

# Grand Cru

Wine Bar

## Cheese Board

\$37.00

*Served with fruit, honey-comb, preserves,  
mustard, baguette slices, and crackers*

### FROMAGER D'AFFOINOIS, LE FROMAGER

PAIR WITH SPARKLING OR CHARDONNAY WINE

### EL COTIJO, MANCHEGO

PAIR WITH ANY SPANISH RED WINE

### SALEM VILLE, BLUE CHEESE

PAIR WITH ANY SPARKLING OR DESSERT WINE

### BARBER'S 1833, VINTAGE RESERVE CHEDDAR

PAIR WITH A CABERNET SAUVIGNON WINE

### ADDITIONS

MARCONA ALMONDS	4
CHARCUTERIE (1 OZ)	6

## The Salumeria Sampler

\$22.00

*An assortment of hand crafted salami from The Salumeria, Austin, Texas.  
Served with Marcona almonds, caperberries, mustard, baguette slices, and crackers*

SOPRESSATA

FELINA

FINOCCHIONA

TARTUFO

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## Shareables

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### THE FIGGY PIGGY

Creamy Goat Cheese | Fig Preserves | Parma Prosciutto  
*served on Ciabatta*

10

### MARINATED HEARTS

Artichoke Hearts | Kalamata Olives | Garlic | Lemon | Feta  
*served with naan*

12

### HUMMUS

Garlic | Feta | Smoked Paprika  
*served with naan and fresh veggies*

14

### SMOKED SALMON SPREAD

Parsley | Shallots | Lemon | Cream Cheese  
*served with sliced cucumbers and water crackers*

16

### TAPAR

Manchego | Idiazabel | Prosciutto | Chorizo  
*served with Marcona almonds, caperberries, membrillo and baguette*

16

### MUSHROOM & CRISPY PROSCIUTTO CROSTINIS

Chevre | Herb de Provence Mushrooms | Crispy Prosciutto  
*served on toasted baguette*

16

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## Salads

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### CAESAR

Romaine | Parmigiano Reggiano | Housemade Croutons | "Yo Mama's" Dressing  
*add Crispy Prosciutto - \$1.50*

10

### ITALIAN ARTICHOKE

Romaine | Artichoke Hearts | Roasted Red Pepper | Parmesan | Red  
Wine Vinaigrette

10

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## Paninis

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- HAM** 10  
Rosemary Ham | Asiago | Ciabatta  
*served with kettle chips*
- FIG & PIG** 12  
Creamy Goat Cheese | Fig Preserve | Parma Prosciutto | Arugula | Ciabatta  
*served with kettle chips*

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## Flat Breads

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- PEPPERONI** 15  
Truffle Oil | Marinara | Mozzarella | Fresh Basil  
*add Mushrooms - \$1.50*
- MUSHROOM & GOAT** 15  
Herb de Provence Mushrooms | Rosemary Asiago | Goat Cheese | Arugula  
*add Crispy Prosciutto - \$1.50*
- MEDITERRANEAN** 15  
Hummus | Cherry Tomatoes | Kalamata Olives | Shallot | Arugula | Feta

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## Desserts

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- TARTA DE SANTIAGO** 10  
Almond Flour | Lemon & Orange Zest | Confectioner's Sugar  
*served warm*