



Boards & plates

Small Pairing Plate

\$7

Choice of two

- | | | | |
|---------------------|------------------|---------------|------------|
| - Garlic Dill Curds | - Sharp Cheddar | - Sopressatta | - Almonds |
| - Blueberry Cheddar | - Reserve Asiago | - Olives | - Crackers |

Honey Board

Penta Crème Blue Cheese, Blueberry Cheddar, Manchego (Sheep Cheese), Crackers, all to be paired with Honeycomb.

\$14

Grazing Board

Sharp Cheddar, Garlic Dill Curds, Reserve Asiago, Crackers, Loukanika and Finocchiona Salami

\$17

Pizzas

Margherita

House-made Plum Tomato Sauce, Mozzarella, Parmesan, Romano, Basil.

\$18

Tuscan Chicken

Bechamel Sauce, Chicken, Sun-dried tomato, Red Onion, Mozzarella, Pesto drizzle

\$23

Fresh Pig

San Marzano Tomato Sauce, Mozzarella, Prosciutto, Arugula, Balsamic Glaze

\$23

Fuego

San Marzano Tomato Sauce, Pepperoni, Garlic Confit, Mozzarella, Hot honey

\$23

La Bianca Bleu

Bechamel Sauce, Bleu Cheese, Red Onion, Bacon, Mozzarella, Black Pepper

\$23

Kids Cheese or Pepperoni

San Marzano Tomato Sauce, Mozzarella, Parmesan, Romano, Pepperoni

\$16

Special

Creekside Float

Fresh Blackberries, Vanilla Ice Cream, Honey, Pecans and a topping of Muscat Canelli

\$8

Charcuterie Notes

Loukanika – Greek-style salami with garlic, cumin, and orange

Finocchiona – Tuscan salami with fennel and red wine

Sopressata – Roman-style salami with white wine and red pepper

Please inform us of any allergies before ordering.

Our kitchen handles wheat dairy, nuts and cured meats,



White Wine

2025 Chardonnay

Green Apple, lemon custard and touch of minerality

Glass Bottle

\$8 \$27

2024 Albariño

Lemon zest, honeydew melon, and grapefruit with bright acidity and a saline finish.

\$8 \$27

2025 Rosé

Strawberry, white peach, and dragonfruit with a playful hint of bubblegum.

\$8 \$27

Red Wine

2022 Red Wine Blend

39% Syrah, 35% Cabernet Sauvignon, 26% Merlot

Tart cherry and red apple with earthy undertones and a hint of cocoa.

Glass Bottle

\$9 \$32

2022 Syrah

Blackberry and cherry layered with smoky oak and a hint of river stone.

Light on the palate with a long, lingering finish.

\$9 \$32

2023 Merlot

Black currant and dark chocolate with subtle tobacco notes.

Fresh acidity and structured tannins.

\$9 \$32

2022 Cabernet Sauvignon

Black cherry and plum preserves with dried herbs. Firm tannins and a long, clean finish.

\$9 \$30

Sweet Wine

2024 Muscat Canelli

Nectarine, mandarin orange, and candied citrus.

\$7 \$25

2024 Riesling

Orange blossom, honeysuckle, and a touch of cream soda.

\$7 \$25

2025 Rosé Blush

Fresh and fruit-forward with soft red berry notes and a gentle sweetness.

\$7 \$23

Drinks

Sparkling Water

\$3

Local Draft 12oz pour

\$6

Soda

\$3

N/A Beer

\$5

Juice Box

\$2

Espresso

\$2

Coffee

\$4



Tasting

Select 3 wines of your choice - \$8

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