Uncorked kitchen™ & wine bar

– Small Bites –

BLTA Deviled Eggs (3) - 8
Crisped Pancetta • Avocado • Tomato • Greens • Paprika Oil
Suggested Wine Pairing – Mâcon-Chaintré

Lemon Basil Arancini - 12
Lemon Basil Risotto • Mushroom • Taleggio
Roasted Tomato Sauce
Suggested Wine Pairing – Lord Sandwich

Chilled Cucumber Soup - 9
Yogurt • Chile Pepper Pico • Mint • Fricco
Suggested Wine Pairing – Maysara Pinot Gris

Wedge Salad - 10
Iceberg Lettuce• Tomatoes • Red Onion • Crumbled Stilton
Candied Tenderbelly Bacon • Stilton Cream Dressing
Suggested Wine Pairing – Simonsig Chenin Blanc

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

Flank Steak Sliders - 9
Chimichurri • Cumin Aioli
Ciabatta Slider
Suggested Wine Pairing – Loscano Malbec

– 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 • Rhubarb Mostardo• Crostini

2 Cheeses - $13 2 Meats - $12

4 Cheeses - $26 4 Meats - $24

Ask your server for suggested wine pairing

Prosciutto Wrapped Melted Brie - 15
Apple • Rhubarb Mostardo• Hazelnut Butter •
Caramelized Onions • Crostini and Cracker
Suggested Wine Pairing – Wind Racer, Chardonnay

Korean Short Rib Salad Wraps – 13
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

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

Flatbread DUO (choice of 2) - 14
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 –

House made Ice Cream – 9
Caramel • Almond Tuile
Suggested Wine Pairing – Schlink Haus TBA

Dessert Cheese Plate – 10
Stilton • Marcona Almonds • Pear • Rose Honey
Suggested Wine Pairing – Chateau Laribotte Sauternes

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

*Contains peanuts and /or tree nuts Ask your server for daily offering