



1295 W Spring St * Suite 100 * Smyrna, Ga 30080 * 678.424.1177

Charcuterie & Cheese Menu

3 Cheese Platter: served with fruits, dried fruits, nuts, honey, crackers. **\$12**

6 Cheese Platter: served with fruits, dried fruits, nuts, honey & crackers. **\$24**

3 Cheese & 3 Charcuterie Platter: served with Mediterranean olive tapenade, fruits, dried fruits, nuts, honey, mustard, chocolate chips and crackers. **\$25**

Cheese List

Cypress Grove Humboldt Fog
Green Hill Sweet Grass
Thomas Hoe Aged Red Leicester
Wensleydale with Blueberries
Wensleydale with Cranberries
Maasdam Smoked Gouda
Ponce de Leon Manchego
Parmesano Reggiano
Mitica Drunken Goat
Papillon Roquefort
La Bon Vie Brie
St Andre Brie
Ile de France Camembert
Le Bon Vie Mild Goat Cheese & Honey

Charcuterie List

Schaller & Web Blackforest Ham
Daniele Mild Sweet Soppresata
Columbus Prosciutto
Daniele Sweet Capicola
Pavone Genoa Salami
Pavone Pepperoni
Daniele Bresaola

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



Small Bites

Le Bon Vie Brie En Croute
Raspberry Jelly & Toast Points **\$16**

Salmon with
Dill Crème Fraiche, Capers, Red Onions & Chives **\$12**

Smoked Trout & Chevre
& Toast Points **\$14**

Stuffed Dates
Medjool Dates . Sausage . Pancetta . Lemon Basil Cream **\$12**

Classic Hummus with Balsamic Vinaigrette and Toast Points **\$8**

Roasted Red Pepper Hummus
with Pita **\$8**

Hummus & Olive Tapenade
with Pita **\$8**

Roasted Tomato Bruschetta
with Toast Points **\$8**

Gourmet Pizzas

Pizzas are premade, no substitutions.

Fig . Blue Cheese . Bacon . Arugula . Balsamic **\$15**

Mozzarella . Fresh Basil . Garlic . Pomodoro **\$15**

Garlic Oil . Parmesan . Prosciutto . Spinach . Red Onion **\$15**

Caramelized Onion . Sweet Italian Sausage . Goat Cheese . Pomodoro **\$18**

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Fondue

Cheese Fondue served with Black Forest Ham,
Broccoli, Bread & Red Apples

For 2 - \$14 / 6 - \$30

Chocolate Fondue served Strawberries, Pound Cake,
Marshmallows, Pineapples

For 2 - \$12 / 6 - \$25

Dessert Menu

Crème Brule

\$9

Topped with Vanilla Custard, Caramelized Sugar, Mint and Fresh Berries

Chocolate Flourless Tort

\$10

Rich, Dense Tort. Garnished with Crème Anglaise & Powdered Sugar

Italian Lemon Cake

\$9

Light & Fluffy Lemon Cake garnished with a Berry Sauce.

White Chocolate Lavender Scones

\$8

Garnished with a Lemon Glaze.

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