

A La Carte Faire and Starters

Charcuterie Board - \$22
Chef's choice of 3 Locksley Farmstead
Cheeses, cured meats, and accoutrements
with 1/4 baguette

Dip Platter - \$12
Hummus, French onion dip, and pimento
cheese with crudité and crostinis

Fall Bruschetta - \$9
Roasted butternut squash, fresh apple,
shallots, whipped Friar Tuck fromage,
and spiced honey on baguette

Deviled Eggs - \$8
Deviled eggs with Norton pickled shallots
and pancetta

Garlic Bread with Marinara - \$5

Dipping Oil with Garlic & Herbs - \$4

Marinated Olives, 6oz - \$8

Pimento Cheese, 6oz - \$10

French Onion Dip, 6oz - \$6

Hummus, 6oz - \$5

Focaccia Bread - \$6

Sourdough Boule - \$6

Baguette - \$4

Assorted Crackers - \$7

Sarah's Patio Brownie - \$4

Cheesecake Blondie - \$4

Locksley Farmstead Cheese

Our cheese is made right here on the farm
in our certified creamery with milk from
our pastured dairy herd!

Cheeses sold in 1/3 or 1/2 pound

- 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)

Pre-Portioned Cheeses

- 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 Blanc with Herbs (\$7.50/8oz)

Pizza

Pizzas are 16" each and cut into 8 slices
Add veggie for \$1 / Add meat for \$2
Add cauliflower crust for \$5
** Denotes seasonal menu item **

Cheese - \$18

Basil Pesto - \$20

Margherita - \$20

Pepperoni and House Marinara -
\$20

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

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

BBQ Chicken: Grilled Chicken,
Norton BBQ Sauce, Caramelized
Onions - \$22

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

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

Hot Italian Peppers & Salami,
House Marinara Sauce - \$22

**Smoked Apple, Pulled Pork,
Little John Cheddar** - \$22

**Ham and Jalapeño: Virginia
Ham, Norton Pickled Jalapeños,
Red Knight Pepper Jack Cheese**
- \$22

**Roasted Butternut Squash,
Shaved Fennel, Friar Tuck
Fromage** - \$22

Can't decide on a pizza?
Pizza Flight, 4 mini pizzas for \$23

Salads

Friar Tuck Fromage, Strawberries,
Cucumber, Sunflower Seeds, Sarah's
Patio White Balsamic Vinaigrette - \$12

Roasted Butternut Squash, Shaved
Fennel, Apples, Nottingham Gouda,
Albariño Mustard Vinaigrette - \$12

Caprese Salad: The Monk Mozzarella,
Heirloom Cherry Tomatoes, Extra
Virgin Olive Oil, Fennel Pollen, Fresh
Basil, Norton Balsamic Reduction - \$12

Sandwiches

All served on house-
baked ciabatta with a side of chips - \$14

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

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

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

Tomatoes, Pancetta, Arugula,
Mayonnaise

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

Hummus, Roasted Red Peppers,
Cucumber, Norton Pickled Shallots

Basil Pesto, Grilled Chicken, The Monk
Mozzarella, Tomatoes

Virginia Ham, Pimento Cheese, Norton
Pickled Jalapeño, Smoked Apples

Pulled Pork, Ham, White Knight
Monterey, Albariño Whole Grain
Mustard, Sarah's Patio White Bread
and Butter Pickles



Little River Bakehouse