



ViniferaWineBar.com
Food Menu

Dips

Homemade and accompanied with baguette, \$8.

- Tomato Chunky tomato sauce blended with spicy herbs and mild goat cheese.
- Pepper A variety of sweet and spicy roasted peppers infused with herbed extra virgin olive oil.

Salads

Freshest vegetables, savory flavors, \$12.

- Garden Mixed greens, strawberries, grapes, candied walnuts, dried cranberries, sprinkled with feta and topped with raspberry dressing.
- Wedge Iceberg wedge, cherry tomatoes, red onion, egg, sprinkled with bacon and topped with blue cheese dressing.
- Caesar Romaine, parmesan, cherry tomatoes, sprinkled with croutons and topped with Caesar dressing.

Crostini Boards

Thick, warmed ciabatta with signature seasonal toppings. Select three, \$14

- Crab Lump crab, fennel, serrano peppers, lemon
- Peach and Prosciutto Prosciutto, grilled peaches, ricotta, honey
- Cheesy Shrimp Maryland-spiced shrimp, garlic chive mayo, cheddar cheese
- Brie and Fig Brie, fig preserve, apples
- Sweet 'n Spicy Goat Cheese Red jalapeño, cider, goat cheese, sweat cream
- Ricotta Brussels Shaved Brussel sprouts, ricotta, golden raisins, pine nuts, shallots, lemon, Dijon
- White Bean Cannelloni beans, sun-dried tomatoes, chili spice, ricotta, balsamic drizzle
- Zucchini Feta Tomato zucchini salsa, feta, lemon
- Mediterranean Tomato, cucumber, red onion, Greek-spiced sauce, Feta
- Artichoke Marinated tomatoes, artichoke hearts, red onion, garlic mayo sauce
- *Tomato Basil Tomato salsa, basil, balsamic drizzle
- *Avocado Tomato and avocado salsa

Presses

Uniquely designed blended fillings hot-pressed with ? bread and served with side salad.

- Caprese Mozzarella, tomato, basil-mayo, balsamic \$8
- Triple Cheese Double **Glouster, Saint Andre, Casatica di Bufala**, Dijon \$8
- Gouda Mushroom Portabella, gouda, parsley and arugula greens \$8
- Turkey Pesto Turkey, roasted pepper, tomato, basil pesto, cheddar \$10
- Muffuletta Jambon ham, Mortadella, salami, provolone, olive salad \$10
- Saucy Pork Marinated pork, bacon, cheddar, coleslaw \$10

Charcuterie Boards

Cheese and Fruit	Saint Angel Brie, Blue Stilton, Cambozola Strawberries, grapes, kiwi Baguette, crackers	\$20
Cheese and Meat	Port Salut, Double Gloucester Jambon de Paris, Peppered Salami Chutney, grapes, Baguette, crackers	\$25
Deluxe	Danish Fontina, Parmigiano Reggiano, Gorgonzola Dolce, Ubriaco Pinot Rose Prosciutto de parma, Mortadella with Pistachios, Coppa Baguette, crackers, olives	\$40

Ala Cart, 2oz each

3-yearr Vintage cheddar	\$5	Peppered Salami	\$4
Double Gloucester	\$4	Coppa	\$7
Parmigiano Reggiano	\$5	Mortadella w/ Pistachios	\$3
Blue Stilton	\$4	Jambon de Paris	\$3
Gorgonzola Dolce	\$4	Prosciutto de Parma	\$5
Danish Fontina	\$4		
Port Salut.	\$4		
Saint Angel	\$5		
Ubriaco Ponot Rose	\$4		