

## Light Faire

### Charcuterie Board

Chef's choice of 3 Locksley Farmstead Cheeses, 2 Cured Meats, 1/3 Baguette & House Made Accoutrements - \$22

### Dip Platter

Hummus, French Onion Dip, Pimento Cheese w/Crudité & Crostini Chips - \$12

### \*\*Spring Bruschetta\*\*

Heirloom Cherry Tomatoes, Artichoke Hearts, Red Onion, Shaved Manchego Topped Baguette - \$9

### Deviled Eggs

Served with Norton Pickled Shallots & Crispy Pancetta Garnish - \$8

### Garlic Parmesan Knots

Served with House Marinara - \$5

## A La Carte Options

Garlic & Herb Dipping Oil, 6oz - \$4

Marinated Olives, 6oz - \$8

Pimento Cheese, 6oz - \$10

French Onion Dip, 6oz - \$6

Hummus, 6oz - \$5

Freshly Baked Breads - \$4-6

Assorted Crackers - \$7

Sarah's Patio Brownie - \$4

Cheesecake Blondie - \$4

## Locksley Farmstead Cheese

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

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)
- White Knight Monterey Jack (\$4-5, \$5-7)
- Red Knight Pepper Jack (\$4-6, \$6-8)
- Maid Marian Camembert (\$9-12)
- King Richard Blue (\$5-8)
- Prince John Washed Rind (\$8-10)
- Friar Tuck Fromage Blanc (\$7.50/8oz)
- Friar Tuck Fromage w/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

\*\*Beet Pesto\*\*

Beet Pesto, Mushrooms, Caramelized  
Onions, Fromage Blanc, Arugula - \$22

\*\*Carnitas Verde\*\*

Pulled Pork, Salsa Verde, Red Onion &  
Lime Tortilla Strips - \$22

\*\*Spinach Artichoke\*\*

Marinated Artichoke Hearts, Wilted  
Spinach, Red Peppers, House Alfredo - \$22

**Can't decide on a pizza?**

Pizza Flight

Your Choice of 4 Mini-Pizzas - \$23



Little River Bakehouse

## Salads

\$12 each

Strawberry Salad

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

\*\*Beets & Bleu Salad\*\*

Roasted Beets, Roasted Carrots,  
Caramelized Onions, Pepitas, Bleu Cheese  
Crumbles & Norton 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

Chicken Camembert

Grilled Chicken, Maid Marian Camembert,  
Sarah's Patio White Strawberry Jam

Salami & Peppers

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

PLT

Pancetta, 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

\*\*Ham & Artichokes\*\*

Thinly Sliced Ham, Artichoke Hearts,  
Tomato & Fromage Blanc

Cuban-ish

Pulled Pork, Ham, White Knight Monterey,  
Albariño Whole Grain Mustard, Butter  
Pickles

\*\* Denotes seasonal menu item \*\*

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