

# Grand Cru

Wine Bar

## For The Table

### SEASONAL CHEESE BOARD

37

Frommager D'Affinois | Gouda de Graafstroom | Le Gruyere Le Superbe | Moliterno Al Tartufo

ADD SALAMI (1 OZ) 6

ADD MEDITERRANEAN OLIVES 4

ADD MARCONA ALMONDS 4

### SALUMERIA SAMPLER

22

Four Salamis | Mediterranean Olives | Caperberries | Mustard | Baguette Slices | Crackers

ADD CHEESE (1.5 OZ) 5

## Small Plates

### THE FIGGY PIGGY

10

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

### MARINATED HEARTS

12

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

### HUMMUS

14

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

### SMOKED SALMON SPREAD

16

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

### TAPAR

16

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

### MUSHROOM & CRISPY PROSCIUTTO CROSTINIS

16

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

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## Salads

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CAESAR 10

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

ITALIAN ARTICHOKE 10

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

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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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## Dessert

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TARTA DE SANTIAGO 10

Almond Flour | Lemon & Orange Zest | Confectioner's Sugar  
*served warm*