

## PLATTERS

### **Charcuterie Plate**

Capicola spiced ham, aged Prosciutto de Parma, country paté, house-made pickles, gingered fig preserves, crostini 14

### **Artisan Cheese Plate**

Classic brie, Humboldt Fog goat cheese, Point Reyes blue cheese, mango chutney, California grapes & berries, toasted bread, Carr crackers 14

### **Smoked Salmon Plate**

Shaved red onion, artisan bread, hard cooked eggs, capers, horseradish cream sauce, marinated cucumber salad 13

### **Fire Roasted Pepper Hummus Plate**

Served topped with extra virgin olive oil, smoked paprika, naan bread, cucumber, sweet bell peppers, baby carrots 10

### **West Coast Cheese and Charcuterie Sampler**

Humboldt Fog goat cheese, California blue, Prosciutto de Parma, capicola, California grapes, fig preserves, crostini 16

## SMALL PLATES

### **Artisan Cheese**

Point Reyes blue cheese & Grafton aged cheddar, berries, crackers 7

### **Petite Arugula Salad**

Glazed walnuts, crispy prosciutto, fig, shaved aged parmesan, citrus vinaigrette, crostini 5

### **Charcuterie**

Aged Prosciutto Di Parma, melon, fig confit, crostini 7

### **Paté and Pickles**

Country pate, house-made pickles, crackers 6

### **Tomato & Goat Cheese**

Oven roasted tomato & basil relish, Humboldt Fog goat cheese, extra virgin olive oil, artisan bread 6

### **Cocktail Shrimp**

Hot harissa cocktail sauce, fresh lemon 9

## AM

Served until 10:00 am

### **Egg, Brie & Bacon Croissant**

Scrambled eggs with melted brie, applewood bacon on warm croissant, served with fresh fruit 9

### **Smoked Salmon Bagel**

Lightly toasted bagel layered with cream cheese, smoked salmon, capers, shaved red onion 10

### **Florentine Egg Plate**

Scrambled eggs layered with spinach, goat cheese, tomato, served with fresh fruit, artisan bread 10

### **European Breakfast Plate**

Croissant, California fruit & berries, prosciutto, wedge of brie, preserves, butter 9

### **Greek Yogurt**

Fresh berries, honey, granola parfait 7

## SALADS

### **Mediterranean Grilled Chicken Salad**

Baby spinach and romaine tossed with cucumber, oregano-marinated oven roasted tomatoes, kalamata olives, red onion, balsamic dressing, grilled chicken, basil pistou, shaved parmesan, artisan bread 12

### **Shrimp & Dungeness Crab Pasta Salad**

Shrimp, crab and pasta in Greek yogurt dressing, fennel, tarragon, over baby arugula and vinaigrette 14

### **Tuna Salad on Baby Greens**

Albacore tuna tossed with fresh dill, capers, lemon, red onion, celery, served on a bed of baby greens in an olive tapenade dressing and tomato 12

### **California Strawberry and Baby Spinach Salad**

With glazed walnuts, local goat cheese, fig balsamic glaze 11  
Add Chicken 3, Add Shrimp 4, Add Steak 4

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## TARTINES

Open-face sandwich plates served with fresh fruit

### **Goat Cheese & Basil Chicken Tartine**

Layered with arugula, roasted tomato relish, herb aioli, extra virgin olive oil 12

### **Smoked Salmon Tartine**

Horseradish cream, red onion, capers, egg, cucumber dill salad 13

### **Aged Prosciutto, Capicola & Brie Tartine**

Layered with mango-fig confit, fresh tomato, shaved parmesan, extra virgin olive oil 12

### **Niçoise Tartine**

Lemon-dill-caper albacore tuna salad, hard cooked egg, marinated cucumber salad, fresh lemon 12

### **Beef & Blue Tartine**

Seasoned steak layered with rosemary aioli, Point Reyes Blue, baby greens, balsamic reduction, oven roasted tomato relish 13

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding allergen-related issues.