

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)

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 (GF). Served with toasted pita, sub for GF bread +\$3.

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

Board served with bread and crackers, three or more A'La Carte includes bread, crackers, grapes, chutney, olives, and mustard.

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

Cheese and Meat Board \$ 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

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, White French

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)

Housemade Soup \$ 8.00

Ask about our current soup special.

VINIFERA

Wine-to-Whiskey

SANDWICHES

Served with side salad, potato chips, or soup (+\$3). 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, espresso \$2

Chocolate Bomb \$ 11.00

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

Amaretto Torte \$ 9.00

Amaretto-soaked sponge cake with Amaretto cream, chopped Amaretto cookies and nuts, garnished with Amaretto cookies, caramel, and whipped cream.

Maple Bread Pudding \$ 11.00

Frozen lemon gelato with a lemon filling and chopped lemon meringue.

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 & Artichoke Flatbread

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

Meatball Flatbread

Marinara, mozzarella, and meatballs on naan flatbread.

Hawaiian Flatbread

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

Pulled Pork and Sprouts Flatbread

BBQ pulled pork and roasted Brussels sprouts with mozzarella and gouda, drizzled with horseradish aioli, on naan flatbread.

Margherita Flatbread

Garlic and herb olive oil topped with fresh mozzarella, cherry tomatoes, fresh basil, balsamic glaze on naan flatbread.

Prosciutto Flatbread \$ 17.00

Crumbled goat cheese and prosciutto on pesto and garlic oil spread, topped with arugula and balsamic glaze.