

## CHEESE + CHARCUTERIE

served with seasonal condiments & grilled focaccia

**DOUBLE TRIPLE** Serves 2-4 people  
3 cheeses + 3 charcuterie selections \$45.99

**NEW** **ULTIMATE BOARD** \$19.99 per person / 4 person minimum  
SIGNATURE DH FAVORITES – SERVED ON A 3 FOOT BOARD!  
*Made to order. Please allow 20 minutes for preparation.*  
marinated citrus-chili olives + taquitos + arancini + hummus  
+ meatballs + garlic knots + your choice of two charcuterie  
& two cheese selections

## ARTISANAL CHEESE

served with seasonal condiments & grilled focaccia

### TRUFFLE BOSCHETTO

Tuscany, Italy

cow + sheep's milk blend, for an extra flavor, with folded pieces  
of black & white truffle; sweet & tender with plenty of earthy  
truffle flavor \$8.69

*Suggested Wine Pairing: La Fiera, Italy, Montepulciano*

### SWEET RED CHEDDAR

Wellington, Great Britain

Made from 100% Grass-fed, this sweet tone cheddar is nutty &  
has a rich finish \$7.49

*Suggested Wine Pairing: Bodegas Belgrano, Argentina, Malbec*

### MANCHEGO

La Mancha, Spain

made exclusively from milk of sheep grazing upon the plains  
of la mancha, the land of don quixote; nutty, sweet & tangy, firm  
texture \$7.99

*Suggested Wine Pairing: Arienzo, Spain, Tempranillo*

### DUBLINER

Dublin, Ireland

sharp cheddar with rich, mature rounded flavor with a hint  
of sweetness; aged 12 months \$8.39

*Suggested Wine Pairing: Firesteed, Oregon, Pinot Noir*

## CHARCUTERIE

served with seasonal condiments & grilled focaccia

**SWEET SOPPRESSATA** is a coarsely ground pork sausage  
specially seasoned with garlic, savory spices & whole black  
peppercorns \$7.79

*Suggested Whiskey Pairing: Teeling Blackpitts*

**PROSCIUTTO** cured on the bone, aged over nine months  
+ sliced paper thin \$7.99

*Suggested Whiskey Pairing: Sagamore Rye Cask Strength, Maryland*

**SPICY SOPPRESSATA** rich flavors of garlic + peppercorn  
+ paprika + fennel + red wine \$7.79

*Suggested Whiskey Pairing: Noah's Mill, Kentucky Straight Bourbon*

## ASSORTED BRUSCHETTA

served on oven-fresh grilled baguette  
choose any 3 for \$13.50 - minimum 3 pieces per order

**PROSCIUTTO** + house-made mustard + house-made pickles

**CAPRESE** tomatoes + mozzarella + balsamic + EVOO

**SMASHED AVOCADO** + diablo egg

**SALMON** cheese spread + lemon parsley oil

**GOAT CHEESE** + warm grilled vegetables

**MEDITERRANEAN** hummus + peppers + feta

## SALADS

**GRILLED CHICKEN CAESAR SALAD** romaine wedges  
+ hard boil egg + tomatoes + parmesan baguette croutons  
+ house-made caesar dressing \$14.99

## SMALL PLATES

**MEDITERRANEAN HUMMUS** roasted peppers + feta  
cheese + grilled onions + evoo + house-made flatbread \$11.59

**ARANCINI** #1 item out of our kitchen!  
risotto fritters with mascarpone + roasted mushrooms  
+ truffle aioli \$9.89

**NEW** **BRIE IN A BLANKET** baked-to-order brie + caramelized  
onions + wrapped in puff pastry + guava sauce drizzle  
Baked to order. Please allow 20 minutes for preparation. \$9.79

**THREE AMIGOS** 3 house-made dips made to order!  
chorizo bean + roasted salsa + abuela's guacamole  
+ fresh corn chips \$12.79

**NEW** **BANG BANG** beer battered jumbo jalapenos stuffed with  
oxaca cheese + lime pepper sauce 2 for \$9.79

**QUEEN OLIVES** marinated in a house-made chili citrus  
sauce + served with grilled baguette + honey butter \$8.99

**FELLINI FRIES** house-made french fries + parmesan  
+ parsley + truffle aioli \$9.09

## PERSONAL PIZZAS

**PEPPERONI** san marzano tomato sauce + pepperoni  
+ fontina cheese \$11.99

**ROASTED MUSHROOM** fontina cheese + herbs + tomatoes  
+ parmesan cheese + green onions \$12.49

## SLIDERS

two sliders per order, served on brioche buns

**NEW** **ITALIANO** our award-winning sliders: angus beef  
+ fried mozzarella + arugula pesto + heirloom tomato  
+ balsamic reduction \$12.69

**NEW** **BLAZIN'** certified angus beef + bacon + chipotle aioli  
+ guacamole \$11.89

**BBQ PORK** 8-hour slow roasted pulled pork + sweet pickles  
+ house-made bbq sauce + chipotle slaw \$11.79

## SHAREABLE PLATES

**CALAMARI** crispy calamari + served with two house-made  
dipping sauces - smoked pepper & marinara \$12.79

**NEW** **SHORT RIB GRILLED CHEESE** our famous short ribs  
+ caramelized onions + vermont cheddar \$13.79

**MAMMA'S MEATBALLS** classic italian meatballs  
+ san marzano tomato sauce + parmesan + melted fontina  
+ served with garlic knots \$14.19

**CARNITAS NACHOS** slow-roasted shredded pork  
+ oxaca cheese + guacamole + sour cream sauce  
+ house-made tortilla chips \$13.39

**DRAGON SHRIMP TEMPURA** over crispy rice + cucumbers  
+ creamy sriracha + unagui + avocado + sesame seeds \$11.99

**NEW** **BONE-IN SHORT RIB** BBQ style short rib + served with  
chef's choice potato + chipotle slaw \$24.79

## TACOS

served on soft corn tortillas

**CARNITAS TACOS** slow-roasted shredded pork + arbol  
marinade + pico de gallo + avocado lime purée 3 for \$11.69

**CRISPY TACOS** loaded with cheese + potatoes + chorizo  
+ topped with avocado sauce + sour crema + hot sauce  
+ roasted salsa 4 for \$9.79

**LOBSTER TACOS** beer battered lobster + pico de gallo  
+ chipotle sauce + grated cheese 3 for \$16.49

## SWEET SOMETHINGS

**BEIGNETS** fresh made served with vanilla ice cream  
+ choice of: strawberries or chocolate or caramel \$9.99

**NEW** **DEEP FRIED OREOS** + served with vanilla ice cream \$8.99