

4th of July MENU

★ ★ ★
WAUTOMA SPRINGS

VEGAN PLATE \$20

Vegan feta, pickled cauliflower, tomatoes, olives, veg, and almonds. Served with bread - feeds 2

FULL PLATE \$40

Our version of a charcuterie plate - cured meats, cheeses, veg and other surprises. feeds 4

KALE AND BURRATA SALAD \$13

Locally grown kale, fennel and blueberries with burrata, roasted pecans and wine reduction. (GF, Veg) - can be vegan, please ask.

ITALIAN COLD CUT SANDO \$18

Coppa and Mortadella from Olympia Provisions, with olive salad, provolone and mayo/mustard blend on a mini baguette. Served with Chips

JAMBON-BEURRE \$10

Mini baguette slathered in French butter with freshly sliced Parisian-style ham.

WINE COCKTAILS \$10 EACH

KALIMOTXO

Coke with red wine and dried citrus

LIGHT & AIRY

Albariño, ginger beer, lime

TROPICAL BREEZE

Sauvignon blanc with lemonade, strawberry, guava and cranberry juices



DESSERT

BURNT BASQUE CHEESECAKE \$8

Cream cheese, egg, cream (veg)
served with blueberries and raspberries - Red White & blue version, happy 4th!

