

Cheese

Beehive Cheese Co. 'Barely Buzzed' - Aged Cheddar rubbed with espresso and lavender
Aged Gouda - 'Dutch Master' style, firm texture, tangy flavor and mildly spicy aroma
Maple Smoked Cheddar - From Vermont, bathed in hard Maple smoke in the cure
Cypress Grove Humboldt Fog - Unique aged goat cheese, reminiscent of Morbier
Cypress Grove Truffle Tremor - The classic flavor of truffle meets the flavor of ripened goat cheese
Cahill's Porter - Cheddar in style, made with Guinness Irish Porter
Somerdale Red Dragon - Cow's milk cheddar from England with whole grain mustard seeds and ale
Campo de Montalban - Semi-firm Spanish cheese. Resembles Manchego
St Agur Blue - Cow's milk blue from France. Softer but resembles Roquefort
Drunken Goat - Semi-soft goat cheese soaked in red wine
St. Andre Triple Crème - Cow's milk from France. Soft, buttery in texture. An intense version of Brie

Cured Meat

Sopressata - Dry Italian salami, seasoned with peppercorns, lemon and spices
Chorizo - Dry-cured sausage seasoned with Spanish pimenton and spices
Prosciutto di Parma - Dry-cured from Italy, aged a minimum of three months
Smoked Salmon - Pastrami smoked Atlantic salmon with a cucumber dill salad
Speck Alto Adige - Dry Cured with ham from the Alto Adige region, with notes of juniper berry

Cheese and Cured Meats

\$6 each / \$15 choice of three / \$19 choice of four

Mixed Plate of Olives \$6.50

All meat, cheese and olive plates come with housemade foccacia. Additional bread orders \$1.50

Soups

Roasted Tomato and Red Pepper Bisque \$4.50
Soup of the Day - Made fresh daily \$4.50

Salads

Caesar - Chopped romaine, croutons, parm, anchovies upon request	\$7.50
Salmon - Pan seared on mixed greens with goat cheese and balsamic vinaigrette	\$9.50
Greek - Calamata olives, tomato, red onion, feta, peppers, red wine vinaigrette	\$7.50
Roasted Chicken and Blue Cheese - Chicken salad, greens, fresh fruit, balsamic	\$7.50
Ahi Tuna - 'Nicoise' style with fingerling potatoes and green beans, citrus vinaigrette	\$9.50
Wine Shop Cobb - Corned beef and turkey 'pinwheels', gorgonzola, bacon, garlic cream	\$8.50
The Wedge - Iceberg wedge with candied bacon, tomatoes, blue cheese crumbles and dressing	\$7.00

All Salads - \$2 add grilled chicken / \$4 seared salmon / \$4 seared tuna

Housemade Dressings - Garlic cream, balsamic vinaigrette, citrus vinaigrette, red wine vinaigrette, honey mustard, Caesar, blue cheese

Specialty Flatbreads

Caramelized Onion and Gorgonzola	Smoked Salmon, Capers and Goat Cheese
Prosciutto, Fig and Gorgonzola	Grilled Chicken, Olives and Feta
"White" -Chicken, Mozzarella, Feta, Oregano	Pesto, Artichoke Hearts, Sundrieds
"Margherita" -Fresh Mozzarella, Tomato and Basil	

\$8.50 each / \$2 add grilled chicken / \$1.00 each other topping

Buon Appetito!

Small Plates

Truffle Fries - Crisp fries tossed with truffle, mixed herbs and goat cheese	\$7.25
Calamari - Lightly fried with peppers, basil aioli and spicy remoulade	\$7.00
Crab Cakes - Lump and claw recipe broiled, with spicy remoulade	\$9.00
Tacos of the Day - Available until 4:00 p.m., with chips, fries, fruit or salad	\$9.50
Mediterranean Dipping Trio - Garlic, sundried tomato and black bean hummus with pita	\$7.25
Moules Frites - Mussels and fries served in choice of spicy chorizo, fromage blue or garlic and white wine	\$9.50
Seared Ahi Tuna - With a beer mustard sauce, wakame seaweed salad and wasabi	\$9.50
Quiche of the Day - Side of mixed greens with balsamic vinaigrette	\$8.25

Paninis, Wraps and Burgers

Italian Panini - Prosciutto, sopressata, greens, tomato, mozzarella, red wine vinaigrette
Reuben Panini - Corned beef or turkey on rye with gruyere, kraut and a sweet and tangy dressing
Club Panini - Smoked turkey, bacon, mozzarella, tomato and basil aioli
Salmon BLT Panini - Salmon, smoked bacon, mixed greens, tomato and garlic aioli
Pesto Chicken Panini - Tomato, basil pesto and fresh mozzarella
The House Burger - Blackened tomato, porter cheddar, onion, garlic aioli
Mozzarella Burger - Basil pesto, tomato and fresh mozzarella
Patty Melt - Sautéed mushrooms, caramelized onions, garlic aioli and Swiss
Blackened Burger - Gorgonzola, tomato, onion and garlic aioli

Grilled Chicken Wrap - With honey mustard, maple smoked cheddar, apples, lettuce and tomato
Mediterranean Wrap - Grilled chicken, feta, hummus, lettuce, tomato, cucumber dill
Chicken and Blue Cheese Salad - Toasted pita with balsamic greens and tomato

\$8.75 each, served with chips, fries, small house salad or fresh fruit

Entrees

(Available after 5pm)

Cast Iron Salmon

BBQ spiced with starch and vegetable of the day

Fresh Catch

Chef's preparation with starch and vegetable of the day

\$18

Angus NY Strip

Your choice of mushroom demi-glace, horseradish crusted or blue cheese butter, starch and vegetable of the day

\$16

Veal Marsala

Pan seared with a mushroom Marsala sauce, starch and vegetable of the day

\$16

Pasta of the Day

Chef's preparation

\$14