Uncorked kitchen™ & wine bar

– Small Bites –

BLTA Deviled Eggs (3) - 7
Crisped Pancetta • Avocado • Tomato • Greens • Paprika Oil
Suggested Wine Pairing – Mâcon-Chaintré

Mushroom Arancini - 11
Risotto • Mushroom • Taleggio • Roasted Tomato Sauce
Suggested Wine Pairing – Lucarelli Negroamaro

French Onion Soup - 8
Garlic Crouton • Provolone • Gruyere • Chives
Suggested Wine Pairing – Gerard Bertrand Corbiers

Tuna Salad Niçoise - 10
Mixed Greens • Roast Potatoes • Haricot Vert • Hard Cooked Egg
Cherry Tomato • Olives • Capers • Onion • American Tuna • Dijon
Balsamic Vinaigrette
Suggested Wine Pairing – Mâcon-Chaintré

Bacon Wrapped Dates - 8
Ricotta • Walnut • Apricot Jam
Suggested Wine Pairing – Easton Zinfandel

Shanghai Braised Pork Belly - 9
Soy Ginger Glaze • Edamame
Green Onions • Sesame Seeds
Suggested Wine Pairing – Ironstone Obsession

– 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

Mediterranean Mezé - 14
Lamb Gyro • Tzatziki • Baba Ghanoush
Hummus • Olive Tapenade • Pita
Suggested Wine Pairing – 2 Rivers Chardonnay

Korean Short Rib Salad Wraps – 12
Bibb lettuce • Cucumber • Carrot • Grilled Green Onion • Soy Vinaigrette • Gochujang Glaze • Sesame • Crumbled Wontons
Suggested Wine Pairing – Gruet, Sparkling

Buratta Board - 18
Arugula • Apricot Jam • Crostini • Basil •
Garlic Croutons • Cherry Tomato • Pickled Veg
Suggested Wine Pairing – Poggio Bonelli, Chianti Classico

House Made Corned Beef Reuben Sliders - 14
Sauerkraut • Gruyere • Slider Bun
House Made Thousand Island Dressing
Suggested Wine Pairing – Coté Mas, Sparkling Cremant

Flatbread DUO (choice of 2) - 13
1. – Salame Calabrese • Roasted Tomato Sauce • Mozzarella • Arugula • Olive Oil • Lemon
2. – Italian Sausage • Tomato Sauce • Shaved Parm Pickled Cherry Peppers • Olive Oil
3. – Garlic Spinach • Roasted Red Potatoes • Breadcrumbs Cauliflower Puree • Pickled Red Onion
4. – Goat Cheese • Caramelized Onion • Pear Balsamic Reduction

Ask your server for suggested wine pairing

– Sweets –

Smoked Chocolate Bread Pudding – 9
Bourbon Caramel Sauce
Suggested Wine Pairing – Barnard Griffin Syrah Port

Dessert Cheese Plate – 9
Stilton • Candied Walnuts • Port Braised Figs
Suggested Wine Pairing – Schlink Haus TBA

French Press CORVUS Coffee - 6
Please allow a few "flavor dwelling" minutes.

*Contains peanuts and /or tree nuts

Ask your server for daily offering