

# STARTERS

## Crab Cakes \$ 17.00

Two fresh, meaty crab cakes, made in-house daily with Blue Swimming Crabmeat. Served with tangy, house-made tartar sauce. (\*GF)

## Meatball Trio \$ 12.00

Three hearty beef-and-pork meatballs with marinara, Parmigiano Reggiano, topped with parsley. Bread +\$1.

## Stuffed Mushrooms \$ 12.00

Button mushrooms stuffed with artichoke, sun-dried tomato, feta, and Parmigiano Reggiano. (\*GF, V)

## Shrimp Cocktail \$ 12.00

Five chilled jumbo shrimp served with our house-made cocktail sauce. (\*GF)

## Latkes \$ 11.00

Four handmade potato pancakes served with house-made tzatziki sauce. (VT)

## Balsamic and Oil Dip \$ 8.00

Warm ciabatta loaf served with balsamic vinegar, olive oil, and herbs. (V)

## Tomato and Goat Cheese Dip \$ 12.00

Warm chunky tomato sauce topped with goat cheese. Served with ciabatta bread. (VT)

## Spinach and Artichoke Dip \$ 12.00

Spinach and artichoke dip with red pepper flakes, topped with Parmigiano Reggiano. Served with toasted pita.

## Gourmet Loaded Chips \$ 13.00

Chips, fig spread, jalapeno jelly, goat cheese, peppered salami, prosciutto, arugula, balsamic glaze.

# VINIFERA

Wine-to-Whiskey

## CROSTINIS \$ 17.00

Three thick slices of our fresh ciabatta bread with your choice of toppings. Pick three! \*Gluten free available (+\$3).

## Tuscan Chicken

Seasoned chicken, Parmigiano-Reggiano, lemon, garlic, and red pepper flakes on a brie spread, topped with tomato salsa.

## Smoked Salmon

Smoked salmon, cream cheese caper spread, sweet white onion, dill.

## Cheesy Shrimp

Old Bay spiced shrimp, white cheddar and chive aioli.

## Brie and Fig

Brie, fig preserve, apples. (VT)

## Sweet n Spicy Goat Cheese

House-made jalapeño jam on creamy goat cheese spread. (VT)

## Roast Beef

Roast beef, horseradish sauce, Provolone cheese, hot cherry peppers.

# CHARCUTERIE BOARDS

Boards served with bread and crackers, three or more A'La Carte includes bread, crackers, grapes, chutney, olives, and mustard. Gluten free substitutions available.

\*GF bread (+\$3) and \*GF crackers (+\$1) available.

## #1 Level One \$ 26.00

Parmigiano Reggiano, Port Salut, Three-Year Cheddar, Jambon ham, peppered salami, with creole mustard, olives, grapes, and apricot-peach chutney.

## Create your own A'La Carte

Charcuterie Board by selecting three or more items:

### A'La Carte Cheese

Three-Year Cheddar \$7  
Parmigiano Reggiano \$7.50  
Blue Stilton \$7  
Gorgonzola Dolce \$6  
Port Salut \$6

St. Andre Triple Creme \$7.50  
Danish Fontina \$6

Double Gloucester with Onion and Chive \$6

### A'La Carte Meat

Peppered Salami \$6  
Jambon de Paris \$6  
Prosciutto di Parma \$10.50  
Chorizo Dry Salami \$7

## SALADS

Shrimp +\$2/each, Chicken breast +\$5

**Dressings:** Creamy Blue Cheese, Caesar, White Balsamic Vinaigrette, Raspberry Vinaigrette, Balsamic Vinaigrette

### Wedge Salad \$ 13.00

Iceberg wedge, cherry tomatoes, red onion, egg, topped with smoked bacon, blue cheese crumbles, and creamy blue cheese dressing. (VT)

### Caesar Salad \$ 13.00

Romaine, Parmigiano Reggiano, cherry tomatoes, sprinkled with croutons and tossed with Caesar dressing.

### Beet Salad \$ 13.00

Arugula, beets, candied pecans, goat cheese, tossed with lemony white balsamic dressing. (\*GF, VT)

### Caprese Salad \$ 13.00

Fresh mozzarella, tomato, basil, and balsamic drizzle. (\*GF, VT)

### Side Salad \$ 3.00

Mixed greens, cherry tomatoes, house raspberry vinaigrette. (\*GF, V)

### Fresh Fruit Cup \$ 3.00

Fresh fruit salad.

## VINIFERA

Wine-to-Whiskey

## SANDWICHES

Served with side salad, potato chips, or fresh fruit.

\*Gluten free available (+\$3).

### Saucy Pulled Pork Press \$ 15.00

Smoked pulled pork, zesty BBQ sauce, coleslaw, and white cheddar cheese.

### Gouda Mushroom Press \$ 14.00

Marinated portabella, gouda, and balsamic vinaigrette-tossed arugula. (VT)

### Cheesy Roast Beef Press \$ 15.00

Rare roast beef, horseradish aioli, cabbage slaw, sundried tomatoes, and provolone.

### Turkey Pesto Press \$ 15.00

Turkey, roasted red pepper, tomato, pesto aioli, and white cheddar cheese.

### Lobster Roll \$ 22.00

Four ounces of lobster drawn in butter on a soft brioche bun with aioli, a lemon wedge, and your choice of side.

## DESSERTS

a'la mode \$2

### Chocolate Bomb \$ 11.00

Coffee infused bittersweet chocolate mousse on a shortbread cookie covered in ganache.

### Chocolate Hazelnut Tart \$ 11.00

Bittersweet chocolate and hazelnut filling in a rosemary hazelnut cookie shell.

### Blueberry Cheesecake \$ 11.00

Cream cheese and Mascarpone with blueberries and blood orange and graham cracker crust.

## FLATBREADS \$ 13.00

### Supreme Veggie Flatbread

Vegan and gluten-free flatbread with garlic oil spread, roasted red bell pepper, artichokes, wild mushrooms, Brussels sprouts, red onion, balsamic drizzle. (\*GF, V)

### Mushroom and Artichoke

Lentil hummus, shredded mozzarella, sautéed wild mushrooms, marinated artichokes, crumbled feta cheese, arugula, and balsamic glaze on naan flatbread. (VT)

### Meatball

Marinara, mozzarella, and meatballs on naan flatbread.

### Hawaiian

BBQ sauce, mozzarella, ham, pineapple, and red onion on naan flatbread.

## LOADED POTATOES

### Pulled Pork Potato \$ 10.00

Saucy pulled pork and creamy coleslaw. (\*GF)

### Cheesy Potato \$ 6.00

Gouda and fresh mozzarella. (\*GF, VT)

### Tuscan Chicken Potato \$ 7.00

Brie, Tuscan chicken, tomato salsa. (\*GF)

### Basic Potato \$ 6.00

Crispy bacon, Jambon, chives, sour cream, butter. (\*GF)

### A'La Carte Toppings

+\$1.50 Bacon	+\$1 Gouda
+\$3.95 Pulled Pork	+\$1 White Cheddar
+\$7 Lobster	+\$0.50 Sour Cream
+\$1 Brussels Sprouts	+\$1 Tomato Salsa
+\$8 Smoked Salmon	+\$1 Mushrooms