



Mediterranean Mezze	\$18
<i>Hummus, Baba Ganoush, Marinated Eggplant, Olives, Feta & Cherry tomato, Labneh, Pita</i>	
Artisan Charcuterie	\$28
<i>Prosciutto di Parma, Capocollo, Salami, Naduja, Pecorino, Parmesan, Brie, Honey Comb, Crostini</i>	
Flat breads	\$16
<i>-Chicken Breast, Basil Pesto, Mozzarella, Portobello Mushroom, Roasted Peppers, Pachino Tomatoes</i>	
<i>-Prosciutto, Artichoke, Mozzarella, Arugula, olive oil</i>	
Tri color Nachos	\$16
<i>Black & Green olive, Tomato, Green Onion, Jalapenos, Shredded Cheese, Guacamole, Salsa, Sour cream</i>	
Calamari Frito	\$16
<i>Crispy Fried Calamari, Aioli</i>	
4 Cheese Spinach & Artichoke Dip	\$14
<i>Tri Color Tortilla, Pita Crisp</i>	
Oysters	Market price
<i>Fresh East and West Coast Selection</i>	
Niagara Gold, Silversmith Golden Ale (Fondue)	\$24
<i>Artisan Bread, Mill Street smoked Sausage, Fingerling Potato, and Honey Crisp Apple</i>	
Dark or Milk Valrhona Chocolate (Fondue)	\$18
<i>Strawberry, Banana, Pineapple, Vanilla Pound Cake, Lady Fingers</i>	
Gelato & Sorbet Trio	\$12
<i>Three Scoops with choice of R5 Toppings</i>	
<i>Fresh Berries, Mocha Bean, Crisp pearls, Chocolate Pencils, Cookie Crumbles</i>	