

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


**B I T E S**

**Oil N' Vin** *(VG, GF options)*

**Choice of:**

Traditional Oil & Balsamic  
 Smoked Oil & White Grapefruit Balsamic  
 Harrisa Oil & Black Cherry Balsamic  
 Baguette\* | \$11

**Cauldron Crafted Chips & Dip** *(VG)*

Paprika & Garlic Tortilla Chips served with a  
 Vegan Cashew, Lime & Cilantro Dip  
 \$15

**Seasonal Hummus** *(V, GF option)*

Garlic Hummus topped with Kalamata Olives  
 & Sundried Tomatoes | White Grapefruit  
 Balsamic Drizzle | Baguette & Cucumber  
 slices  
 \$16

**Deep Fried Halloumi** *(V & GF)*

Served with Red Pepper Jelly | \$15

**Cheesy Garlic Baguette** *(V)*

Provolone Cheese | Garlic Butter | Baguette  
 \$14

**Crispy Prosciutto Bruschetta**

Cherry Tomatoes | Basil | Feta | Prosciutto |  
 Garlic | Balsamic Vinegar | Baguette  
 \$14

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

**Classic Dessert Board**

Carrot Cake and Brownie | \$30

**Deluxe Dessert Board**

Ganache cake | Carrot Cake & Brownie |  
 \$46

**Chocolate Ganache Cake**

Buttercream Ganache | \$17 *(GF)*

**Rotating Brownie**

Ask your server | \$15

**Vegan Carrot Cake**

\$16

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

**P L A T E S**

**Kale Salad with Sweet potato  
 & Tahini dressing** *(GF, VG)*

*\*Contains Sesame Oil\**

Kale | Roasted Beets | Walnuts | Cherry  
 Tomatoes | Thinly sliced Sunchoke tossed in a  
 Sweet Potato Tahini dressing | \$18.5

**Protein Add Ons**

Housemade Falafels & Cashew dip | \$6  
 Deep Fried Halloumi | \$7.5  
 Charred Meat Bits | \$6.5

**House Made Gnocchi** *(V)*

Sweet Potato Gnocchi | Sundried Tomato Pesto  
 | Spinach | Cherry Tomatoes | Toasted Seeds |  
 \$23.5

**Add Ons**

Goat Cheese for \$4.5

**Tuna Niçoise Salad** *(GF)*

Chilli & Peppercorn Crusted Seared Tuna Steak  
 | Red Lettuce leaf | Herb de Provence Dressing  
 | Crispy Potatoes | Green Beans | Hard Boiled  
 Eggs | \$26

**Endgame Burger**

Beef Patty infused with fresh Rosemary  
 & minced Shallots | Cauldron Crafted  
 Blackberry & Wine Jam | Smoked Gouda  
 | Red Lettuce Leaf | Cauldron Crafted  
 Root Vegetable Chips (Sunchoke,  
 Parsnip & Beetroot) | Fresh Tomato |  
 Morita Chili Aioli  
 Served on a Beetroot Bun  
 \$25

**Vegetarian & GF options available**

**Side Choice:** Spicy Butternut Squash Soup |  
 Winter Kale Salad

**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 \$26 | double \$52

**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** *(V)*

Gruyere | Aged Farmhouse | Blue Cheese |  
 Goat Cheese | Pickled Red Onions | Olives |  
 Dark Chocolate | Red Pepper Jelly | Maple  
 Mustard | Baguette  
 single \$24 | double \$48

**Persephone Board** *(VG)*

Seasonal Hummus | Dolmadakia | Olives |  
 Cherry Tomatoes | Cucumber | Housemade  
 Falafels | Cashew Cilantro Dip | Candied  
 Walnuts | Baguette  
 single \$23 | double \$46

**Specialty Boards**

**The Lost Souls**

Pick Any Two Single Boards & Make it a Double

**The Party!**

Tasting board, get to sample it all!

Half size (2-3 ppl) - \$75

Full Size (4-6 ppl) - \$145

**Extra Baguette \$5**

**GF Baguette \$6**

*Food Created By Courtney Craig*