

## CHEESE & SALAMI BOARDS

**Gourmet Cheese Board**  
chefs choice, selection changes regularly. includes crackers, house made bread, mixed nuts and raisins

**3 Cheese Board- 14**

**5 Cheese Board- 19**

**Cheese Selections (Chefs Choice)**  
**Ossau-Iraty** - Sheep's Milk, Hard, Pyrenees, France  
**Presidente Triple Cram Brie** - Raw Cow's Milk, soft, France  
**Beemster Special Rsv Gouda** - Cow's Milk, Hard, Holland  
**Stella Gorgonzola** - Cow, Soft, Italy  
**Midnight Moon** - Goat's Milk, Firm, Cypress Grove, CA

**Charcuterie Board \$17**  
chef's choice changes nightly. includes house made bread, whole grain mustard, mixed nuts.

**Salami & Cheese Board \$26**  
chefs choice, three cheeses and three meats

## BRUSCHETTA

**Fig & Date 12**  
whipped goat cheese, fig jam, dates, balsamic reduction

**Traditional 12**  
grape tomatoes, basil, garlic, olive oil, balsamic reduction

**\*See Board for Daily Special**  
**\*each order is 3 pieces**  
**\*individual \$5**

## SNACKS + SIDES

**House Bread & Burrata 10**  
house baked bread, pesto, roasted tomato, cucumber

**Oven Charred Spicy Cauliflower 9**  
tricolor cauliflower, parmesan, garlic, calabrian chili oil

**Frites With Three Dips 6**  
truffle ketchup, ketchup, spicy aioli

**Oven Blackened Brussels Sprouts 10**  
house pancetta, garlic, olive oil, balsamic reduction

**Olives 6**  
blend of 8 olives.

## SMALL PLATES

**Short Rib Tacos 14**  
guacamole, pickled red onions, cotija cheese, cilantro

**Oven Roasted Meatballs 13**  
wood fired meatballs, red wine tomato sauce, mozzarella, parmesan, house bread

**Truffled Mushrooms & Polenta 14**  
roasted mushrooms, balsamic glaze

**Fish Tacos 13**  
mahi mahi, guacamole, cabbage, cilantro cream

**Wings 12**  
sriracha honey sauce, house ranch

**House Made 5 Cheese Ravioli 15**  
100% Semolina flour, tomato sauce, cream

## GREENS

**House Salad 7**

**Arugula Salad 13**  
crispy shallots, percorino romano, parmesan reggiano, red wine vinaigrette

**Not So Chopped Salad (For 2) 16**  
jidori chicken, salami, provolone, cherry tomato, red onion, herb croutons, red wine vinaigrette

**Baby Kale Salad 13**  
baby kale, asian pear, goat cheese, pistachio, sherry vinaigrette

**Farro Salad 13**  
cherry tomato, pistachio, radish, mint, arugula, pecorino, lemon, EVOO

## LARGE PLATES

**Wine Gallery Burger 16**  
1/2 lbs beef patty, smoked cheddar, balsamic roasted onions, roma tomato ketchup, mayo, arugula, sesame potato bun & frites  
ADD BACON 2

**Braised Short Ribs 26**  
polenta, seasonal vegetable, demi glaze

**Steak Frites 26**  
8 oz prime flat iron, hand cut herbed frites, demi glaze

**Prince Edward Island Mussels 17**  
tomato, white wine, garlic, shallots-broth, housemade frites

**Half Roasted Jidori Chicken 26**  
half jidori chicken, seasonal veggies, herbed potato

## WOOD FIRE PIZZAS

**Margherita 17**  
house made mozzarella, organic tomato sauce, basil, tomato, olive oil

**Four Cheese 17**  
house made mozzarella, organic tomato sauce, parmesan, pecorino, provolone

**Funghi 19**  
house made mozzarella, goat cheese, truffle oil, mushroom, garlic, shallot

**Sausage 19**  
house made mozzarella, parmesan, organic tomato sauce, fennel sausage, caramelized fennel and onion

**Calabrese 18**  
organic tomato sauce, house made mozzarella, parmesan, oregano, calabrese salami

**Veggie 18**  
organic tomato sauce, peppers, olives, tomato, red onion, mushroom, garlic, mozzarella

**Bianco Bacon Rosemary 21**  
white sauce, mozzarella, pecorino, parmesan, potato, bacon, red onion, rosemary

**Chicken Pesto Arugula 21**  
pesto, house made mozzarella, parmesan, roma tomato, arugula

**\*Additional Veggie \$2**

**\*Additional Meat \$3**

**\*Add an Egg \$2**

**\*Substitute Goat Cheese Add \$3**

**\*Gluten Free Crust Add \$3.5**