16.9oz):	
		\$30.00
		Carafe (33.8oz): \$48.00
Brambly Park Red Blend	AVAILABLE OPTIONS	
		\$8.00
	Glass:	\$8.00
	1/2 Carafe (16.9oz):	
		\$17.00
		Bottle: \$28.00
		Carafe (33.8oz): \$30.00
Brambly Park Cabernet Sauvignon	AVAILABLE OPTIONS	
		\$14.00
	Glass:	\$14.00
	1/2 Carafe (16.9oz):	
		\$30.00
		Bottle (25.4oz): \$45.00
		Carafe (33.8oz): \$48.00

BEER 14

Down East Cider	\$6.00
Down East Original Cider Boston, Ma 5.1% 16oz	
Parkway Kolsch	\$7.00
Parkway Kolsch Salem, Va 5.6% 16oz	
Allagash White	\$7.00
Allagash White Portland, ME 5.2%	
Stone Hazy IPA	\$7.00
Belle Isle Honey Hab Lemonade(12oz)	\$8.00
Honey Habanero moonshine infusion and a burst of bubbles, combined in a ready-to-drink canned cocktail. Product specs: 12 oz. 5% ABV Gluten-free Made with organic alcohol Nutritional info: 116 calories 5.8g carbs 5g sugars	
Belle Isle Transfusion (12oz)	\$8.00
Belle Isle Ice Pick (12oz)	\$8.00
Anderson Valley Briney Melon (12oz)	\$6.00
Hardywood Tangerine Suncrush (12oz)	\$6.00
Bells Two Hearted IPA (16oz)	\$7.00
Sycamore Juciness IPA (16oz)	\$8.00
Juicy and refreshing! This thirst quenching IPA is dripping with lively citrus notes, first sip to last! ABV: 6.8 IBU: 55	

Left Hand Milk Stout (16oz)	\$8.00
Hardywood Richmond Lager (16oz)	\$6.00
Miller Lite (12oz)	\$5.00

COCKTAILS 14

Summer Punch	\$12.00
Rose Lemonade	\$12.00
Paloma	\$12.00
Margarita	\$10.00
Whiskey Sour	\$10.00
Bloody Maria	\$10.00
Bloody Mary	\$10.00
Mimosa Glass	\$8.00
Mimosa 1/2 Liter	\$17.00
Mimosa Liter	\$28.00
Summer Punch	\$12.00
Summer Punch	\$12.00
Pina Colada	\$12.00
Brambly Vice	\$12.00

SPIRITS 12

Belle Isle Black Label	\$7.50
Belle Isle Black Label is the base for the rest of their creations and a delicious, versatile spirit on its own. Just as flexible in a cocktail as vodka but without the wicked burn or bad taste, use Belle Isle Black Label for simple sippers or twists on classics.	
El Jimador	\$7.50
Altos Tequila Plata is made from 100% blue agave grown in the Los Altos highlands of Mexico. Complete with herbal notes of cooked agave, Plata is slightly citric and sweet with a fruity aroma. It's a classic tequila for the modern world.	
New Amsterdam	\$7.50
New Amsterdam Gin is crafted in a refined style with subtle citrus flavors and a long, silky finish. New Amsterdam's unique recipe blends botanicals with citrus elements and a light touch of juniper to create an unparalleled, smooth and crisp taste. A taste so smooth you can drink it straight	
Espolon Blanco	\$9.00
Tanqueray	\$8.50

Tito's	\$8.50
Belle Isle Honey Habanero	\$8.00
Belle Isle Honey Habanero is the perfect balance of sweet and heat. Infused with local honey and organic habaneros grown just 50 miles away from their distillery, Belle Isle Honey Habanero is a unique substitution in tequila cocktails and tasty with any citrus. Also, if you haven't had a Honey Hab Bloody with brunch, you're missing out.	
Belle Isle Ruby Red Grapefruit	\$8.00
Jack Daniel's	\$9.00
One of the top selling spirits in the world, Jack Daniel's No. 7 Tennessee Whiskey features vanilla, toasted oak, coffee, nuts, toffee and licorice notes. Jack Daniel charcoal mellows their whiskey drop by drop before letting it age in handcrafted barrels. Enjoy it neat, on the rocks or in your favorite whiskey cocktail.	
Jameson	\$8.50
Belle Isle Blood Orange	\$8.50
Belle Isle Lemon Lavendar	\$8.50

