



CHEESE, EVOO & OYSTERS

All plates are served on a board with a demi baguette.
Petits toasts or crackers may be substituted for baguette.

Finca La Capellanía Extra Virgin Organic Olive Oil, 250 ml bottle	\$10
Produced by Charles Massoud's brother, Gabriel Massoud, in the Andalusia region of southern Spain, Paumanok is proud to offer this delicious organic extra virgin olive oil.	
Catapano Trio	\$18
Farm Fresh Chevre, Herbed Chevre Roll, Lemon Pepper Chevre Roll.	
Pâté au Poivre Noir	\$14
Pork & Chicken Liver Pâté with Black Peppercorns	
Terrine de Saumon Fumé	\$14
Smoked Salmon Terrine	
Lombardi's Cheese & Salami Combo	\$20
Grana Padano, Fontinella, Aged Asiago, Olives, Apricots, Fig Cake, Italian Sweet Sausage and Sopressata.	
Fresh, Local Oysters* SATURDAYS ONLY	Half Dozen \$15
Served raw on the half shell.	Dozen \$25
Condiments include cocktail sauce, Tabasco sauce and fresh lemon.	

Sales tax is additional on all of the above.

* The consumption of raw or undercooked meat, fish, eggs or shellfish may be harmful to your health.