

Cheese

Reypenear 'VSOP' Aged Gouda - 'Dutch Master' style, firm texture, tangy flavor with crystals
Aged Asiago with Rosemary and Olive Oil - Italian in style from Wisconsin, aged 6 months minimum
Maple Smoked Cheddar - From Vermont, bathed in hard Maple smoke in the cure
Cypress Grove Humboldt Fog - Unique aged goat cheese, reminiscent of Morbier
Fromager D'Affinios- Double crème soft cheese, similar to Brie. Mild and buttery with a hint of sweetness
Marco Polo- Semi firm with black and green peppercorns
Pecorino Toscana- Fragrant and intense, semi hard sheeps milk cheese
Iberico - Cow, goat and sheep milk. Nutty flavor with a buttery texture. Similar to Manchego.
St Agur Blue - Cow, from France. A more defined Roquefort, it is moist, rich, tangy and slightly spicy
Garrotxa Sant Gil D'Albio- Mild flavored goat cheese. Lightly salted with a touch of acidity
Somerdale Red Dragon- Cow's milk cheddar from England with whole grain mustard seeds and ale

Cured Meat

Sopressata - Dry Italian salami, seasoned with peppercorns, lemon and spices
Chorizo - Dry-cured sausage seasoned with Spanish pimenton and spices
Prosciutto di Parma - Dry-cured from Italy, aged a minimum of three months
Smoked Salmon - Pastrami smoked Atlantic salmon with a cucumber dill sauce
Serrano - From Spain, aged between 12 and 24 months

Cheese and Cured Meats

\$6.50 each / \$17 choice of three / \$22 choice of four

Mixed Plate of Olives \$6.50

All meat, cheese and olive plates come with housemade focaccia. Additional bread orders \$2

Soups

Roasted Red Pepper and Tomato Bisque \$4.50
Soup of the Day - Made fresh daily \$4.50

Salads

Fried Goat Cheese and Apple - Arugula and mixed greens, tomato, balsamic	\$9
Caesar - Chopped romaine, croutons, parmesan cheese, anchovies free upon request	\$8
*Salmon- Pan seared on mixed greens with goat cheese and balsamic vinaigrette	\$10
*Ahi Tuna- Pan seared on mixed greens with goat cheese and champagne vinaigrette	\$11
Greek - Kalamata olives, tomato, red onion, feta, banana peppers, red wine vinaigrette	\$8
Roasted Chicken and Blue Cheese - Chicken salad, mixed greens, fresh fruit, balsamic	\$9
Wine Shop Cobb - Corned beef and turkey 'pinwheels', gorgonzola, bacon, garlic cream	\$9
The Wedge - Iceberg wedge with bacon, tomatoes, blue cheese crumbles and dressing	\$8

All Salads - \$2 add grilled chicken / \$4 seared salmon* / \$5 seared tuna* / \$5 seared shrimp*

Housemade Dressings - Garlic cream, Balsamic vinaigrette, Champagne vinaigrette, Red wine vinaigrette, Honey mustard, Caesar, Blue cheese, 1000 Island

Specialty Flatbreads

Caramelized Onion and Gorgonzola	Smoked Salmon, Capers and Goat Cheese
Prosciutto, Fig and Gorgonzola	Margherita - Fresh Mozzarella, Tomato and Basil
"White" - Chicken, Mozzarella, Feta, Oregano	Pesto, Artichoke Hearts, Sundrieds
Chicken, Feta and Olive	Italian Sausage, Peppers, Onions & Arugula
Pimiento Cheese, Jalapeno Bacon and Green Tomato	
Gyro - Thin-sliced Lamb, Olives, Feta, Onion, Tomatoes, Tzaiiki	

\$9.99 each / \$2 add grilled chicken / \$1.00 each other topping

**Items marked with an asterisk may be cooked to order or may contain undercooked animal derived foods.
Consuming raw or undercooked animal derived foods may increase your risk of foodborne illness.*

Small Plates

Fried Green Tomato 3-Way – Lightly breaded with country ham, jalapeno pimiento cheese, basil aioli with confetti pepper over mixed greens	\$8.50
Housemade Jalapeno Pimiento Cheese – Toasted pita for spreading	\$7.50
Truffle Fries – Crisp fries tossed with truffle, mixed herbs and goat cheese	\$7.50
Calamari – Lightly fried with peppers, basil aioli and spicy remoulade	\$7.50
Crab Cakes – Lump and claw recipe broiled, with spicy remoulade	\$9.25
Mediterranean Dipping Trio – Garlic, roasted red pepper and spinach-artichoke hummus	\$7.50
Moules Frites – Mussels and fries in garlic white wine, fromage blue or spicy chorizo	\$9.50
Steamed Clams – In a garlic-lemon-white wine broth, housemade foccacia	\$9.50
*Seared Ahi Tuna – With a beer mustard sauce, wakame seaweed salad and wasabi	\$12
Quiche of the Day – Side of mixed greens with balsamic vinaigrette	\$8.75
*Tacos of the Day – Available until 4:00 p.m., with chips, fries, fruit or salad	\$9.99

Paninis, Wraps and Burgers

Italian Sausage – Peppers, onions, marinara, fresh mozzarella, arugula	
Italian Panini – Prosciutto, sopressatta, arugula, tomato, mozzarella, red wine vinaigrette	
Reuben Panini – Corned beef or turkey on rye with swiss, kraut and a sweet and tangy dressing	
Club Panini – Smoked turkey, bacon, mozzarella, tomato and basil aioli	
*Salmon BLT Panini – Salmon, smoked bacon, mixed greens, tomato and garlic aioli	
Pesto Chicken Panini – Tomato, basil pesto and fresh mozzarella	
*The House Burger – Red dragon cheese, caramelized onions, aioli on a pretzel roll	
*Mozzarella Burger – Basil pesto, tomato, arugula and fresh mozzarella	
*Patty Melt – Sautéed mushrooms, caramelized onions, garlic aioli and swiss on rye	
*Blackened Burger – Gorgonzola, tomato, onion and garlic aioli	
Grilled Chicken Wrap – With honey mustard, maple smoked cheddar, apples, lettuce and tomato	
Mediterranean Wrap – Grilled chicken, feta, hummus, lettuce, tomato, cucumber dill	
Chicken and Blue Cheese Salad – Toasted pita with balsamic greens and tomato	
	\$9.50 each, served with chips, fries, small house salad or fresh fruit

Entrees - (Available after 5pm)

**Shrimp and Grits*

American shrimp, local Adluh grit cake, sautéed peppers and a blackened cream sauce
\$16

**Fresh Catch*

Chef's preparation with starch and vegetable of the day
\$18

**Cast Iron Salmon*

Lightly blackened with starch and vegetable of the day
\$16

Pan Seared Jumbo Sea Scallops

Finished with citrus oil, Adluh grit cake and vegetable of the day
\$18

**Bison Meatloaf*

American ground bison with a mushroom duxelles sauce, starch and vegetable of day
\$16

**6oz Filet Mignon*

6 oz All natural, vegetarian fed. Mushroom duxelles or gorgonzola cheese complimentary
\$22

Chicken Saltimbocca

6 oz chicken breast with prosciutto and fresh mozzarella, lemon-white wine pan sauce, starch and vegetable of the day
\$16

Pasta of the Day - Chef's Preparation

\$16

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