

SAUCELITO CANYON FOOD & DRINK

BUILD YOUR OWN CHEESE BOARD

PICK YOUR CHEESE(S): \$12. EACH

CENTRAL COAST CREAMERY **SEASCAPE CHEDDAR**
CENTRAL COAST CREAMERY **EWENIQUE SHEEPS MILK**
STEPLADDER CREAMERY **RAGGED POINT BRIE**
CENTRAL COAST CREAMERY **GOAT GOUDA**

ADD CHARCUTERIE: \$10.

ALLE-PIA LOCALLY MADE **SALAMI**

ADD A SPREAD: \$4. EA

FIG | SOUR CHERRY | CHILI FIG

ADD OLIVES: \$4.

FRESH GREEN OLIVES

*ALL BOARDS SERVED WITH FLATBREAD CRACKERS
GLUTEN FREE CRACKERS AVAILABLE UPON REQUEST*

CHÈVRE PLATE: \$15

CREAMY GOAT CHEESE
TOPPED W. FIG JAM & HONEY
SERVED WITH FLATBREAD CRACKERS (GFO)

HUMMUS PLATE: \$15

LOCAL PINE NUT HUMMUS
TOPPED WITH SIZZLED HERBS
SERVED WITH HERB PITA CRISPS (V. | GFO)
PROVISIONS BY **SHEKAMOO GRILL SLO**

SWEETS

LOCALLY MADE CELIA CHOCOLATE

LUXURY CHOCOLATE BARS: \$10

PISTACHIO/PECAN/ALMOND
RASPBERRY/PISTACHIO/COCONUT
SEA SALT DARK CHOCOLATE
SOLID DARK CHOCOLATE

MARKET GOODS

PICKLED VEGGIES BY THE JAR: \$12
RUSTIC BAKERY CRISPS OR COOKIES: \$9

NON-ALCOHOLIC DRINKS: \$3

SPARKLING MINERAL WATER
COCONUT WATER | MEXICAN COKE
UNSWEETENED BLACK ICED TEA