

# NOSH MENU

<b>Available:</b>	
<b><i>Fridays, Saturdays and Sundays</i></b>	
<i>Prices based on Servings for <b>Two</b>:</i>	Price (Club)
<b>Classic Hummus:</b>	\$10
<i>Served with Fresh Pita Chips</i>	(\$8)
<b>Fresh Garlic &amp; Herb Focaccia:</b>	\$10
<i>Bread from <b>local Gold's Bakery</b> served with California Extra Virgin Olive Oil &amp; Balsamic Vinegar</i>	(\$8)
<b>Anchovies &amp; Cracker Plate:</b>	\$10
	(\$8)
<b>Seasonal Soup:</b>	\$8
<i>Bowl of soup served with bread from <b>local Gold's Bakery</b></i>	(\$6)
<b>Cheese Plate:</b>	\$12
<i>Three cheeses that pair with our Weekly Featured Wines</i>	(\$10)
<b>Charcuterie &amp; Cheese Platter:</b>	\$30
<i>Assortment meats, cheeses, artisan breads <b>from local Gold's Bakery</b>, olives, fruit, &amp; nuts.</i>	(\$24)
<i>Cookies (\$3 for 2) and Fresh Baguettes (\$6) from <b>Gold's Bakery</b> available in Tasting Room Friday, Saturday, and Sundays</i>	
<b><i>Available Any Day of Week</i></b>	
Olive Medley Tray	\$7.00
Niman Salami/Provolone/Almond Tray	\$6.50
Ducktrap Smoked Peppered Mackerel	\$10.00
Blue Hill Herring in Wine Sauce	\$10.00
Creminelli Salami/Aged Gouda Tray	\$7.75
Smoked Sockeye Salmon	\$13.00
Ginger Beer/Soda	\$2.00
Nearly Naked Salted Popcorn	\$4.75
Carr's Water Cracker	\$5.00
Perrier Water	\$3.00
Bottled Water	\$1.00