

THE WINE BAR

STARTERS

CRISPY VEAL SWEETBREADS

creamed corn, butter poached lobster claw,
pickled enoki mushrooms, popcorn shoots

14

WILTED KALE SALAD

roasted baby beets, grapefruit, blood
orange vinaigrette

11

WARM NUT MEDLEY

sweet & salty almonds, cashews,
pecans, pistachios

8

BIBB SALAD

balsamic dijon vinaigrette, red onion,
radish, cucumber

8

SEARED TUNA

roasted sweet pepper, olive and caper
salad, cannellini beans, lemon, pine nuts

14

PEI MUSSELS

spicy tomato-feta broth, mint,
grilled bread

12

GRILLED HEAD-ON SHRIMP

grilled artichoke, gigante bean salad
with tomato & dill, celery leaf

14

HEIRLOOM TOMATO & WATERMELON

aged goat cheese crumble, red onion,
basil oil, aged balsamic

9

MEDITERRANEAN SAMPLER

6 each/all for 15

Olive tapenade
with baguette

Hummus
with warm pita

Eggplant coonata
with baguette

CHEESE AND CHARCUTERIE

8- EACH OR CHOOSE ANY THREE FOR 22

SMOKEHAUS BLUE

Wisconsin/cow/smoked

SPECK

Spanish ham cured with juniper

CAMEMBERT

France/soft/sheep's

SOPRESSATA

spicy dried Calabrese sausage

GRAFTON AGED CHEDDAR

Vermont/firm/cow's milk

FINOCCHIONA

pork salami with fennel

CAÑA DE CABRA

Spain/creme/goat's milk

COPPA

spicy, cured pork