

## CRÊPES

Hot Crêpes, Made to order.

### Fondue Crêpe \$15.99 (V)

As in Switzerland, we use Swiss raclette and French gruyère melted together with a dash of Ximenez sherry to create a subtle cheese delicacy. Garnished with raisins, walnuts, and dried apricots.

### Smoked Salmon and Trout Crêpe \$19.99

We shamelessly brag about the smoked trout and salmon, mixed into a classic crêpe with crème fraîche. Garnished with capers and red onions.

### Veggie Crêpe \$13.99 (V)

Fresh sautéed vegetables – grilled mushrooms, zucchini, squash, red and yellow bell peppers, and asparagus – with mild Italian Fontina melted in.

### Prosciutto and Italian Fontina Crêpe \$18.99

Our number one selling crêpe and for good reason. The prosciutto and melted cheese create a fantastic flavor and texture. Served with our mustard-mayo.

### Triple Crème d’Affinois Crêpe (a very creamy Brie) \$17.99 (V)

Mild and delicious, with thinly sliced green apple and slightly spicy yet sweet mango chutney that blends beautifully.

## DESSERTS & SWEET CRÊPES

### Apple and Brown Sugar Crêpe \$13.99 Plus a dash of cinnamon. (V)

### Strawberry Crêpe \$11.99 Always fresh, drenched in crème fraîche and sugar. (V)

### Banana Crêpe \$11.99 With crème fraîche and brown sugar. (V)

### Nutella Crêpe \$12.99 Hazelnut cocoa spread. Add banana, strawberry, or both! (V)

### Crêpe Amy \$14.99 Dark chocolate chips melted with a shot of Grand Marnier. (V)

### Carrot Cake \$7.99 (V)

**Ask about our daily dessert features! Prices vary**

## COLD PLATES

### Dorchester \$20.99 (GF\*)

Two cheeses: Cotswold (ENG) & Manchego (SP), and two Volpi cured salami: Italian Chianti wine & pepper-encrusted Genoa. Served with cornichons, mustard, crostini.

### Charcuterie Plate \$16.99 (GF\*)

Three Volpi cured salami: Italian Chianti wine, pepper encrusted dry-cured Genoa, and aged spicy Soppressata salami. Served with cornichons, mustard, and crostini.

### Volpi Prosciutto Plate \$17.99 (GF\*)

Thinly sliced Volpi prosciutto made in St. Louis. So good, it’s exported to Italy! Served with shaved Parmigiano, Extra Virgin Olive Oil & balsamic reduction drizzle, crostini, and mustard-mayo.

### Pâté Plate \$14.99

Creamy duck liver pâté, served with cornichons, pickled veggies, and crostini.

### Smoked Salmon Dip \$14.99 (GF\*)

Smoked Salmon, whipped with cream cheese, mayonnaise, sour cream, chives, dill, minced red onions, smoked paprika, served with a side of sliced French baguette.

### Smoked Trout Plate \$19.99 (GF\*)

Equally as tasty as the Salmon, our trout is caught in Idaho and gently smoked. Served with diced red onion, lemon wedge, capers, and crème fraîche.

### Hummus and Pita \$11.99 (GF\*/V\*)

Drizzle of Extra Virgin Olive Oil topped with paprika, Greek feta, kalamata olives  
Add a Side of Veggies: \$2.99 | Substitute Gluten-free Pita or Fresh Veggies \$2.99

### Mixed Olives \$9.99 (GF/V+)

A flavorful mix of two olives from Europe, served with cornichons & pickled veggies.

### Bruschetta \$12.99 (V\*)

Delicious mix of roasted cherry tomatoes, red onion, basil, drizzled with a balsamic glaze and topped with parmesan.

## CHEESE PLATES & SPREADS

Cheese plates served with crostini, dried fruit & walnuts.

### World Tour \$26.99 (GF\*/V)

Take a holiday with five delicious cheeses from around the world. Triple Crème Brie D’affinois (FR), Taleggio (IT), Cotswold (ENG), Manchego (SP), Gjetost (NOR).

### Alpine Peaks \$20.99 (GF\*/V)

Three outstanding cheeses from the Alps. Raclette, Appenzeller and Comté.

### French Tickler \$22.99 (GF\*/V)

Triple Crème Brie D’affinois, P’tit Basque, St. André, Roquefort Bleu.

### Tres Quesos \$18.99 (GF\*/V)

Mahón, Manchego, and Murcia (drunken goat)

### Seasonal Goat Cheese \$15.99 (GF\*/V) A spread of Dried Black Mission Figs & Goat cheese, served with a side of sliced French baguette.

