

## { Food Menu }

### Snacks & Small Plates

Olives \$8	<i>ENO house mix of green Arbequina &amp; Picholine Olives</i>
Marcona Almonds \$8	<i>Roasted &amp; Salted Marcona Almonds</i>
Deviled Eggs (4pc) \$12	<i>With Sriracha &amp; Duck Confit</i>
Salmon Bruschetta (4pc) \$14	<i>Smoked Salmon, Cream Cheese, Cucumber, Capers, Dill</i>
Grilled Cheese \$10	<i>Made with Roasted Tomatoes &amp; Served with Arugula Salad *add Prosciutto \$4</i>

### Cheese & Charcuterie

#### Cheeses

*Served with Jam, Marcona Almonds, Sliced Baguette, & Crackers \*Gluten-free available*

**Single Cheese \$8 | Flight of Three Cheeses \$20**

**ENO Experience \$32** *Chef's Selection of 3 Cheeses + 3 Charcuterie + 1 Artisan Chocolate*

- ~ Purple Haze (Soft, Goat's Milk, USA) *Light & soft chevre with lavender & fellen pollen, by Cypress Grove Creamery*
- ~ Humboldt Fog (Soft, Goat's Milk, USA) *Cypress Grove's signature soft-ripened goat cheese, subtle & tangy*
- ~ Goat Gouda (Semi-firm, Goat's Milk, USA) *Aged 5 months, with a smooth texture & nutty caramel notes*
- ~ Comté (Semi-firm, Cow's Milk, France) *From the Jura in Eastern France, Comté is nutty & made from raw cow's milk*
- ~ Leonora (Soft, Goat's Milk, Spain) *Bright & creamy, covered with a layer of ash, from Leon in North-western Spain*
- ~ Garrotxa (Semi-firm, Goat's Milk, Spain) *Creamy, crumbly, flaky and a little nutty, from Catalonia in North-eastern Spain*
- ~ Manchego (Firm, Sheep's Milk, Spain) *Fruity, nutty, tangy, made from raw sheep's milk in La Mancha*
- ~ Fiore Sardo (Firm, Sheep's Milk, Italy) *Dense, with a caramel, nutty, salty flavor, from Sardinia*
- ~ Truffle Pecorino (Semi-firm, Sheep's Milk, Italy) *Smooth, rich texture, made with black truffles*

**Charcuterie** *Served with pickled veggies, mustard, and sliced baguette*

- ~ Prosciutto \$9 *Italian dry-cured ham, aged 18 months*
- ~ Salame Nostrano \$8 *Wine, garlic, & celery salt. Mild, slightly sweet flavor*
- ~ Salametto \$8 *Garlic & red wine. Rich, full flavor*
- ~ Salametto Piccante \$8 *Spanish-style dry chorizo, seasoned with pimenton de la Vera (Spanish smoked paprika)*

### Flatbreads

Pesto Flatbread \$14	<i>Pesto, Cherry Tomatoes, Crescenza Cheese, Chili Flakes</i>
Coppa Flatbread \$14	<i>Caramelized Onions, Coppa, Aged Gouda</i>

### Chocolate Flights

Hearts of Truffles \$12	<i>Sea Salt Caramel, Almond Butter, &amp; Crushed Cocoa Nib</i>
NeoCocoa Seasonal Truffles \$12	<i>Hazelnut Butter, Cinnamon Mocha, &amp; Espresso Marshmallow</i>