

EVENING MENU

3 PM – CLOSE

STARTERS

House Hummus – Served with fresh seasonal vegetables & grilled herbed flatbread. **Naturally Vegan** 9 sub GF +\$2

Smokey Blue Cheese Stuffed Dates – Wrapped in bacon & served warm with a honey drizzle 8

Warmed Brie – Aged balsamic, caramelized walnuts, seasonal fruit & a warmed baguette 9 sub GF +\$2

Lox – Grilled herbed flatbread, cream cheese, cucumber, red onion & a caperberry 9 sub GF +\$2

Ayla's Antipasto Plate – Ayla named this plate 'friendtastic' and we couldn't agree more! House selection of two meats + two cheeses, house pickled fruits & vegetables, mixed nuts, sweet & savory spreads, seasonal fruits & grilled herbed flatbread 25

*Events Only Please

Petite MarKee Salad – Spinach, seasonal fruit, sharp English cheddar, slivered almonds & balsamic drizzle 8

Petite Caesar Salad – Chopped romaine, shaved Parmesan + house croutons 7

Roasted & Salted Marcona Almonds 4

House Pickled Board – Savory pickled vegetables, pickled fruit, savory spreads & grilled herbed flatbread. 8

*Events Only Please

MARKEE KIDS CLUB

Kids 12 & Under \$4.95 Sub GF flatbread+2 Milk+1

▪ **Cheese Flatbread & Fruit**

▪ **Ham Brioche Sandwich & Fruit**

\$4.95

CHEESE & MEAT

\$7 per each – with flatbread sub gf or baguette \$2 ea

ADD SUGGESTED WINE PAIRING – 6 OZ.

Smoked Bleu + Candied Walnuts

Sure to convert many to love blue cheeses.

Long, gentle cold-smoking over shells from Oregon hazelnuts infuses Rogue Creamery's Smokey Blue cheese. Sweet cream notes balance earthy flavors of smoke and hints of roasted nuts. The result is a smooth blue cheese reminiscent of candied bacon.

Quevido – Special Reserve Tawny Port
Port aged 8 years, Douro, Portugal (3 oz.) 8

Aged Goat + Dried Fruit

Conceived in a dream, this masterpiece paved the way for soft-ripened goat cheese in America. Cypress Grove's Humboldt Fog wheel features a distinctive ribbon of edible vegetable ash. You'll experience fresh cream flavors complemented with floral notes, herbaceous overtones and a clean citrus finish.

Chasing Venus – Sauvignon Blanc
Marlborough, New Zealand, 90 points by WE 8

Mature Cheddar + Fig Preserve

Coastal is matured at the Ford Farm Dairy located on the world heritage Jurassic Coastline in the salty sea air & is appealing to those who demand rich, rugged, & mature cheddar. Coastal is often characterized with a distinctive 'crunch' – a result of the calcium lactate crystals which form naturally as the cheese matures. Most recently won gold medals at the British Cheese Awards and the International Cheese Awards.

'13 Inconceivable – Cabernet Sauvignon
Columbia Valley, WA, 91 points by WE 12

Triple Cream + Marcona Almonds

Saint Andre' is deserving of its reputation as the 'heavenly cheese' but we think it's downright sinful. The soft ripened cheese has a rich, full and buttery taste that is enchanting and celebratory. Inside the downy rind you'll find a rich center showcasing that this is a cheese for an opulent life, an everyday delight and decadence.

Angeline – Chardonnay
Russian River Valley & Central Coast, CA 7

Prosciutto + Pickled Vegetables

Italian cured ham and house pickled vegetables.

642 – Red Blend

Maremma, Toscana 11

Chorizo + Pickled Vegetables

Spanish hard cured chorizo and house pickled vegetables.

Punto Final – Malbec
Mendoza, Argentina 8

SANDWICHES

ALL SANDWICHES COME WITH TIM'S POTATO CHIPS

SUB A SIDE SALAD FOR \$2.75

Grilled Turkey Bacon & Avo – Hickory smoked turkey, bacon, avocado, smoked cheddar, red onion, tomato & Dijon mayo on a rustic white bread 10

Matt's Deluxe – Black forest ham, Italian salami, bacon, cheddar cheese, marinated Mama Lil's red peppers, red onion, tomato, chipotle aioli grilled on rustic white bread 10

Dylan's Triple Grilled Cheese – On rustic white bread w/chipotle aioli 8 +\$2 add bacon or ham

Classic Reuben – Loaded w/ pastrami, sauerkraut, Swiss cheese & 1,000 island on marbled rye bread 10

Ham + Brie + Fig Preserve – Grilled on our rustic white bread 9.5 add thin apple slices for a subtle crunch .50

Evie's Garden (Vegan) – House hummus, sunflower seeds, cucumber, tomatoes, onions & spinach served on a baguette 8 Add cheddar cheese or avocado +1 each

Prosciutto & Hand – Churned Butter Baguette Simple goodness, nothing else needed! 7

DINNER SPECIAL

Mac & Cheese – Beecher's World Famous topped with bacon bits and served with a petite Caesar salad 11

HAPPY HOUR

\$3 Draft Beers \$5 Draft Cider or Glass of Wine

MONDAY – FRIDAY 3PM – 6PM

Petite Caesar Salad

\$5

Petite MarKee Salad

\$5

Flatbreads

\$5

Chips & Salsa

\$5

FLATBREADS

CBR – Chicken, bacon, pesto ranch, smoked cheddar, mozzarella + spinach 14

Prosciutto & Fig – Fig spread, mozzarella, red onions, balsamic reduction + watercress 14

Brown Sugar Mozzarella – with a honey drizzle 10

ENTRÉE SALADS

ALL ENTRÉE SALADS COME WITH GRILLED HERBED FLATBREAD

Spinach, Apple & Aged Goat Cheese – Caramelized walnuts, red onion, chicken & house balsamic vinaigrette 14

Chicken Caesar Salad – Chopped romaine, diced chicken, shaved Parmesan & house croutons 12

Italian Chop – Romaine, salami, olives, marinated Mama Lil's peppers, roasted spiced chickpeas & house citrus cilantro dressing 14

PERSONALIZE IT ADD TO ANY: MEAT +2 AVOCADO +1 CHEESE +1.5 VEGGIES +.5

*While we do our best, foods marked as GF or Vegan, may or may not meet the criteria as gluten – containing and animal ingredients are prepared in our kitchen.