

## Cheese and Charcuterie

Cheese and Charcuterie boards are garnished with the Chef's selection of crostinis, seasonal fruits/jams, olives, and local honey

Build your own board (minimum 3 items)

### 3 each

Asiago  
fontina  
Brie

### 5 each

Point Reyes blue cheese,  
White cheddar  
aged Dutch gouda,  
Parmesan Reggiano  
Drunken Goat, Manchego

### 7 each

Laura Chenel chevre, iStara P'tit Basque  
Honeybee goat cheese, St. Andre triple cream,  
Beehive barely buzzed cheese  
Cypress Grove Purple Haze  
Sottocenere Truffled cheese

### 4 each

Prosciutto di Parma, Calabrese salami,  
Coppa, Panchetta

### 6 each

Spanish chorizo, Soppressata  
Casalingo Salami

### 8 each

Wild Boar  
Bresaola

<b>Chef's selection...</b> daily selection of cheese and charcuterie chosen by Chef Larry	22
<b>The Valley...</b> Asiago, cheddar, brie, Point Reyes blue cheese, aged Dutch gouda, P'tit Basque, Manchego, Calabrese salami, Spanish chorizo, Prosciutto. Feeds 4-6	55
<b>Saugus Board...</b> Asiago, fontina, white cheddar, brie, Point-Reyes blue cheese, aged Dutch gouda, P'tit Basque, Parmesan, truffle cheese, Calabrese salami, Spanish chorizo, Prosciutto. Soppressata Feeds 6-8	69
<b>Board to go...</b> having a party at home? Purchase our pine board with handle in addition to the Valley or Saugus Board above. We will wrap everything up ready to present to your guests	30

## Shareables

<b>Tomatoes Cloques...</b> blistered cherry tomatoes, garlic, onion, parsley, basil, olive oil, balsamic drizzle with burrata cheese and black sea salt, served in a hot skillet with crostinis	15
<b>Caprese...</b> Buffalo mozzarella, sliced heirloom tomatoes, fresh basil, topped with balsamic glaze	14
<b>The Stack...</b> crispy pancetta rounds, caramelized onion, fig jam, pear, Asiago, cheddar, fontina mozzarella cheeses	13
<b>Shrimp and grits (available Saturday &amp; Sunday)...</b> sauteed shrimp with bell peppers and onions over grits topped with Cajun gravy and Andouille sausage (add egg \$2)	19

## Salads

<b>Tuscan kale...</b> Tuscan Kale, pear, toasted walnuts and shaved goat cheese maple vinaigrette dressing	13
<b>Rustic Garden...</b> arugula, cherry tomatoes, red onion, Persian cucumber, dried cranberry, pistachios, and lemon oregano vinaigrette dressing	13
<b>Add oven-roasted chicken - 3</b>	<b>Add sautéed shrimp - 5</b>

## Flatbreads

<b>Kiss of Combasti...</b> tomato sauce, caramelized onions, chorizo, goat cheese, red onion, mozzarella, balsamic reduction, cilantro, Combasti peppers, black sea salt	15
<b>The PPB flatbread...</b> Asian pear, sliced prosciutto, brie, arugula and balsamic glaze	15
<b>Margherita...</b> mozzarella, sliced tomato, basil, olive oil, parmesan & balsamic glaze (V)	12
<b>Yippee Kay Yay...</b> mozzarella, fontina blend, onion jam, oven-roasted chicken, applewood smoked bacon, roasted garlic, shallots, red pepper flakes, chives	16

## Main dishes

<b>Garden pasta...</b> Angel hair pasta topped with sauteed summer squash, fresh garlic, red onion, bell peppers tossed with spinach pistou	21
<b>Herb chicken...</b> Herb roasted chicken, whipped garlic mashed potato, roasted asparagus & rainbow carrots, honey cream beurre blanc sauce	23
<b>Beef short-rib bolognese...</b> pappardelle noodle, slow-roasted beef short-rib, green peas spinach pistou, parmesan ribbons	24
<b>Shrimp Scampi Angel Hair...</b> sizzling sautéed garlic shrimp, white wine, lemon, shallots, Heirloom tomatoes, red pepper, olive oil, Angel Hair pasta, with shaved Parmesan cheese	23
<b>Petite New York strip...</b> 4oz New York strip, topped with cabernet caramelized onion garlic sauce, with parmesan herb risotto and sauteed spinach.	26

## sweets

<b>Cheesecake...</b> served with raspberry coulis	9
<b>Affagato...</b> vanilla ice cream topped with shot of espresso	9
<b>Lava cake...</b> molten chocolate center, blackberry coulis, lemon zest, sprinkled powdered sugar	9