

METT LOUNGE

SMALL BITES AND SIGNATURE COCKTAILS

APPETIZERS	BRUSCHETTA ROMA TOMATO, GARLIC, OLIVE OIL, BASIL, RED ONION, PARMESAN, BALSAMIC REDUCTION, CROSTINI \$18	FLATBREADS	BIANCA HOUSE AIOLI, GOAT CHEESE, HAVARTI, CHEDDAR, MOZZA, PARMESAN, OREGANO \$18
	DILL PICKLE HUMMUS FRESH VEGETABLES, CORN TORTILLA CHIPS, PITA BREAD \$12		THE ITALIAN SALAMI, PROSCUITTO, HAM, HAVARTI CHEESE, RED PEPPER SPREAD, HOUSE AIOLI, TOMATO, RED ONION, ARUGULA \$18
	CHARCUTERIE FOR 2 OR 4 CHEF'S SELECTION OF CURED MEATS AND ARTISAN CHEESE, PICKLES, SPREADS, CRACKERS AND BREADS \$20 /\$40	DESSERT	CHOCOLATE TRUFFLE CAKE CARAMEL SAUCE, WHIPPED CREAM \$10
	WARMED ASSORTED OLIVES MARINATED RED PEPPERS, GARLIC, THYME, FENNEL SEED, CRUSHED PEPPER FLAKE, CITRUS ZEST, SERVED WITH CROSTINI \$10		

EAT