



■ WHITE WINES ■

Sandy Cove Sauvignon Blanc \$10

Light, crisp notes of apple and citrus with moderate minerality. Pairs perfectly with goat cheese.

Pasqua Pinot Grigio \$10

Nicely balanced with notes of citrus and vanilla. Pairs well with creamy cheeses.

Philippe Viallet Savoie Blanc \$10

Pleasantly acidic with notes of green apples, tropical fruit and mineral. Pairs well with appetizers, mature and hard cheeses.



■ RED WINES ■

Harper Oak Cabernet Sauvignon \$14

Bold and full bodied with notes of dark fruits and a spiced finish. Pairs well with beef and poultry.

Sokol Blosser Evolution Pinot Noir \$14

Elegant and balanced notes of red fruits and earth with a subtle peppery finish. Pairs well with beef and poultry.

Hugh Hamilton Black Ops Red Blend \$12

Full bodied and bold with fruit forward notes and spice on the finish. Pairs well with beef, poultry and aged cheeses.



■ ROSÉ ■

Chateau Gassier Cotes de Provence Rose \$12

Crisp and fresh with notes of tropical fruit, red berries and melon. Pairs well with poultry and young cheeses.



■ SPARKLING ■

Vouvray Brut \$12

Bubbly and crisp with notes of apples and pears. Pairs well with brie and salty snacks.



■ BEER LIST ■



■ CHEESE BOARDS ■

CHOICE OF ONE \$8 ■ CHOICE OF THREE \$17 ■ CHOICE OF FIVE \$26 ■ CHOICE OF SEVEN \$32

Saxon Creamery - Big Ed's Gouda

PASTEURIZED COW MILK - WISCONSIN
Grassy, Buttery, Pasty

Ewephoria

PASTEURIZED SHEEP MILK - HOLLAND
Butterscotch Sweet, Nutty

Central Coast Creamery - Double Bubal

PASTEURIZED WATER BUFFALO - CALIFORNIA
Bouncy, Rich Flavor, Creamy

Grafton Village Creamery - Truffle Cheddar

PASTEURIZED COW - WISCONSIN
Mild Truffle, Paste, Creamy

Forever Cheese - Smokin' Goat

PASTEURIZED GOAT - SPAIN
Mild, Smoked, Young

LaClare Farms - Cave Aged Chandoka

PASTEURIZED COW & GOAT MILK - WISCONSIN
Horseradish, Sharp, Bold

Rogue Creamery - Smokey Blue

PASTEURIZED COW MILK - OREGON
Tangy, Bold Smoke, Crumbly

Caves at Faribault - St. Pete's Blue

PASTEURIZED COW MILK - MINNESOTA
Blue-Green Vein, Tangy, Slightly Peppery

St. Andre

PASTEURIZED COW MILK - FRANCE
Triple Creme, Pasty, Lucious

Sweet Grass Dairy

PASTEURIZED COW MILK - GEORGIA
Buttery, Rich, Melt-In-Your-Mouth

*ASK ABOUT OUR
SIRMU ARTISANAL
NOT-CHEESES



■ MEATS ■

Finocchiona

PORK - CHICAGO, ILLINOIS | Tuscan style salami made with fennel pollen & seeds, Chianti and black pepper.

The Manhattan

PORK - BROOKLYN, NEW YORK | Inspired a classic Manhattan cocktail with bourbon and a maraschino cherry garnish.

Salami di Manzo

BEEF - CHICAGO, ILLINOIS | 100% Wagyu Beef seasoned with fresh Thyme, Black Pepper and Cabernet Red Wine.

■ SHARES ■

Bacon & Crisp \$10

candied coffee bacon, parmesan cheese crisp

Chips & Dip \$8

potato chips, caramelized French onion dip

Frites & Mayo \$5

Kennebec frites and truffle mayo - Classic Belgian!

Triple Cream Brulee \$15

SWEET bruleed triple cream cheese drizzled with honey and served with crostini, fruit and candied pecans

Savory bruleed triple cream cheese topped with caramelized onion jam and served with crostini, bacon and marcona almonds

Burrata \$13

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

The Midwest Best Cheese Platter \$13

A soft pretzel served warm, Zingerman's Pimento Spread, Milton Creamery Prairie Breeze, stone ground mustard and pickles

■ SANDWICHES ■

SERVED WITH A CHOICE OF SIDE: SOUP, MARKET SALAD, FRUIT CUP OR FRIES.

SWEET POTATO FRIES +\$1

Bistro Chicken Salad Sandwich \$13

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

French Onion Burger \$14

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

Double CBLT \$13

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

Toasted Sandwiches \$13

SERVED WITH A CHOICE OF SIDE: SOUP, MARKET SALAD, OR CHIPS AND DIP.