WINE BY THE BOTTLE 33

W- Wolffer Estate Rose Cider (12oz)	\$9.00
Made from hand-picked apples grown by the Halsey Family, in Bridgehampton, and the highest quality apple orchards in upstate New York, No. 139 Dry Ciders boast a lively acidity and fresh flavor that makes them an excellent year-round pairing choice.	
W- Isastegi, Sagardo Naturala Cider, Spain	\$18.00
Sagardo naturala, or natural cider, has been produced in the Basque Country for over 2,000 years. According to Spanish law natural cider is produced using traditional methods without the addition of sugars or carbonic acid. The resulting cider is something unique to the Basque Country: it is still (with only mild residual carbonic acid) more bitter than most ciders and has an alcohol content that is typically between five and six percent by volume. The traditional production method starts with the apple harvest in the fall when apples of various native varieties are sorted, ground and pressed. The resulting juice is transferred into kupelas (large, oak barrels) and allowed to ferment until the spring, when it is bottled unfiltered.	
W- Trabanco, Poma Aurea, Asturias, Spain	\$34.00
Colour Yellow, golden, bright with abundant and persistent bubble of fine size and homogeneous and continuous detachment. Aroma From the start, it reminds us of aromas of orchard flowers and wild camomile, ending in figs and raisins. Taste In the mouth it runs smoothly, leaving a very harmonious and quite dry memory, with notes of wood. Poma Áurea is the first brut nature cider developed by Trabanco and under the Protected Designation of Origin (PDO) "Cider from Asturias". Poma Áurea is a totally natural cider, a brut nature in which both carbon dioxide and sugar are endogenous, i.e. the result of the fermentation process itself. An elegant and harmonious cider brut nature, which shows all its expression as an ideal accompaniment to appetizers (cheeses, pâtés ...) and menus based on rice, seafood or fish.	
W- Viña Temprana, Campo de Borja Rosado, Aragón, Spain 2020	\$26.00
Garnacha Aromatic notes of fresh strawberry and cherry with well balanced acidity and a crisp, delightful finish. Traditional winemaking in stainless steel. Maceration lasts about six hours until the wine reaches the correct color and body. It is then drawn off from the skins and fermented in stainless steel tanks at 65° F. Viña Temprana is produced by Bodegas Aragonesas in the small town of Fuendejalon nestled in the foothills of the Sierra Moncayo Mountains in the northern province of Zaragoza. The extremely dry, hot climate and stark contrast between day and night time temperatures are ideal for making fruity, aromatic wines. Many of the winery’s vineyards were planted over a century ago and produce very low yields of ripe, concentrated fruit.	
W- Monte Tondo Corvina Rosato Frizzante, Vento, Italy 2020	\$30.00
W - Chanteleuserie, Bourgueil, France 2020	\$38.00

