

WINE BY THE GLASS



WHITES & ROSE

**Corbieres. Domaine De Fontainte. Gris De Gris. FR
2022**
11

Kientzler La Soif. Alsatian White Blend.
12

Novellum. Chardonnay.
14

Anne Amie. Varnum. Resling. WV 2021
17

Lubanzi Chenin Blanc. "Orange". South Africa
18

Muscadet Sevre et Maine. AOC
10

BUBBLES

Veuve Dubarry. Cuvee Prestige.
11

REDS

Boedecker. Solace. Pinot Noir. WV
15

GD Vajra Langhe Roso.
13

Azelia. Dolcetto d'Alba. DOC. IT. 2021
14

VDF Matador. Tempranillo. WA. 2021
15

La Vigne D'Albert. French Red Blend. AOC
18

Corta Marie. Cabernet Franc. IT
17

SPECIALTY

Sangria
House made Sangria
11

Seasonal Spritz
11



FOOD

FIRST

Cheese Board

Three cheeses, seasonal accoutrements, crackers
17

Meat & Cheese Board

Two meats, two cheeses, seasonal accoutrements, crackers
30

Olive Tapenade

Crema fresh & potato chips
14

Meat Board

Three meats, seasonal accoutrements, crackers
20

Brie Stuffed Dates

Wrapped in Prosciutto & drizzled with honey
12

Nuts & Olives

Candied walnuts, Castelvetrano olives
Marcona almonds
13

SECOND

Havarti & Salami Panini

Served on Focaccia & potato chips
22

Prosciutto & Burrata Salad

Arugula, caramelized peaches, basil pesto with Focaccia Toasts
24

Brie & Fig Flatbread

Red Grapes, Rosemary, Brie & dried Figs
16

Croque Monsieur

Bechamel Cream Sauce, Virginia Ham, melted Gruyere on Croissant Bread served with a side of fig jam
22

Watermelon & Burrata Salad

Arugula, pepitas, goat cheese, lime Vinaigrette
12

Tomato & Arugula Flatbread

Semi-dried Tomatoes, Mozzarella & Arugula
16

THIRD

Mini Cheesecakes

Assorted Flavors
8