

Grand Cru

Wine Bar

For The Table

SEASONAL CHARCUTERIE BOARD (Serves 3-4 people)	35
Frommager D'Affinois Gouda de Graafstroom Blackstone Vintage Cheddar Salamis: Charizo & Sopresatta Mustard Honeycomb Jelly Fruit Baguette Slices Crackers	
ADD MARCONA ALMONDS	4
ADD MEDITERRANEAN OLIVES	4
TAPAR (Serves 1-2 people)	16
Manchego Idiazabel Prosciutto Chorizo <i>Served with Marcona Almonds, Caperberries, Membrillo and Baguette</i>	

Small Plates

THE FIGGY PIGGY	10
Creamy Goat Cheese Fig Preserves Parma Prosciutto <i>Served on Ciabatta</i>	
HOUSEMADE PIMENTO	12
Mixed Cheeses Chipotle Pimento <i>Served with Naan or Crackers</i>	
HUMMUS	14
Garlic Feta Smoked Paprika <i>Served with Naan and Fresh Veggies</i>	
SMOKED SALMON SPREAD	13
Parsley Shallots Lemon Cream Cheese <i>Served with Sliced Cucumbers and Water Crackers</i>	
SEASONAL BRUSCHETTA	16
Roma Tomatoes Basil Garlic Balsamic <i>Served on Toasted Baguettes</i>	

Salads

CAESAR	10
Romaine Parmigiano Reggiano Housemade Croutons "Yo Mama's" Dressing <i>Add Crispy Prosciutto - \$1.50</i>	

Flat Breads

PEPPERONI	15
Truffle Oil Marinara Mozzarella Fresh Basil	
THREE CHEESE	15
Mozzerella Rosemary Asiago Parmigiano Reggiano Marinara Cracked Pepper	

Sweet Treat

RICH TRIPLE CHOCOLATE CHIP BROWNIE
<i>Served Warm, Topped with Whipped Cream</i>