W - Chateau de Trinquevedel Tavel Rosé 2021	\$45.00
The singular Tavel AOP stands out not just for its production of bright red rosé but also because it happens to be the only appellation in France from which blanc and rouge are excluded. For winemakers Guillaume and Céline Demoulin, this means all their best plots from the hilltops of the Montagne Noire are destined for one heady blend of Grenache, Clairette, Cinsault, Syrah, and Mourvèdre. This dark, autumnal rosé is a beacon of tradition in a sea of paler styles. Its bold, yet versatile personality can carry a meal from the heartiest apéritif through meatier courses .	
W - Ameztoi Rose Rubentis Txakolina, Spain 2021	\$45.00
Made from the same grapes as Txakoli in the tiny Basque region, this wine shows bright acidity, with hints of rose petals, red candied fruits, and fresh strawberries. This is a truly thirst quenching rosé.	
W- Covalli, Prosecco Rosé, Veneto, Italy	\$33.00
APPEARANCE: Light coral pink AROMA: White peach, strawberry and white flowers TASTE: Raspberry, apple and strawberry FINISH: Crisp and refreshing	
W- Paltrinieri, "Solco", Lambrusco dell'Emilia, Italy	\$33.00
Appearance : Deep red-to-purple, with fine perlage. Nose : Intense notes of ripe fruits, cherries and sour cherries. Palate : Pleasantly delicate, fresh, light, with good acidity.	
W- Venturini Baldini, Lambrusco Montelocco, Italy	\$33.00
W- Paula Kornell, Brut, Methode Champenoise, California, USA	\$45.00
This perfect introduction to Paula Kornell’s sparkling wines has all the elegance, refinement, and freshness that one would expect from the best bubbles. Its racy acidity makes the wine lively and refreshing, while the small amount of residual sugar gives the wine weight and depth alongside the aromas of lemon pith, fresh peaches, just-ripe apricots, toast, acacia, and honeysuckle. Ideal for a Sunday afternoon in the garden, a weekend picnic, or at the beginning of a meal, this approachable and highly drinkable wine will satisfy all tastes.	
W- Patrick Bottex, Bugey-Cerdon, Sparkling rose (off-dry)	\$54.00
W- Laurent Miquel, Sauvignon Blanc , Languedoc-Roussillon, France	\$27.00
This fresh and delicious Sauvignon Blanc reveals a brilliant color with green hues. On the palate, exotic fruits mix with citrus zests revealing sunny notes of grapefruit and passion fruit. The finish is long, full of freshness, with good minerality. Respect for the land has been passed down from father to son for eight generations. The vineyards are cultivated using the philosophy of ‘sustainable agriculture’ to fully express the vines and the terroir. This cultivation yields great wines which bear delicacy, balance and minerality.	
W- Monte Tondo, Garganega Frizzante, Vento, Italy NV	\$30.00
W - Pinot Grigio - Giocato, Goriska Brda, Primorska, Slovenia	\$30.00
Giocato Pinot Grigio is a quality wine with a pleasing, full taste. It has yellowish color with a subtle shade of pink. The flavor is reminiscent of ripe pears and of the blossoms of acacia and apricot. In the mouth, its taste is smooth, medium-bodied and pleasing Made by cult-winemaker Aleks Simcic, this Pinot Grigio would cost 40% more if made just two miles to the west. From Goriška Brda in Slovenia, this is often considered “Italia’s” best white wine cru. Simcic is himself considered by Stephen Tanzer to be perhaps the best winemaker in Eastern Europe, and his top wines sell for hundreds of Euros per bottle throughout the Old World. With hand-harvested grapes and low yields, this is a ripe, yet very clean Pinot Grigio with aromas of citrus and white flowers, and loads of mineral character on the palate	
W- Avinyo, Petillant d’Agulla, Penedes, Catalonia 2019	\$30.00

