

# EsoTerra Menu

## **BREAKFAST**

### PASTRIES

Locally sourced and baked fresh daily

Muffin

Biscotti

Seasonal Cookies

Croissants

Various Sweet and Savory Scones

### SANDWICHES

#1

Prosciutto, Goat cheese, Blackberry Jam on Stirato

#2

Nutella and Bananas on a Warm Croissant

#3

Warm Smoked Mozzarella, Egg White, Spinach, and Sun Dried Tomatoes in Lavash

## **LUNCH/DINNER**

### SANDWICHES

All sandwiches are served cold, but can be pressed to be deliciously hot

\*Gluten-free bread upon request

#4

prosciutto, hot peppers, sweet roasted peppers, mushroom paste, fennel, hot spread, arugula

#5

prosciutto, sopressata, fresh mozzarella, sweet roasted peppers, olive paste

#6

salami, fresh mozzarella, artichokes, olive paste, sunflower sprouts

#7

smoked mozzarella, artichokes, sweet roasted peppers, arugula

#8

fresh mozzarella, artichokes, caponata of eggplant, bel paese, sunflower sprouts

#9

hot capicola, sun dried tomatoes, artichokes, sweet roasted peppers, arugula

#10

dry salami, sun dried tomato paste, manchego, lemon basil pesto

### **BOARDS**

All boards are served with fresh baked breads, pickled deliciousness, and preserves  
(gluten free crackers upon request)

#### Grazer

All of the pickled things, crudites, seasonal dips & fruit

#### Cheese Board

A chef's selection of soft and hard cheeses

S - 3 cheeses

M – 5 cheeses

L – 7 cheeses

#### Charcuterie

A chefs selection of aged and cured meats

S - 3 meats

M – 5 meats

L – 7 meats

#### Smorgasbord

Chef's selection of cheeses and charcuterie

S - 1 meat & 2 cheeses

M – 2 meat & 3 cheeses

L – 3 meats & 3 cheeses