
  
**THE**  
**BLACK CAULDRON**  
*Charcuterie & Apothecary Bar*  


**B I T E S**

**Oil N' Vin** <sup>(VG)</sup>  
 Ask Your Server For Our Current Selection |  
 Baguette\* | \$10  
 Just Oil Add On | \$4

**House Made Chips & Dip** <sup>(VG)</sup>  
 Paprika & Garlic Tortilla Chips served with a  
 Vegan Cashew, Lime & Cilantro Dip  
 \$15

**Seasonal Hummus** <sup>(V, GF option)</sup>  
 Garlic Hummus topped with Kalamata Olives  
 & Sundried Tomatoes | Grapefruit White  
 Balsamic Drizzle | Baguette & Cucumber  
 slices  
 \$16

**Deep Fried Halloumi** <sup>(V)</sup>  
 Served with Red Pepper Jelly \$15

**Cheesy Garlic Baguette** <sup>(V, GF)</sup>  
 Provolone Cheese | Garlic Butter | Baguette  
 \$14

**D E S S E R T S**

**Classic Dessert Board**  
 Plant Based Dessert | Brownie | Fresh Fruit |  
 Mango Coulis | \$30

**Deluxe Dessert Board**  
 Try both cakes & brownie | \$46

**Chocolate Ganache Cake** <sup>(GF)</sup>  
 Buttercream Ganache | \$17

**Rotating Brownie**  
 Ask your server | \$15

**Vegan Carrot Cake**  
 \$16

**P L A T E S**

**Kale Salad & Sweet potato &  
 Tahini dressing** <sup>(GF, VG)</sup>  
 Kale, Roasted Beets, Walnuts, Cherry  
 tomatoes, Thinly sliced sunchoke tossed in a  
 sweet potatoe thaini dressing | \$17.5

**Protein Add Ons**  
 Housemade Falafels & Cashew dip | \$5.5  
 Fried Halloumi | \$7.5

**House Made Gnocchi** <sup>(V)</sup>  
 Sweet Potato Gnocchi | Sundried Tomato Pesto  
 | Spinach | Cherry Tomatoes | Toasted Seeds |  
 \$22.5

**Add Ons**  
 Goat Cheese for \$4.5

**ENDGAME**  
 \*Our last burger month entry\*

Venison & Beef Patty infused with fresh  
 Rosemary & minced Shallots. Cauldron  
 crafted Blackberry & Wine Jam, Smoked  
 Gouda, Red Lettuce Leaf, Cauldron  
 made Root Veg Chip (Sunchoke, Parsnip  
 & Beetroot), Fresh Tomato, Mortia Chilli  
 Aioli in a Beetroot Bun  
 \$19

**Vegetarian & GF options available. No vegan  
 option.**

**Add a side: Soup or Salad**  
 \$6

**B O A R D S**

**\*Most Boards Contain Nuts\***

**The Classic**

Gruyere | Goat Cheese | Duck Salami |  
 Coppa | Pickled Red Onions | Candied  
 Walnuts | Olives | Peach Caramel Jam |  
 Maple Mustard | Baguette  
 single \$24 | double \$48

**The Hedonistic**

Aged Farmhouse Cheddar | Blue Cheese |  
 Lamb Prosciutto | Elk Goteborg | Olives |  
 Candied Walnuts | Pickled Red Onions |  
 Smoked Zucchini Relish | Red Pepper Jelly |  
 Baguette  
 single \$28 | double \$56

**Cheese Board** <sup>(V)</sup>

Gruyere | Aged Farmhouse | Blue Cheese |  
 Goat Cheese | Pickled Red Onions | Olives |  
 Dark Chocolate | Red Pepper Jelly | Maple  
 Mustard | Baguette  
 single \$23 | double \$46

**Persephone Board** <sup>(VG)</sup>

Seasonal Hummus | Dolmadakia | Olives |  
 Cherry Tomatoes | Cucumber | Housemade  
 Falafels | Cashew Cilantro Dip | Candied  
 Walnuts | Baguette  
 single \$22 | double \$44

**The Lost Souls**

Your Choice of Two Single Boards On One  
 Double Board

**The Party!**

Tasting board, get to sample it all!  
 Half size (2-3 ppl) - \$75  
 Full Size (4-6 ppl) - \$145

**Extra Baguette \$4.50**  
**GF Baguette \$5.50**

**Gluten Free (GF) Vegetarian (V) Vegan (VG)**

*Food Created By Courtney Craig*