W- Eola Hills, Chardonnay, Oregon, USA	\$30.00
Tom Huggins, founder and general manager of Eola Hills, had a dream rooted in facts. He knew that great wines could only come from great vineyards, and through his former occupation as a agricultural insurance expert, he knew where that precious vineyard land was located. This knowledge enabled him to purchase some of the prime sites for his own vineyards in the rolling terrain of the Northwest Willamette Valley in Oregon wine country, and to fulfill a dream of creating his own wine. Situated in a natural weather shadow of the Coast Range, which shunts storms from the Pacific Ocean north to Portland and south below Salem, the Eola Hills vineyards are protected from weather extremes. Yet in summer, a gorge carved by ancient glaciers draws in maritime air to provide ideal cooling for sensitive varietals in those warmer months. In 1986 the first crop was harvested and transformed into wine by a nearby winery. The wine's quality provided ample proof of the vineyards' great potential.	
W- Vigneti Della Torre Orientali, Sauvignon Blanc, Friuli, Italy	\$30.00
W - Muller Thurgau - (1 Liter) Koster Wolf, Albig, Reinhausen, Germany (off-dry)	\$31.00
This wine presents an attractive blend of citrus and crushed-rock aromas and flavors. It is bright and fruity with flavors of ripe peaches and apricots. On the dry side, it feels light in body and refreshingly crisp. Weingut Köster-Wolf is nestled in a village of Albig, in the heart of Rheinhessen (Germany’s largest wine growing region), surrounded by vineyards that have been cultivated by generations of winemaking families for many centuries. This winery was founded in 1648 and is currently in the hands of the 11th generation. Three generations are living in the estate and wine-maker Klaus Wolf is being assisted by his wife Bärbel and his parents Manfred and Heidrun.	
W - Bosinakis Winery, Moschofilero, Mantinia, Greece	\$32.00
Moschifero is said to be a crossing of Gewürztraminer brought to Greece by a Bavarian prince during the crusades and the ancient Greek Fileri varietal. In Mantinia, the vine gives smaller berries with more intensity of aromas and better minerality than elsewhere. It's boldly scented and flavored, with layers of lychee and stone fruit, rose petal, and exotic sweet spice. Unlike Gewurtz, though, this is zingy, fresh, and ultra-pure, finishing with driving minerality and vibrant cut. A great match with pork, Indian foods, or anything in a cream sauce.	
W - Steininger, Kamptal Grüner Veltliner, Niederösterreich, Austria	\$32.00
Weingut Steininger is a family run winery situated in the wine growing village of Langenlois in the Kamptal Valley. Grüner Veltliner represents over 50% of their production and can be found in different styles, from a light summer wine to powerful and full-bodied. Classical representative of Austrian Grüner Veltliner, on the palate a hint of apple with fine herbs, lively acidity, good structure and balance, medium bodied with fine minerals and spicy finish.	
W- Royal Tokaji, "Oddity", Furmint, Tokaj, Hungary	\$34.00
W- Richard Böcking, Pinot Blanc, Mosel, Germany	\$34.00
W - Monmousseau, Vouvray, Loire Valley, France (off-dry)	\$38.00
For this semi sweet wine in full youth, there exists a beautiful straw yellow robe. The nose and the mouth are very complimentary seduced by some sweet apple aromas which then goes to lime. A remarkable balance between a tender and very aromatic structure, and the elegant touch of bitterness of the Chenin Blanc grape-variety. The tradition began with the audacity and expertise of Alcide Monmousseau who founded in 1886, this fine wine merchant house in Montrichard (Loir et Cher), where he discovered one of the most important quarries of regional tuffeau stone. Abandoned after having being used to build the royal castles of the Loire, the quarry was brought back to life by Alcide, who transformed it into magnificent winemaking cellars. It became a network of 15 km of hygienic and solid underground galleries, the constant temperature of which – both summer and winter – is always about 12°C, with a hygrometry perfectly suited to the production and the conservation of wine.	
W- Meyer-Fonné, Alsace Edelzwicker, Alsace, France - 1 L	\$42.00

