

# BREADS

Stone-baked | Perfect to share or pair with a glass

## OLIVE YOU SO MUCH - 14.5

Kalamata olives, feta cheese, red onion, sundried tomato, balsamic glaze

*Pair with: Sauvignon Blanc or Rosé*

## THE G.O.A.T - 14.5

Goat cheese, caramelized red onion, crushed walnuts, rocket, drizzle of hot honey

*Pair with: Albarino or Sauvignon Blanc*

## HUMMUS WHERE THE HEART IS - 14.5

Hummus base, spinach, rocket, cherry tomatoes, red onion, feta, balsamic glaze

*Pair with: Verdejo or Pinot Grigio*

## HOLY PESTO! - 15.5

Pesto base, mozzarella, prosciutto, rocket

*Pair with: Montepulciano or Sauvignon Blanc*

## THE GODMOTHER - 14.5

Tomato tapenade, mozzarella, basil leaves, balsamic glaze

*Pair with: Pinot Noir or Rioja*

## CHEESY DOES IT - 9

Simple, no fuss - garlic butter and mozzarella

*Pair with: Anything really*

THE CELLAR

# BOARDS

## CHEESE BOARD - 18

A handpicked selection of Irish artisan cheeses, served with fresh greens, house pickles, seasonal fruits, and a few delightful extras

## CHARCUTERIE BOARD - 19

A curated array of cured meats, thoughtfully paired with our favourite accompaniments

## THE CELLAR BOARD - 28

## HALF CELLAR BOARD - 20

The best of both worlds — a generous mix of our artisan cheeses and charcuterie selection

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## TRIO OF DIPS - 9

A flavourful trio of hummus, pate, and olive tapenade served with crusty bread for dipping and sharing

## MARINATED OLIVES - 5.5

A rotating variety of olives, chosen to complement the season and your glass

*Garlic Mayo Dip: 1.5*

THE CELLAR