

**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

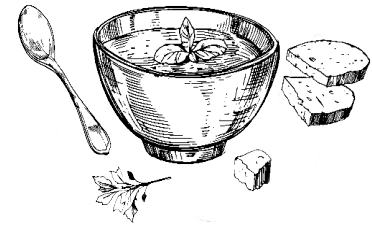
**SIDES**

**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!



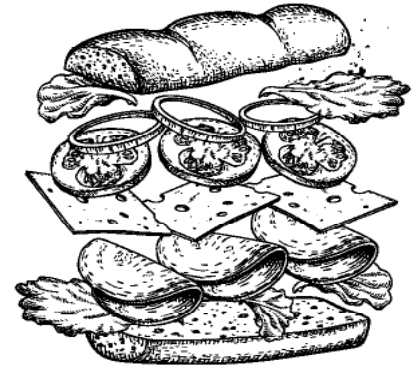
**PLATES**

**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**

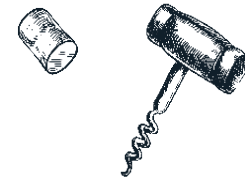
A soft pretzel served warm, Zingerman's Pimento spread, stone ground mustard, Widmer brick spread and pickles.

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

- TASAJARA CHARDONNAY \$8  
 Monterey, California - chardonnay  
*Citrus, grapefruit, apricot*
- DAISY PINOT GRIGIO \$7  
 Washington - pinot grigio  
*pear, apple, peach, citrus, lemon, honey*
- VINA ROBLES VIONIER \$8  
 Paso Robles, California - californian viognier  
*peach, melon, pear, ginger, honey, citrus, grapefruit*
- MARY TAYLOR BORDEAUX BLANC \$8  
 France - bordeaux white  
*citrus, grapefruit, green apple, melon*
- VEGA NAUM ALBARINO \$6  
 Rias Baixas, Spain  
*Apple, pear, peach, citrus, lemon*

**RED** FULL POUR

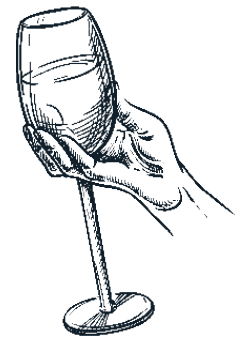
- CAMAHUE ESTATE PINOT NOIR \$7  
 Patagonia, Argentina - pinot noir  
*Red fruits, hint of spice and vanilla*
- SALCHETO CHIANTI BISKERO \$7  
 Chianti, Italy - italian chianti  
*Cherry, raspberry, leather, earthy, oak, tobacco*
- FIELD RECORDINGS- RED BLEND \$10  
 Paso Robles, California - Californian petite sirah  
*Plum, black cherry, oaky notes*
- RUTINI TRUMETERE MALBEC \$8  
 Mendoza, Argentina - argentinian malbez  
*oak, vanilla, blueberry, cherry, chocolate*
- RABBLE CABERNET \$12  
 Paso Robles, California - cabernet sauvignon  
*Aroma of dark fruits, touches of spice, vanilla, cola*
- SKOURAS GREEK RED \$9  
 Peloponnesos, Greece  
*Butter, oak, black cherry, dark fruits, red fruits*

**ROSÉ** FULL POUR

- RABBLE ROSÉ \$8  
 Paso Robles, California - californian rosé  
*strawberry, citrus, lemon, mineral,*
- GOUGENHEIM EXTRA BRUT ROSÉ \$7  
 Argentina - sparkling malbec  
*strawberry, apple, cream, peach, pear, raspberry*

**SPARKLING** FULL POUR

- RUGGERI PROSECCO \$8  
 Prosecco, Italy - Italian Prosecco  
*apple, pear, citrus, lemon, honey*
- 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 ]