W- Doniene Gorrondona, Bizkaiko Txakolina, Spain	\$43.00
85% Hondarrabi Zuri, 8% Hondarrabi Zuri Zerratia, 4% Munemahatsa, and 3% Hondarrabi Beltza - Intense straw yellow color with green iridescence. On the nose, it presents aromas of apple, white fruit and certain herbaceous character. Medium bodied, bright acidity and balanced fruit come together in a fresh and cheerful character. Perched on green cliffs on the Bay of Biscay in the seaside village of Bakio, near Bilbao. The winery was founded by winemaker and oenologist Itziar Insausti and journalist Andoni Sarratea; and was one of three original pioneers in the revival of txakolina production near Bilbao. Their goal has always been to rejuvenate the tradition of txakolina and honor its contribution to the gastronomic and cultural history of their village with the indigenous hondarrabi zuri and hondarrabi beltza grapes. Doniene Gorrondona farms 16 hectares of vines, including a unique two-hectare parcel of pre-phylloxera hondarrabi beltza.	
E7- Gran Familia, Rioja, Spain	\$30.00
Gran Familia Rioja comes from Bodegas Castillo de Fuenmayor, located near Briones at the heart of Rioja Alta. This winery belongs to a family with one of the longest traditions in Rioja winemaking and our winemaker has access to some of the finest vineyards in Rioja. The vines, with an average age of 30 years, are grown in top class Rioja Alta vineyards with soils composed of clay and limestone. The grapes are picked between mid-September and the end of October. The juice is fermented in stainless steel tanks with the temperature controlled at 26°c. When fermentation is complete, the wine is racked into barrels for 8 months. Selection of barrels is of particular importance in Rioja where oak is such a critical element in winemaking. For Gran Familia we chose to put 50% of the wine into American oak barrels and 50% into French oak barrels. This results in the perfect balance of fruit and oak.	
C13- Barbera (1 Liter) - Ercole, Barbera del Monferrato, Piedmont, Italy	\$30.00
Medium body with lighter high tone red fruits and a bit of woody notes on the palate. Easy drinking and great value for a Liter Bottle. Weston Hoard and his British Labrador, Ercole, spent years working together in the vineyards and cellars of Piedmont. Fate would have it that they would one day be separated. This wine is a tribute to Weston's dependable four-legged companion in Italy. It also represents a rare opportunity to experience several traditional grapes of Piedmont at one incredible price. Both Ercole Bianco and Barbera were borne out of Weston's desire to bring everyday value wines from Piedmont to America. Uniquely packaged in one-liter bottles, this wine is made from grapes found in the historic region of Monferrato.	
A17- Louis Max, Pinot Noir, Haute Vailee	\$30.00
Intense dark red ruby in color. Aromas of small black fruits, licorice, and spices. This wine is complex, rounded, and full of flavor.	
C12- La Quercia, Montepulciano d'Abruzzo, Italy	\$33.00
This Montepulciano is a great example of what happens when you match low-yield winemaking expertise with a prolific growing zone, and constantly cut, cut, cut back the vines. Made by winemaker Antonio Lamona, the result is one of the best quality, most expressive and balanced Montepulcianos around. Full-bodied, smooth, and packed with notes of blackberry, wild cherry, chocolate and spice. This is a flavourful versatile wine that will pair with anything you put on the table .	
G2- Antucura, Vista Flores, Mendoza Argentina	\$33.00
Intense and brilliant color, with violet reflections. The nose is perceived typicality of Malbec ripe red fruit and floral aromas. The palate entry denotes a full, soft and lush with sweet tannins and very present, has a final round with notes of cherries, sour cherries and blackberries. Antucura Winery is the “little jewel” of the Uco Valley, located at the foot of the Andes Mountains in the town of Vista Flores. Thanks to the unique characteristics of soil and temperature, this region has been established as the "new region for production of fine grapes". Thanks to stony soils and wide temperature range between day and night, Antucura’s grapes develop intense varietal characteristics which support the elegance of its wines. We have established high density planting of 5.500 plants per hectare and are able to control and monitor the production of each grape variety.	
A14- Chateau Fontanes, "Les Traverses, Languedoc-Roussillon, France	\$35.00
Cyriaque Rozier, the highly acclaimed winemaker and vineyard manager at Château La Roque, makes his own wine under the label Château Fontanès in Pic St-Loup in the Languedoc. The land is hard as a rock, quite literally, and composed primarily of limestone and clay. To plant a vineyard here is a game of patience and incredibly hard work. Over the last few years, Cyriaque has been slowly building stone terraces to better protect this challenging terrain from erosion. In addition, he has taken to farming biodynamically, a noble task that forgoes the shortcuts that most vignerons have at their disposal today in favor of producing organic grapes in a rich, healthy soil. Though Cyriaque is within the boundaries of the appellation Pic St-Loup, the lion’s share of his production is Cabernet Sauvignon, a grape varietal that is outside of the constraints set for the A.O.C. in the Languedoc. This means that in lieu of getting an A.O.C. cru status, he must take a Vin de Pays d’Oc designation.	

