

SHARES

BACON & CRISP \$9

candied coffee bacon,
 parmesan cheese crisp

CHIPS & DIP \$6

potato chips, caramelized french onion dip

BAKED RICOTTA \$9

cherry tomatoes, herbs,
 olive oil & ciabatta baguette



SANDWICHES

BISTRO CHICKEN SALAD SANDWICH \$9

chicken salad, roasted tomato, habanero honey mustard sauce, arugula, and apricot jam on olive oil ciabatta with potato chips

FRENCH ONION BURGER \$8

quarter pound market blend burger, gruyere cheese, crispy onions, caramelized onions and french onion dip on brioche served with chips

DOUBLECBLT \$8

candied coffee maple syrup bacon, arugula, honey butter, roasted tomatoes, truffle mayo on an olive oil ciabatta with potato chips

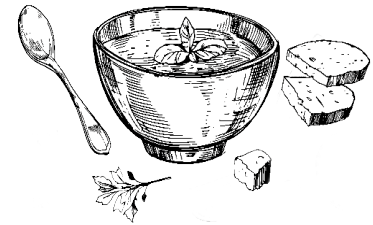
SIDES

SOUP OF THE DAY
 CUP \$4 BOWL \$6

ask you server for today's creation served with parker house roll

FRITES & MAYO \$5

kennebec frites and truffle mayo, classic belgian!



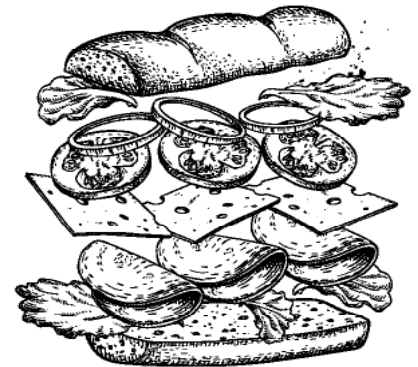
PLATES

WINE COUNTRY SALAD \$8

crisp butter greens and romaine, parsley leaves, chives, tarragon with toasted pecans, roasted shallots and white balsamic dressing

FLATBREAD \$11

boar's head salumi soppressata, picante provolone, garlic oil, fresh oregano, cracked black pepper and honey with marinara dipping sauce



[FOOD]

[CHEESE & CHARCUTERIE]

[WINE]

[BEER]

CHEESE BOARDS

- CHOOSE 1 - \$8
- CHOOSE 3 - \$17
- CHOOSE 5 - \$26
- CHOOSE 7 - \$32

CHEESE

LINCOLNSHIRE POACHER



Neal's Yard Dairy - United Kingdom
Unpasteurized Cow Milk
Rich, savory and brothy

ALPHA TOLMAN



Cellars at Jasper Hill - Vermont
Unpasteurized Cow Milk
Dense and pilant, buttery

QUADRELLO DI BUFALA

Quattro Portoni - Italy
Pasteurized Water Buffalo Milk
Creamy, milky flavors up front with a tangy, barnyardy finish

HONEY BEE GOUDA

Cheeseland - Holland
Pasteurized Goat Milk
Sweet and grassy with a tangy and salty finish

PLEASANT RIDGE RESERVE

Uplands Creamery - Wisconsin -
Pasteurized Cow
Dense, nutty, aged

LAGREIN

Mila - Italy
Pasteurized Cow
Milk & buttery, red wine & herb undertones dominate senses

CHEESE CONTINUED

EWEREKA

Central Coast Creamery - California
Pasteurized Sheep Milk
Slightly crumbly, buttery, aged

PECORINO GINEPRO

Mitica - Italy
Pasteurized Sheep Milk
Balsamic vinegar, lingering fruity, woody finish

MT TAM

Cowgirl Creamery - California
Pasteurized Cow Milk
Dense, fudgy, triple creme

ORIGINAL BLUE

Point Reyes Creamery - California
Pasteurized Cow Milk
Sweet, fresh milk with a medium to strong punch of blue

OREGONZOLA

Rogue Creamery - Oregon
Unpasteurized Cow Milk
Organic, mild, savory flavors, soft-yet-crumbly

