

B O A R D S A N D P L A T T E R S

Thoughtfully curated and rooted in timeless tradition, our menu celebrates simple pleasures executed with care. Featuring baked goods drawn from family recipes, elegant morning boards, artfully composed tartines, and abundant grazing tables, each offering is designed to encourage connection and ease. Seasonal ingredients, classic preparations, and a restrained, welcoming presentation come together to create a dining experience well suited for meetings, retreats, and gatherings where quality, intention, and shared moments take center stage.

The Morning Table

A thoughtfully composed morning spread featuring Tortilla Espanola, a fresh apple and kiwi salad, a classic bagel board with accompaniments, and savory scones with locally sourced butter and jam.

Heritage Morning Bake Board

A generous assortment of baked goods designed to pair naturally with coffee and tea. May include items such as orange & cranberry scones, coffee cake, granola cookies, berry bars, apple strudel bars, and banana bread.

Heritage Baked Goods Board

A curated assortment of family recipes, baked in-house and designed for meetings, retreats, and gatherings. May include items such as chocolate chip cookies, peanut butter sandwich cookies, blueberry muffins, carrot cake muffins, lemon bars, and brownie bites

Tartine Board

A selection of open-faced toasts on toasted potato batard, topped with burrata, seasonal accompaniments, and savory spreads. Designed for relaxed mornings and light lunches.

The Grazing Table

A curated selection of cheeses, cured meats, pickled vegetables, fresh and dried fruit, preserves, breads, and crackers, designed for relaxed grazing.