BRUNCH 3

Park: Breakfast Burrito	\$14.00
A burrito with smoked chicken, scrambled eggs, black beans, home fries, cheddar cheese with guacamole, salsa Fresca, and Pico salad.	
Park: Breakfast Sandwich	\$8.00
It is bacon, egg, cheddar on brioche sandwich with a side of home fries.	
Park: Breakfast Biscuit	\$8.00
A Sausage, Egg, Cheddar on Buttermilk Biscuit with home fries.	

SPECIALS 2

Pizza Sausage + Gravy	\$15.00
Soup Du jour	\$5.00

SANDWICHES & SUCH 6

Smoked Brisket Sandwich	\$14.00
Korean slaw, brown sugar bbq sauce, brioche bun	
1lb Hickory Smoked Wings	\$14.00
Our house smoked wings come with a choice of sauces: Tomatillo BBQ, VA BBQ, or Carolina BBQ and a side of Tarragon Ranch. We serve the wings with carrots and celery.	
Italian Sandwich- GFO	\$13.00
Italian meats, provolone cheese, lettuce, tomato, pickles, caesar, brioche bun	
Pulled Pork Sandwich- GFO	\$12.00
Virginia style BBQ, cabbage slaw, brioche bun	
Side Of Chips - gf - v	\$3.50
House Fried Potato Chips Fried in a gluten free frier GF - V	
Black Bean Burger - GFO	\$14.00
Black Bean Burger on Brioche Bun with Lettuce, Tomato, Onion and Avocado Spread	

SALADS 3

Caesar Salad	\$12.00
Hearts of romaine tossed with focaccia croutons and a classic caesar dressing topped with shaved parmesan.	
Spinach & Goat Cheese	\$12.00
Garden Greens Salad	\$10.00
Mixed Lettuces, Cherry Tomatoes, Cucumber, Pickled Red Onion, Lemon Vinaigrette	

PIZZA 11

Pizza Fra-Diavolo	\$15.00
Italian sausage, chopped spinach, Calabrian Chili, Roasted Garlic	
Pizza Pesto & Pine Nuts	\$15.00
Basil pesto(nut free), tomato confit, fresh fresh mozzarella, shaved parmesan, toasted pine nuts	
Pizza BBQ Chicken	\$18.00
Smoked chicken thighs, bacon mozzarella, cheddar, pickled onion, jalapeno, bbq sauce, ranch	
Kids Cheese Pizza	\$10.00
Pizza Prosciutto & Pear	\$17.00
Prosciutto, pear, goat cheese, arugula, balsamico	
Pizza Tartufo	\$15.00
Mushrooms, truffle salt, arugula, honey	
Pizza Ricotta & Black Pepper	\$14.00
Pecorino romano, black pepper	
Pizza Americano	\$14.00
Pepperoni	
Pizza Margherita	\$14.00
Mozzarella & basil	
Pizza Stakki Jo	\$17.00
Genoa salami, pepperoni, mushrooms, basil	
Pizza Five Cheese	\$15.00
Pecorino, goat, parmesan, fontina, mozzarella, hot honey	

PLATTERS & FRIES 4

Artisan Cheese Plate - GFO	\$14.00
Assorted cheeses and accoutrements with crackers and bread sticks GFO - without bread or crackers	
Artisan Cheese & Meats - GFO	\$20.00
Assortment of Meats and Cheese with Bread and Crackers GFO - No bread or crackers	
Parm Truffle Waffle Fries GF	\$14.00
Waffle Fries tossed with Truffle Salt and grated parmesan Served with Ketchup and Garlic Aioli Fried in a gluten free frier GF	
Salt & Pepper Waffle Fries GF	\$9.00
Basket of Waffle Fries Served with Ketchup and Garlic Aioli(not vegan) Fried in a gluten free frier GF - V	

LATE NIGHT MENU 3

Chocolate Chip Cookies (Copy)	\$3.00
Chocolate Brownie (Copy)	\$4.00
Fudgy Dark Chocolate Brownie with cocoa nibs and raspberry ganache	

Coconut Macaroons

\$6.00

DESSERTS 1

Chocolate Brownie

\$4.00

Fudgy Dark Chocolate Brownie with cocoa nibs and raspberry ganache