

## Cheese & Olive... 10

### **Cheeses are cut to order and served with Fruit, Candied Walnuts & Flatbread Crackers**

<b>Maytag Blue</b> (Iowa, US)	Cow's milk cheese with tangy, piquant, spicy and peppery flavor.
<b>Brie</b> (France)	A soft bloomy rind with mild notes of nutty, fruity, buttery mushrooms.
<b>Smoked Gouda</b> (Holland)	Delicious Cow's Milk Cheese; Semi-hard with a mildly tart complexity.
<b>Gruyere</b> (Switzerland)	Cow's milk cheese with notes of nutty, earthy flavors that hint at fruit flavors.
<b>Five Counties</b> (England)	Layers of Double Gloucester, Leicester, Cheshire, Derby & Somerset Cheddar. Mild.
<b>Manchego</b> (Spain)	Sheep's milk cheese with a mellow, nice salty, nutty flavor that lingers in the mouth.
<b>Pecorino</b> (Italy)	Traditional Italian sheep's milk cheese with a slightly granular texture and sharp pungent flavor.

### **The Olives**

<b>Kalamata</b> (Greece)	Purple, somewhat salty with a smooth meat like taste and fruity flavor.
<b>Sicilian</b> (Sicily)	Large, green, mildly sour with a meaty peppery taste.

***Create your own Cheese & Olive Flights... 3 for 25, 4 for 30 or 5 for 35!***

## Dips & Crostini...6

<b>Hummus</b>	Roasted red pepper hummus with pita bread.
<b>Tuscan White Bean</b>	Cannellini beans, basil pesto and roasted garlic with Crostini.
<b>Tomato-Artichoke</b>	Sun dried tomatoes, artichoke hearts, cream cheese & fresh basil with flax seed crackers.
<b>A Trio of Dips...</b>	<b><i>Try a taste of all 3 dips for 9!</i></b>

### **Crostini**

<b>Tomato -Basil</b>	Goat cheese, fresh tomato, basil, balsamic vinegar and Parmesan.
<b>Mediterranean</b>	Ricotta cheese, artichoke, sun-dried tomato, Kalamata olive, red onion.
<b>Muffaletta</b>	Mozzarella, salami, Capicola, green olives, bell peppers.
<b>A Trio of Crostini...</b>	<b><i>3 of each for 9, 4 of each for 12, 5 of each for 15!</i></b>

## Tapas...9

### **Tasty dishes served in small portions, ideal for pairing with Wine**

<b>Baked Brie</b>	Rich French Brie baked with candied walnuts and caramelized apples with sliced baguette.
<b>Mushroom Ravioli</b>	Portabella mushroom ravioli baked in marinara sauce and topped with Asiago cheese and basil.
<b>Salmon Cakes</b>	Fresh Atlantic salmon cakes served with remoulade sauce and fresh lemon.
<b>Asparagus &amp; Ham Tart</b>	Smoked ham, asparagus, roasted potatoes and gruyere cheese.
<b>Bracciola</b>	Roasted flank steak stuffed with sausage, sun dried tomatoes, pesto and parmesan cheese.
<b>Fontina Meatballs</b>	Homemade meatballs stuffed with Fontina cheese, simmered in marinara sauce.
<b>Filet of Beef</b>	Roasted tenderloin served on Crostini with bleu cheese & horseradish.
<b>Carpaccio***</b>	Shaved beef tenderloin with Parmesan cheese, capers and red onion.

\*\*\* Consuming Raw Or Undercooked Meats, Poultry Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food Borne Illness, Especially If You Have Certain Medical Conditions \*\*\*

## Salads

**Our Salads are made with fresh ingredients, and some may be ordered in half portions**

<b>Pear &amp; Goat Cheese</b>	Spring mix, fresh pears, goat cheese, walnuts, lemon champagne dressing.	5/8
<b>Tomato Mozzarella</b>	Fresh tomato and mozzarella, field greens, basil, olive oil, balsamic reduction.	5/9
<b>The Dubliner</b>	Mixed greens, bleu cheese, chicken, dried cranberries, candied walnuts, maple dressing.	6/10
<b>Salmon Nicoise</b>	Fresh Greens, baked Salmon, potatoes, hard boiled eggs, French beans, olives, tomatoes with Dijon vinaigrette. Served as full salad only.	12
<b>Antipasto</b>	Romaine lettuce, fresh mozzarella, Italian meats, olives, artichoke, sun dried tomatoes, balsamic vinaigrette. Served as full salad only.	12

## Sliders...10

<b>Crab Cakes</b>	Pan seared Maryland lump crabmeat with remoulade.
<b>Filet of Beef</b>	Slow roasted tenderloin, caramelized onions, bleu cheese and horseradish sauce.

## Calzones...8

**Served with Homemade Marinara**

<b>Diavalo</b>	Mozzarella, salami, Capicola, bell pepper, red onion and banana peppers.
<b>Genovese</b>	Basil pesto, fresh mozzarella, chicken, sun-dried tomatoes, balsamic reduction.
<b>Roast Beef &amp; Cheddar</b>	Slow roast beef, aged cheddar cheese, red onions with creamy horseradish sauce.

## Pizzas... 14

**Our Pizzas are made fresh to order with only the finest of ingredients**

<b>Margherita</b>	Olive oil, roma tomato, mozzarella, parmesan and fresh basil.
<b>Goat Cheese</b>	Goat cheese, mozzarella, bacon, red onion, tomatoes, rosemary, balsamic drizzle.
<b>Mediterranean</b>	Goat cheese, artichoke, tomatoes, kalamata olive, Portobello mushroom, mozzarella, basil.
<b>Four Seasons</b>	1/4 artichoke hearts, 1/4 mushrooms, 1/4 prosciutto, 1/4 tomato-basil...or combine them together!
<b>Genovese</b>	Basil pesto, fresh mozzarella, chicken, sun-dried tomatoes, balsamic reduction.
<b>Diavalo</b>	Mozzarella, salami, Capicola, bell pepper, red onion and banana peppers.
<b>Sausage</b>	Sausage, sun dried tomatoes, green olives, marinara and mozzarella.
<b>Pepperoni</b>	Extra large Italian pepperoni, mozzarella cheese and tomato sauce.

## Desserts...5

**Guaranteed to send you home with a smile...**

<b>Chocolate Cake</b>	Served with a Chocolate drizzle! Homemade by Dublin's own Southern Specialties.
<b>Bread Pudding</b>	Chef Mike's own bread pudding, served with rum sauce.
<b>Crème Brûlée</b>	Creamy vanilla custard topped with caramelized sugar.
<b>Blueberry Cobbler</b>	Chef Mike's homemade cobbler, served with vanilla ice cream.
<b><u>Jeni's Ice Creams... Made in Columbus!</u></b>	
<b>Salty Caramel</b>	French-style Caramel with caramelized sugars, butter and sea salt.
<b>Belgian Milk Chocolate</b>	Milk chocolate with Ashland County honey.