

DAKENCROFT

Light Bites

Lemon Bay Olives \$8
Tuscan EVOO with Fresh Bay Leaf, Citrus Peel, Herbs & a hint of Garlic (VG/GF)

Seasonal Bruschetta \$8
Roasted Local Peaches with Local Chevre, Thyme-Scented Honey & Crispy Prosciutto

Marcona Almonds \$7
Salted with Thyme (VG/GF)

Little Biscuits \$9
Rosemary-Buttermilk Biscuits filled with Smoked Duck Breast, Almond Butter & Quince Jam

Martini Beef \$9
Vermouth & Shoyu Marinated Strip Loin, Artichoke Purée, Fettunta

Snacks to Share

Spread the Love \$12
Choice of two Spreads/Dips with Crostini
Romesco Sauce (V); Smokey Eggplant with Harissa (VG/GF);
Spiced Labneh (V/GF); Roasted Carrot Hummus w/ Sunflower Seeds (VG/GF)

Late Summer Flatbread \$15
Wild Mushroom, Charred Corn, Pecorino & Fresh Herbs (V)

Cheese Board \$28
Three Local and Artisan Cheeses, Artichoke Tapenade, Preserves, Fresh and Dried Fruit, Housemade Pickle, Rustic Bread and Sesame Crackers

Charcuterie Board \$28
Three Local and Artisan Cheeses, two Charcuterie, Preserves, Fresh and Dried Fruit, Housemade Pickle, Rustic Bread and Sesame Crackers

Sweet Treats

Chocolate Dream Bar \$8
Salted Chocolate Torte with an Oat Crust (V/VG/GF)

Almond-Olive Oil Cake \$9
with Citrus Glaze (V/GF)