**Βεράντα**

Charcuterie Boards

Served w/ Quicos, Pickled Vegetables, Marcona Almonds, Whole Grain Mustard & Crostini

Boot Hill

$18.00

Pair with Red Blend

Dodge City Salami - Pork w/ Fennel Pollen, Pink Peppercorns

Prosciutto di Parma - 18-month aged D.O.P. Ham - Italy

Sopressata - Clove, Nutmeg, Ginger, Black Pepper

Candy Spruce - Pork w/Spruce, IPA, Lemon Peel, Clove

Increased Thermogenesis

$18.00

Pair with Pinot Noir

Culatta Pork 1-year aged D.O.P. Ham, Tender Thigh

Pancetta Pork Buttery, Sweet, Meaty, D.O.P.

Coppa Pork Collar, Aged 6 Months, D.O.P

Salame Piacentina Pork Salame Aged 45 days

From Spain with Love

$18.00

Pair with Fruity Red

Jamon Iberico de Bellota - 24-month aged Ham -

Coppa - Pork Collar w/ Salt, Garlic, Nutmeg, Pimento, Oregano

Lomo - Pork Loin w/ Salt, Pimento, Garlic

Chorizo - Ground, Smoked Paprika, Mild Spice

Actin’ Brand N'duja…

$18.00

Pair with Italian Red

Leoncini Rosemary Ham - Prosciutto Cotto w/ Rosemary - Italy

Leoncini Mortadella - Pork - Italy

Capicollo di Dorman - Pork Collar w/ Paprika, White Wine, Coriander, Juniper Berry

Jamon Serrano - 20-month, Salty, Sweet, Bitter - Spain

N'duja - Spreadable Salami, Peppers, Garlic, Spicy, Pork

Cheese Boards Served

w/ Dried Fruit, Wasabi Peas, Fried Pepitas & Crostini

The Julie Andrews $18.00

-Mild Cheeses- w/ Red Pepper Jelly, Sweetie Drops, Chocolate Covered Chicos -- Pair with Fall Sangria

Bucheron - Semi-Firm, Buttery, Sheep - France

P'tit Basque - Semi-Firm, Buttery, Sheep France

Midnight Moon - Firm, Crunchy, Caramel, Nutty, Goat – France

Cotswald Family Vacation $18.00

- Flavored Cheeses - w/Pepperoncino Taralli, Tapenade, Garlic & Onion Cashews -- Pair with Sauvignon Blanc

Chevre w/Chive - Crumbly, Herb, Tangy, Goat - France

Fantasia - Semi-Firm, Lactic, Spicy, Salty, Sheep - Italy

Cotswald - Semi-Firm, Tangy, Herb, Onion, Cow - France

Bed Rockin’ $18.00

-Slightly Adventurous- w/ Sage & Pink Peppercorn Pear Butter, Marcona Almonds, Calabrian Chili Honey -- Pair with Red Syrah

Monte Enebro - Crumbly, Savory, Salty, Goat - Spain

Moliterno - Firm, Crumbly, Salty, Nutty, Sheep - Italy

Red Rock Bleu - Firm, Dense, Tangy, Earthy, Cow - Wisconsin

The Farmer Mary $18.00

-Traditional Cheeses Mature Flavors- w/Seasonal Jam, Tapenade, Fresh Fruit. -- Pair with Chardonnay

Camembert - Creamy, Buttery, Sweet, Cow - France

Garrotxa - Semi-Firm, Grassy, White Pepper, Goat - Spain

Roquefort Bleu - RAW MILK - Soft, Tangy, Intense, Sheep - France

Specialty Boards

served with Crostini

The Grace Patricia $36.00

-Finest Aged Hams Elegant Cheeses- w/ Onion & Bacon Jam, Sun-Dried Tomato, Castelvetrano Olives, Caramelized Walnuts, Fresh Fruit & Crostini Pair with Red Blend

Prosciutto di Parma - 18-month, Open Air, Natural Ham - Italy

Jamon Serrano - 20-month, Sea Salt, Nutty - Spain

Jamon Iberico de Bellota - 24-month, Rich, Acorn - Spain

St. Paulin - Soft, Rind-Washed, Nutty, Salty, Cow - France

Ubrico al Ribolla Gialla - Semi-Firm, Fruity, Floral, Cow - Italy

Fior d'Arancio Bleu - Crumbly, Sweet, Tangy, Fruity, Cow - Italy

Double Darë $25.00

Darë Cheeses Contain Cashews, Coconut Oil, & Nutritional Yeast. Paired with Balsamic & Rosemary Onions, Onion & Garlic Cashews, & Fresh Fruit.

Pair with Chardonnay

Darë Balsamic Fig

Darë Roasted Garlic

Darë Pepperjack

Hellenic Farms Fig Salami - Aleppo Pepper & Orange Zest

Sirocco $24.00

- Vegan Option Available- Pair with Cabernet Sauvignon

Marinated Artichoke Hearts

Fire-Roasted Bell Peppers

Sun-Dried Tomatoes

Spanish Carmona Olives

Cipollini Onions

White Anchovies

Grape Leaves

Greek Feta Cheese

Peppadews

ZAH!!!!

12" Hand-Tossed Dough with Choice of Herbed Tomato Sauce (GF) or Roasted Garlic Spread (GF/V). Gluten-Free Vegan Pizza Dough Available Upon Request.

Pizza Margherita $15.00

Herb-Roasted Tomatoes, Fresh Mozzarella and Basil.

Pizza e Funghi $15.00

Shredded Mozzarella and Wild Mushrooms.

Pizza al Salame Piccante $15.00

Shredded Mozzarella and Pepperoni

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APPETIZERS

$7 Each or 2 for $12.

Chicken Avgolemono Soup

Green Circle Whole Chicken Poached Until Falling off the Bone in a Broth with Dill, Parsley, Lemon, and Golden Rice.

Olive Trio

House Imported Selection of Castelvetrano, Kalamata and Red Cerignola Olives.

Greek Salad

Freshly Chopped Tomatoes, Cucumbers, Bell Peppers, Kalamata Olives, Red Onion, Arugula and Feta Cheese Tossed in EVOO and Greek Oregano. \*Vegan Option Available\*

Greek Feta

Roussas Greek Feta Drizzled with EVOO and Seasoned with Oregano.

Dolmades

Grape Leaves Stuffed with Golden Rice, Herbs, Lemon, Shallots and Garlic. Served with a Side of Tzatziki. \*Vegan Tzatziki Available\*

vegetarian

Fairlawn House Spreads

Choice of House-Made Spread Served w/ Pita Tzatziki, Tyrokafteri (Spicy Feta Spread) or Hummus. \*Gluten-Free Crackers Available\*