Blue Cambozola blue cheese, bacon, onion jam, salted ciabatta

Brie Prosciutto aged 14 months, melted brie, sliced pear, arugula tossed in extra virgin olive oil, French Baguette

Feta Whipped Feta and sundried tomatoes, fresh mozzarella, sliced avocado, baby spinach, salted ciabatta

■ PLATES ■

Wine Country Salad \$13

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

Flatbread \$15

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

SUSHI

order form



QTY ■ SUSHI ■

Avocado Roll \$8

fresh avocado rolled in toasted seaweed

California Maki \$10

snow crab, cucumber, avocado, japanese mayo, sesame seeds

Spicy Tuna Maki \$9

sashimi tuna, chili, and chili oil with japanese radish sprouts

El Sombrero \$11

sashimi grade tuna, sushi rice, seaweed, avocado, cucumber, jalepeño

Caterpillar Roll \$10

california roll topped with fresh avocado

Dragon Roll \$13

snow crab, avocado, cucumber, eel sauce, spicy japanese mayo

Godzilla Roll \$14

shrimp tempura, snow crab, avocado, cucumber, cream cheese, tempura flakes, eel sauce, spicy japanese mayo

Nigiri (2 PIECES)

Slices of fish, sushi rice, wasabi, pickled ginger

Sashimi (4 PIECES)

Slices of fish, japanese basil, radish sprouts, wasabi, pickled ginger

_____ Tuna \$6

_____ Hamachi \$6
(Yellowtail Tuna)

_____ Unagi \$6
(Eel)

_____ Salmon \$7

_____ Tuna \$6

_____ Hamachi \$6
(Yellowtail Tuna)

_____ Unagi \$6
(Eel)

_____ Salmon \$7

KENTUCKY STRAIGHT BOURBON

Blanton's The Original Single Barrel Bourbon

A creamy vanilla nose with a soft but rich flavor of burnt sugar, cloves and caramel
93 PROOF | 1.5 oz \$20 | 3 oz \$38

Eagle Rare Kentucky Straight Bourbon 10 Year

Aromas of toffee, hints of orange peel, herbs, honey, leather and oak
90 PROOF | 1.5 oz \$15 | 3 oz \$28

E.H. Taylor Small Batch

Kentucky Straight Bourbon Bottled In Bond

Tastes of caramel corn sweetness, mingled with butterscotch and licorice
100 PROOF | 1.5 oz \$30 | 3 oz \$58

E.H. Taylor Single Barrel

Kentucky Straight Bourbon Bottled In Bond

Hints of lightly toasted oak, with dried figs and butterscotch
100 PROOF | 1.5 oz \$35 | 3 oz \$68

I.W. Harper

Kentucky Straight Bourbon 15 Year

Sweet with florals and vanilla caramel with orange blossom honey
86 PROOF | 1.5 oz \$18 | 3 oz \$34

Pappy Van Winkle

Kentucky Straight Bourbon 12 Year

Rich and decadent nose with butterscotch, toffee, vanilla, and hints of nectarine and satsuma
90.4 PROOF | 1.5 oz \$40 | 3 oz \$78

Pappy Van Winkle

Kentucky Straight Bourbon 15 Year

Elegant and sweet aroma with caramel corn and vanilla
107 PROOF | 1.5 oz \$60 | 3 oz \$118

Pappy Van Winkle

Kentucky Straight Bourbon 23 Year

Hints of caramel, ripe apples, cherries, oak wood and tobacco with a hint of chocolate
95.6 PROOF | 1.5 oz \$80 | 3 oz \$158

Weller The Original Wheated

Kentucky Straight Bourbon Special Reserve

A sweet nose with a presence of caramel, notes of honey, butterscotch, and a soft woodiness
90 PROOF | 1.5 oz \$15 | 3 oz \$28

Woodford Reserve

Double Oaked Kentucky Straight Bourbon

Rich notes of dark fruit, caramel, sharp honey, chocolate, marzipan and toasted oak
90.4 PROOF | 1.5 oz \$18 | 3 oz \$34

VIRGINIA BOURBON

Bowman Brothers

Straight Bourbon Whiskey Small Batch

Pleasant notes of caramel apples, cookie dough, cinnamon, and flan
90 PROOF | 1.5 oz \$10 | 3 oz \$18

Isaac Bowman Straight Bourbon Whiskey Finished in Port Barrels

Flavors of jam with caramel and spice notes
92 PROOF | 1.5 oz \$10 | 3 oz \$18

TENNESSEE WHISKEY

Jack Daniels No. 27

Tennessee Whiskey Gold Maple Wood Finish

Fruity-spicy, with notes of raisin bread and maraschino cherries
80 PROOF | 1.5 oz \$15 | 3 oz \$28

Jack Daniels Twice Barreled

American Single Malt Whiskey Special Release

Sweet sherry, bright Seville oranges, and crushed Necco wafers
106 PROOF | 1.5 oz \$15 | 3 oz \$28