

Light Faire

Charcuterie Board

Chef's choice of 3 Locksley Farmstead Cheeses,
2 Cured Meats, 1/3 Baguette & House Made
Accoutrements - \$24

Dip Platter

Hummus, French Onion Dip, Pimento Cheese
w/Crudité & Pita Chips - \$14

Deviled Eggs

Four Egg Halves. Served with Norton Pickled
Shallots & Candied Bacon Garnish - \$9

Lightly Salted Pretzel

Served with a Side of Whole Grain Honey
Mustard Dipping Sauce - \$7

Cinnamon Pretzel

With Vanilla Glaze Drizzle - \$7

A La Carte Options

Spreads and Dips

Garlic & Herb Dipping Oil, 6oz - \$6
Marinated Olives, 6oz - \$10
House Made Pimento Cheese, 6oz - \$12
French Onion Dip, 6oz - \$7
Hummus, 6oz - \$7

Crackers, Breads, & Brownies

Freshly Baked Breads - \$5-7
Gluten Free & Carr's Crackers - \$6-9
Sarah's Patio Brownie - \$5
Cheesecake Blondie - \$5

Locksley Farmstead Cheese

Expertly Made and Aged in our Certified Creamery
using Milk from our Pastured Dairy Herd!

Hard Cheeses Sold by Weight of Around 1/3 & 1/2 lb. Portions

- Little John Cheddar (\$6-8, \$9-11)
- Merry Men Manchego (\$6-8, \$9-11)
- Nottingham Gouda (\$6-8, \$9-11)

Soft Cheeses Sold by Weight Between 1/3 & 1/2 lb. Portions.

- White Knight Monterey Jack (\$4-7)
- Red Knight Pepper Jack (\$4-8)
- Maid Marian Camembert (\$9-12)
- King Richard Blue (\$5-8)
- Prince John Washed Rind (\$8-10)

One Size Spreadable Cheeses

- Friar Tuck Fromage Blanc (\$7.50/8oz)
- Friar Tuck Fromage Herbs(\$7.50/8oz)

Pizza

Hand Tossed 14-16"
Additional Toppings: \$1 per Veggie / \$2 per Meat
Cauliflower Crust Available for \$5

Classic Cheese - \$18

Classic Pepperoni - \$20

Basil Pesto - \$20

Margherita - \$20

Spinach & Garlic

Spinach, Roasted Garlic,
House Alfredo Sauce - \$20

Sausage & Onion

House Italian Sausage, Roasted Onion,
House Alfredo Sauce - \$22

Norton BBQ Chicken

Grilled Chicken, Caramelized Onions, Tangy
Norton BBQ Base - \$22

Chicken & Spinach

Grilled Chicken, Spinach,
House Alfredo Sauce - \$22

Sausage & Mushroom

House Italian Sausage, Roasted Cremini
Mushrooms, Nottingham Gouda, Arugula, House
Balsamic Vinaigrette - \$22

Hot Italian

Hot Italian Peppers & Genoa Salami
on House Marinara - \$22

Salads

\$12 each
Add Grilled Chicken for \$2

Strawberry Salad

Friar Tuck Fromage, Strawberries, Cucumber,
Sunflower Seeds, Sarah's Patio White Balsamic
Vinaigrette

Caprese Salad

The Monk Mozzarella, Heirloom Cherry
Tomatoes, Extra Virgin Olive Oil, Fennel Pollen,
Basil, Norton Balsamic Reduction

Paninis

\$14 each

Served on House-Baked Ciabatta with Chips

Caprese

Tomatoes, Fresh Basil, The Monk Mozzarella,
Norton Balsamic Reduction

Salami & Peppers

Spicy Genoa Salami, Hot Italian Peppers,
The Monk Mozzarella, Tomatoes

BLT

Bacon, Arugula, Tomatoes, House-Made
Mayonnaise

Chicken Gouda

Grilled Chicken, Caramelized Onions,
Nottingham Gouda, Arugula, Dijonnaise

House Hummus

Hummus, Roasted Red Peppers, Cucumber,
Norton Pickled Shallots

Chicken Pesto

Grilled Chicken, Basil Pesto, The Monk
Mozzarella, Tomatoes

Non-Alcoholic Beverages

Coca-Cola & Dr. Brown Sodas	\$1.50
Gus Brand Adult Soda	\$2.50
Honest Brand Teas	\$2.50
Bottled Water	\$1.00
Saratoga Sparkling Water	\$2.50
Juice Boxes/Pouches	\$1.00

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

Menu is subject to change without notice and is
subject to product availability.