The inspiration behind our menu is to serve fresh, simple food that you can easily replicate at home. *Our featured artisan retail items, listed in green, are available for purchase.*

Ask your server for recipe ideas and recommendations.

**www.weolive.com/recipes**

We Olive
The Olive Oil Experience & Wine Bar

## Artisan Cheese & Charcuterie

Featured We Olive EVOO, bread, crackers, artisan spreads, We Olive mustard, accoutrements

**Artisan Cheese & Charcuterie Plate** | 19

**Artisan Cheese Plate** I 17

## Bites

**Artisan Bread Plate** | featured **Extra Virgin Olive Oil (EVOO)** and **Aged Balsamic** 3
*Take home our featured olive oil for 10% off retail.*

**California Almonds** | roasted in **EVOO** 6

**Castelvetrano Olives** | green Sicilian olives 6

**Stuffed Peppadews** | pickled African peppers, Genoa salami, goat cheese, **Aged Balsamic** 9

**Crostini** | bleu cheese walnut spread & **Blood Orange Balsamic** | roasted tomato, **Black Olive Tapenade**, Piave Vecchio 10 **add** | prosciutto 4

**Prosciutto-Wrapped Dates** | Medjool dates, bleu cheese spread, **Blood Orange Balsamic** 10

**Signature Hummus Plate** | **Dukkah**, **Garlic EVOO** 12

**Albacore Dip Plate** | fresh basil, cream cheese, **Smoked EVOO**, **Meyer Lemon EVOO**, **Frantoio EVOO** 13

**Parmesan Asiago Dip Plate** | **Parmesan Asiago Dip**, goat cheese, **Frantoio EVOO** 13

**Dip Duo** | Pick your two favorites (Hummus, Albacore Dip, Parmesan Asiago Dip) 15

**Hummus & Dips are served w/*baby carrots, **Victoria Amory Crisps**, crostini or crackers*

## Salads

**We Olive "Caesar" Salad** | We Olive style "Caesar" dressing made with our signature **Parmesan Asiago spread**, Piave Vecchio, hand-torn **Garlic EVOO** croutons 11

**Albacore Salad** | We Olive Albacore Dip, arugula, fresh basil, carrots, lemon-honey vinaigrette 14

**Harvest Salad** | marinated mission figs in **Mulled Spice Vinegar**, bleu d'Auvernge, walnuts, apples, arugula 12

**Burrata Salad** | arugula, roasted tomatoes, Kalamata olives, **Frantoio EVOO**, **Blackberry Vinegar** 14

**Side Salad** | arugula, **Blood Orange EVOO**, **Aged Balsamic,** vintage cheddar, sliced apples 6

## Panini *(served with side salad)*

**Caprese Panini** | roasted tomato, basil pesto, fresh mozzarella, **Blackberry Balsamic**, **Basil EVOO** 12

**Prosciutto & Salami Panini** | **Sweet Balsamic Mustard**, Piave Vecchio, arugula 14

**Chicken Panini** | apple slices, vintage cheddar cheese, arugula, **Aged Balsamic** 13

## Flatbreads (gluten free flatbreads available)

**Artichoke Caper Flatbread** | **Artichoke Caper Tapenade**, fresh mozzarella, basil, roasted tomato 13

**Roasted Vegetable Flatbread** | roasted tomato-**Black Olive Tapenade**, roasted mushrooms, arugula, Kalamata olives, *with your choice of Piave Vecchio or goat cheese* 13

**Chicken Chili Verde Flatbread** | **Jalapeno EVOO**-sour cream, vintage cheddar cheese, paprika 13

**Duck Flatbread** | bleu cheese spread, Medjool dates, roasted mushrooms, walnuts, arugula, **Meyer Lemon EVOO**, **Aged Balsamic** 14

**Fromage Flatbread** | a blend of artisan cheeses, fresh basil, **Garlic EVOO** 10

***Gluten-Free Options*** | gluten free crackers 3, or grilled "pita" bread brushed with **Garlic Olive Oil** 4

**ADD ONS** | roasted mushrooms 3, Genoa salami, prosciutto, balsamic chicken, or pulled duck 4

**EXTRAS** | **Victoria Amory Crisps** 3, more crackers, or more veggies 2

## Sweets

**Chocolate Mousse** | Fleur de Cocoa **Blood Orange Olive Oil** 5