

Tapas

Soup du Jour \$6/\$9 bowl

Made from scratch right here in our tiny little kitchen.

Dubliner Cheese & Fruit Plate \$12

Sharp Irish cheddar served with crackers and fresh fruit.

Village Dip Platter \$12

Hummus, asiago pecorino salsa and tzatziki sauce served with pita bread.

Prosciutto Wrapped Dates \$12

Brie-stuffed dates wrapped in prosciutto with a balsamic reduction.

French Demi-Baguette \$5

Served with olive oil and aged balsamic vinegar.

Homemade Mac & Cheese \$15

Cheesy, creamy and fresh from the oven.

Cheese Bites \$8

Beer battered white cheddar cheese bites. Served with a side of chipotle ranch.

French Fries \$7

Served with ketchup.

Truffle Fries \$9

Served with truffle aoli.

Hot Wings \$9

Served with celery and dipping sauces.

Hummus Plate \$9

Hummus paired with assorted vegetables & pita bread.

Soft Pretzel \$6

Served with beer cheese sauce.

Fig & Prosciutto Crostini \$10

Crostini topped with brie, fig compote & prosciutto.

Asiago Pecorino Salsa Spread \$7

Served with crackers.

Trio of Deviled Eggs \$12

Six deviled eggs, two each of: bacon, smoked salmon and classic with chives.

Baked Brie \$12

Golden puff pastry wrapped around creamy brie, strawberry compote and almonds.

Chili Chipotle Cashews \$7

A spicy, healthy treat.

Truffle Popcorn \$5

Fresh popcorn made with our delectable truffle oil.

Crispy Battered Green Beans \$8

Served with a side of chipotle ranch.

Edamame \$6

Freshly steamed and lightly salted.

Bacon Wrapped Scallops \$14

Delicious scallops wrapped with bacon, garnished with balsamic reduction on a bed of mixed greens.

Snack Village Cheese Plate \$8

Cheese served with crackers.

Snack Village Meat Plate \$8

Salami served with crackers.