

# DAKENCROFT

## Seasonal Offerings to Share

### **Lemon Bay Olives** \$8

Tuscan EVOO with Fresh Bay Leaf, Citrus Peel, Herbs & a Hint of Garlic (VG/GF)

### **Seasonal Bruschetta** \$9

Grilled Shiitake, Fresh Ricotta, Saba, Parsley (V)

### **Potato-Artichoke Croquettes** \$9

with Green Olive Aioli (V)

### **Soup Flight** \$11

Spring Green Vegetable Soup with Herbed Cream (V/GF)

Provençal Tomato Soup with Crouton and Parsley-Basil Pistou (VG)

### **Marcona Almonds** \$8

Salted with Thyme (VG/GF)

### **Little Biscuits** \$12

Four Rosemary-Buttermilk Biscuits filled with Smoked Duck Breast, Almond Butter & Quince Jam

### **Lamb Kofta** \$11

Lamb Kofta with Spiced Labneh, Pomegranate

### **Seasonal Flatbread** \$16

Asparagus, Spring Onion, Soft Chèvre, Herbs (V)

### **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)

*add Crudite \$5 and/or add third Spread \$5*

### **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

*Substitute gluten-free baguette \$3.50*

## Sweet Treats

### **Chocolate Dream Bar** \$9

Salted Chocolate Torte with an Oat Crust (VG/GF)

### **Spring Berry Cornmeal Cake** \$9

with Whipped Crème Fraiche (V)