

– Small Bites –

**BLTA Deviled Eggs (3) - 7**

Crisped Pancetta • Avocado • Tomato • Greens • Paprika Oil  
*Suggested Wine Pairing – Macon-Chaintré*

**Arancini - 11**

Risotto • Mozzarella • Roasted Tomato Sauce  
*Suggested Wine Pairing – Lucarelli Negroamaro*

**Roasted Butternut Squash Soup - 8**

Crème Fraiche • Pepitas  
*Suggested Wine Pairing – Pratsch Gruner*

**Oven Baked Salmon Filet - 9**

Roasted Potatoes • Dill Crème Fraiche •  
Sherry Thyme Marinated Tomatoes  
*Suggested Wine Pairing – ZD Chardonnay*

**Bacon Wrapped Dates - 8**

Ricotta • Walnut • Apricot Jam  
*Suggested Wine Pairing – The Pessimist*

**Caeser Salad - 8**

Romaine • Garlic Croutons • Parmesan •  
Caesar Dressing • Lemon  
*Suggested Wine Pairing – Marotti Campi Verdicchio*

– Share –

 **\*Artisan Cheese and Cured Meat Board**

*Build your Own Cheese and Meats Board  
Combination of Cheeses and Meats Encouraged  
Each board comes with:*

Marinated Olives • Nuts • Pickled Cherries  
House Made Ale Mustard • Fig Jam • Crostini

2 Cheeses - \$12                                      2 Meats - \$11

4 Cheeses - \$24                                      4 Meats - \$22

*Ask your server for suggested wine pairing*

**Prosciutto Wrapped Melted Brie - 14**

Apple • Fig Jam • Toasted Hazelnuts •  
Caramelized Onions • Crostini and Cracker  
*Suggested Wine Pairing – Wind Racer, Chardonnay*

**Rillettes Platter - 18**

Duck Rillettes • Pork Rillettes • Cornichons • Pickled Onion •  
House Made Ale Mustard • Pickled Cherries • Crostini  
*Suggested Wine Pairing – Duck: Allegrini, Pork: DeBeque*

**Buratta Board - 18**

Arugula • Apricot Jam • Crostini • Basil •  
Garlic Croutons • Cherry Tomato • Pickled Veg  
*Suggested Wine Pairing – Farnatella Chianti*

**Pork Confit Sliders - 12**

Pickled Slaw • Roasted Tomato Aoli •  
Slider Bun  
*Suggested Wine Pairing – 4 Vines Biker Zinfandel*

**Flatbread DUO (choice of 2) - 13**

1. – Salame Calabrese • Roasted Tomato Sauce • Mozzarella  
Arugula • Olive Oil • Lemon
2. – Duck Confit • Fig Jam • Arugula • Olive Oil •  
Shaved Parmesan • Orange Crème Fraiche
3. – Roasted Vegetable Ratatouille • Ricotta • Basil
4. – Goat Cheese • Caramelized Onion • Pear •  
Balsamic Reduction

*Ask your server for suggested wine pairing*

– Sweets –

**Smoked Chocolate Bread Pudding - 9**

Bourbon Caramel Sauce

**French Press CORVUS Coffee - 6**

Please allow a few “flavor dwelling” minutes.