

WINE GALLERY

WOODFIRE KITCHEN & WINE BAR

Here at The Wine Gallery our mission is to bring together the community and share our love for food and wine with you all! Our menu as well as our restaurant was designed to do just that - be shared!

With no heat lamps in house, food comes out as it's ready and intended to be eaten - fresh & hot! Our tables are also meant to bring the community together. So grab a seat at the communal and get to know your neighbor!

SNACKS

Truffled Mushroom & Polenta 17
roasted mushrooms, parmesan, truffle oil

Charcuterie & Cheese Board - 27
chefs selection of three cheeses and three meats, house made bread, mixed nuts and rasins, crackers

Cheese Board 18

Fig & Date Bruschetta 16
whipped goat cheese, fig jam, dates, balsamic reduction

Caprese House Burrata 21
heirloom tomatoes, burrata, basil, sea salt balsamic reduction, house bread

Frites With Three Dips 9
truffle ketchup, ketchup, spicy aioli
*Make them Truffle! \$4
*Extra house made sauces - .50

Wings 16
traditional franks, sriarcha honey, or Josh's Hot Pepper Jelly!
served with house made ranch

Short Rib Tacos (3) 21
guacamole, pickled red onions, cotija

Fresh Mahi Mahi Tacos (3) 19
pan seared, guacamole, cabbage, cilantro cream

Cauliflower Polpette 15
riced cauliflower "meatballs", 3 cheese blend, breaded then fried.
served over tomato cream sauce

FROM THE WOOD OVEN

Chef's Assorted Veggies 20
oven roasted, herb butter, burrata

Oven Roasted Meatballs 17
wood fired meatballs, red wine tomato sauce, mozzarella, parmesan, house bread

Shishito Peppers 11
sauteed shishitos, sesame seeds, lemon, calabran aioli

Charred Brussels Sprouts 16
oven roasted, miso butter, garlic, crispy shallots

Sicilian Style Spicy Cauliflower 16
oven roasted, lemon caper vinaigrette, pistachios



GREENS

-add 8oz Jidori Chicken Breast \$14
-add 4oz Prime Flat Iron Steak \$16

House Salad 10

Arugula Salad 17
crispy shallots, percorino romano, parmesan reggiano, red wine vinaigrette

Not So Chopped Salad (good for 2) 20
jidori chicken, salami, provolone, cherry tomato, red onion, herb croutons, red wine vinaigrette

Krunchy Kale Salad 17
kale/arugula crunch mix, cucumbers, radish, tomatoes, walnuts, blueberries, feta, mimosa vinaigrette

Farro Salad 17
cherry tomato, pistachio, radish, arugula, pecorino, lemon vinaigrette

PLATES

Fresh Chilean Seabass MP
wood oven roasted w/herb butter, evoo, charred lemon, mix veggies, fresh greens

Wine Gallery Burger 24
1/2 lb beef patty, smoked cheddar, balsamic roasted onions, roma tomato ketchup, mayo, arugula, sesame potato bun & frites. Add thick cut bacon \$4
allow 20+ mins cook time

House Made Short Rib Ravioli 30
braised beef short rib & parmesan, red wine/demi glaze tomato sauce, mix wild mushrooms

Oven Roasted Jidori Chicken 29
jidori chicken breast w/pan jus, seasonal veggie risotto, toasted walnuts

Steak Frites 35
8 oz prime flat iron, herbed frites, demi glaze

Spaghetti and Meatballs 24
house made spaghetti, wood fired meatballs, red wine tomato sauce.

WOOD FIRE PIZZAS

Margherita 19
house made mozzarella, parmesan, provolone, organic tomato sauce. basil, tomato, olive oil

Four Cheese 20
house made mozzarella, organic tomato sauce, parmesan, pecorino, provolone

Funghi 23
house made mozzarella, parmesan, provolone, goat cheese, truffle oil, garlic, mushrooms, shallots

Sausage 23
house made mozzarella, parmesan, provolone. organic tomato sauce, fennel sausage, caramelized fennel and onion

Calabrese 23
organic tomato sauce, house made mozzarella, parmesan, oregano, calabrese salami

Veggie 24
organic tomato sauce, peppers, olives, tomato, red onion, mushroom, garlic, mozzarella, parmesan, provolone

Three Meat Pete 24
organic tomato sauce, house made mozzarella, parmesan, provolone, spicy calabrese, meatball, sausage

Bianco Lemon Garlic Arugula 22
bianco white sauce, house made mozarella garlic, tomato, lemon dressed arugula

Bianco Bacon Rosemary 23
white sauce, mozzarella, pecorino, parmesan, potato, bacon, red onion, rosemary

*Additional Veggie \$3

*Additional Meat \$4

*Substitute Goat Cheese \$3

*Gluten Free Crust \$5