

Grand Cru

Wine Bar

For The Table

SEASONAL CHEESE BOARD 35

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 13

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

CAESAR	10
Romaine Parmigiano Reggiano Housemade Croutons "Yo Mama's" Dressing <i>add Crispy Prosciutto - \$1.50</i>	
ITALIAN ARTICHOKE	10
Romaine Artichoke Hearts Roasted Red Pepper Parmesan Red Wine Vinaigrette	

Paninis

HAM	10
Rosemary Ham Asiago Ciabatta <i>served with kettle chips</i>	
FIG & PIG	12
Creamy Goat Cheese Fig Preserve Parma Prosciutto Arugula Ciabatta <i>served with kettle chips</i>	

Flat Breads

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

Dessert

CHEESECAKE	12
House-Made with your choice of two jam toppings: Blueberry - Strawberry	