GREEN HILL

Sweet Grass Dairy - Georgia
Pasteurized Cow Milk
Sweet cream, buttery, rich



[CHEESE & CHARCUTERIE]

CHARCUTERIE

SUMMER SAUSAGE

Underground meats, Wisconsin
Fermented & smoked, mustard seed, german-style

'NDUJA SPICY PROSCIUTTO SPREAD

La Quercia - Iowa - Pork
Prosciutto and speck blend, umami, abundant heat

SALMON MOUSSE

Fabriqués Delice - France - Salmon
Smoked salmon and spinach mousse

CHEESE PLATES

BURRATA \$11

Burrata cheese over a bed of arugula topped with a balsamic vinaigrette and extra virgin olive oil. Paired with fresh tomatoes and sliced baguette.

MIDWEST BEST \$11

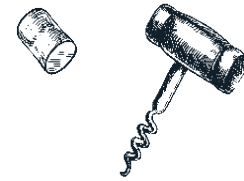
A soft pretzel served warm, Zingerman's Pimento spread, stone ground mustard, Widmer brick spread and pickles.

all boards served with crackers, sour cherry spread, pickles, marcona almonds, stone ground mustard, and seasonal fruit

Gluten-free crackers available upon request

[WINE]

[BEER]



WHITE FULL POUR

COPAIN TOUS
 ENSEMBLE CHARDONNAY 2018 \$10
 Sonoma County, California - chardonnay
Hazelnut, lemon curd, white peach, and pie crust, refreshing, bright, and delicious

FIELD RECORDINGS
 FICTION CHENIN 2021 \$10
 California - chenin blanc
Citrus, apple, pear, crisp, mineral

CHATEAU LOUMELAT
 BORDEAUX BLANC 2020 \$8
 Bordeaux, France - sauvignon blanc
Grapefruit, meyer lemon, mineral

BEAUJOLAIS- VILLAGES BLANC 2018 \$10
 Beaujolais, France - chardonnay
Citrus, green apple, and white flowers

ANJOS DE PORTUGAL VINHO VERDE \$7
 Minho, Portugal
Green apple, pear, citrus, lemon zest

ROSÉ FULL POUR

GOUGENHEIM, EXTRA BRUT
 MALBEC ROSÉ \$7
 Mendoza, Argentina - sparkling
Wild strawberries, raspberry, cherry, apple, cream

TATTOO GIRL ROSÉ 2021 \$8
 Columbia Valley, Washington - provance style
Strawberries, red fruits, pear, mineral

RED FULL POUR

ALTOCEDRO TEMPRANILLO 2018 \$8
 Mendoza, Argentina - red tempranillo
Oaky dark fruits, blueberries, smoky

COMAHUE ESTATE 2018 \$8
 Patagonia, Argentina - pinot noir
Fruity aroma, strawberries, plums, vanilla and spice

FIELD RECORDINGS- RED BLEND 2020 \$10
 Paso Robles, California - Californian petite sirah
Plum, black cherry, oaky notes

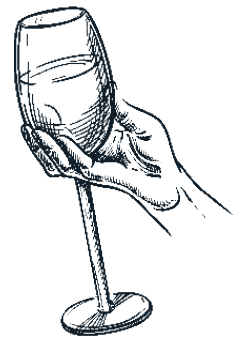
HUGH HAMILTON BLACK OPS RED BLEND
 2019 \$13
 McLaren Vale, Australia - shiraz, saperavi
Dark fruits, black tea, plum

RABBLE WINE CO 2021 \$11
 Paso Robles, California - cabernet sauvignon
Aroma of dark fruits, touches of spice, vanilla, cola

SPARKLING FULL POUR

90+ CELLARS PROSECCO \$8
 Veneto, Italy - glera
Fresh peaches, crisp, citrus fruit

CREMANT DE LOIRE BRUT \$7
 France - sparkling
Aroma of citrus fruits, particularly orange and mandarin accompanied by floral. Second aroma brings sweet pastry notes



[WINE]

[BEER]