## SALADS & SOUP

Salad Add-Ons: Add Chicken \$5.99 / Add Smoked Trout \$11.99

**Soup du Jour** – Bowl \$8.49 / Cup \$5.49

**Chopped Veggie Salad** – Small \$9.99 / Large \$15.99 (GF\*/V\*)

Mixed greens, chopped cherry tomatoes, artichoke hearts, hearts of palm, pistachios, white cheddar, red onion and dried cranberries tossed in Extra Virgin Olive Oil and balsamic vinegar. Served with crostini.

**Greek Salad** – Small \$9.99 / Large \$15.99 (GF\*/V\*)

Athenian-style Greek salad with diced cucumber, cherry tomato, red onion, and feta, tossed in a lemon and Extra Virgin Olive Oil. Served with kalamata olives, dolmas, and toasted pita.

**Smoked Trout Salad** \$19.99 (GF\*)

Smoked Idaho trout served over a bed of mixed greens, pine nuts, red onions, lemon, vinegar, Extra Virgin Olive Oil, and crème fraîche to finish. Served with crostini.

**Crab, Avocado and Asparagus Salad** \$21.99 (GF\*)

Imperial crab meat, avocado, and grilled asparagus on mixed greens, with a drizzle of white balsamic vinegar. Served with crostini.

## FLATBREAD PIZZAS

Prices below: 9" crust or 10" Gluten-Free crust (\$4.99)

**Classic Cheese** \$9.99 (V)

**Pepperoni** \$12.99

**Grilled Mushroom and Crumbled Bacon** \$12.99

**Prosciutto and Green Apple** \$15.99

Extra Virgin Olive Oil infused with roasted garlic, mozzarella, prosciutto and thinly sliced green apple.

**Pesto** \$15.99 (V)

Our flavorful pesto sauce with Greek feta, artichoke hearts and pine nuts. Topped with kalamata olives. *\*Ask your server for this to be nut free!*

**Garden** \$14.99 (V)

Inspired by our Chopped Veggie Salad, this pizza has chopped cherry tomatoes, artichoke hearts, hearts of palm, pistachios, white cheddar, red onion, and dried cranberries, topped with mozzarella & balsamic reduction.

**Margherita** \$12.99 (V)

Classic Margherita with Extra Virgin olive oil and fresh mozzarella, covered in fresh basil and vine-ripe tomatoes.

**Grilled Veggie** \$14.99 (V)

Grilled zucchini, squash, red and yellow peppers, onion, asparagus, and mushrooms, with house-made red sauce and mozzarella.

## SANDWICHES

Sandwiches are served with our house made pommes tots.

**Grilled Gourmet Cheese Panini** \$12.99 (V)

Melted with tomato on crisp sourdough bread. Served with a side of mustard-mayo.

**Veggie Burger** \$12.99 (V)

House-made black bean veggie burger, served on a toasted Companion brioche bun. Served with lettuce, tomato, red onion, and sides of mustard-mayo and ketchup. Add fontina cheese \$2.49

**Beef Brisket Sandwich** \$15.99

Tender, shaved roast beef brisket soaked in au jus on grilled French bread. Served hot. Add fontina cheese \$2.49

**Oven Roasted Chicken Salad Sandwich** \$13.99

Oven roasted chicken breast diced with chopped green apples, walnuts, red onion, and dried cranberries in light mayo dressing served on a toasted croissant.

**Sautéed Crab Cake Sandwich** \$22.99

Lightly sautéed crab cake served on a toasted croissant with a side of crème fraîche.

**Turkey and Appenzeller Sandwich** \$16.99

Premium turkey breast sliced thin and topped with a slice of flavorful Swiss appenzeller cheese, served on a toasted croissant with a side of mustard-mayo.

**Volpi Salami and Fontina Sandwich** \$14.99

Volpi's Chianti salami on a lightly toasted French baguette with melted Italian fontina cheese, light balsamic vinegar and extra virgin olive oil and a side of mustard-mayo.

**Brie BLT** \$15.99

Melted Brie with pecan wood smoked bacon, lettuce, tomato served on toasted Sourdough and a side of mustard-mayo.

**Wagyu Burger** \$19.99

Grilled 6 oz patty, served on a toasted Companion brioche bun. Served with lettuce, tomato, red onion, and sides of mustard-mayo and ketchup. Add fontina cheese \$2.49 Add smoked bacon \$2.99

## HOT PLATES

**Crab Cakes** \$22.99

Two crab cakes served over mixed greens, with a drizzle of crème fraîche, capers, diced red onions, and lemon.

**Grilled Tenderloin Steak\*** \$35.99 (GF)

Six-ounce portion of delicious, tender center cut grilled tenderloin. Served with mashed russet potatoes, and roasted Brussels spouts, and a side of balsamic reduction.

**Baby New Zealand Lamb Chops\*** \$32.99

Four grilled Thyme-marinated baby lamb chops, served with mashed sweet potatoes, and sautéed spinach.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*