

# MENU

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## SHAREABLES

### CELLAR BOARD| 27

Italian meats, fresh Giardiniera, and a choice of two cheeses (Gouda, Cheddar, Brie, Havarti), pimento cheese, spiced nuts, grapes, dried fruit, honey & lavosh

### MARINATED OLIVES| 7

Olive medley in herbs and oil

### BREAD BASKET| 8

Locally baked bread served with olive oil, Balsamic, Parmesan, and herbs

### SMOKED GOUDA DIP| 12

Smoked gouda topped with paprika. Served with bread and pita  
Wine Pairing| Tempranillo

### SEARED TUNA TATAKI| 14

Seared rare tuna on top of pickled cucumber, topped with chili crisp and a soy-racha-sabi sauce, and sesame oil. Topped with green onion  
Wine Pairing| French Sauvignon Blanc

### MEDITERRANEAN DIP| 13

Blended hummus, Greek yogurt, and pesto topped with feta and Balsamic reduction. Served with pita and veggie Crudite'  
Wine Pairing| Prosecco or Barbera

### BURRATA| 14

Creamy Italian burrata nestled in basil pesto, tomato confit, and Balsamic glaze. Served with crostini.  
Wine Pairing| Lambrusco or Dry Riesling

### ITALIAN MEATBALLS| 14

Beef and pork with herbs, marinara, and Parmesan  
Wine Pairing| Barbera or Côte du Rhône

### SUMMER BERRY BAKED BRIE EN CROUTE | 15

French Brie baked in a puff pastry with macerated mixed berries and caramel. Served with herbed crostini  
Wine Pairing| Pinotage or Chardonnay

### CELLAR BRUSSELS| 10

Honey-roasted sprouts with bacon, feta, and balsamic-dijon sauce  
Wine Pairing| Malbec

### WEEKLY FLATBREAD | 14

Ask your server about our featured flatbread



# PLATES

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## **PANZANELLA SALAD| 14**

Fresh romaine, tomato, cucumber, warm garlic croutons, and fresh basil  
Served with red wine-honey vinaigrette **\*\*Pro tip: Add a Burrata!! \$8\*\***  
Add steak tips \$12 | Add Salmon \$11| Chicken \$7| Shrimp \$9

## **BACON CHEDDAR SALAD | 14**

Romaine lettuce, bacon, shredded cheddar, tomatoes, and spiced black walnuts.  
Served with maple-balsamic dressing  
Add steak tips \$12 | Add Salmon \$11| Chicken \$7| Shrimp \$9

## **CELLAR SLIDERS| 14**

Two seasoned beef sliders with melted Gruyère, smoky pepper jam, and crispy bacon on brioche buns  
Wine Pairing| Tempranillo

## **CHICKEN ALFREDO WITH PESTO| 19**

Tender blackened chicken breast served on top of cavatappi noodles in a creamy pesto-Alfredo  
Wine Pairing| Tuscan Red

## **LEMON SHRIMP PASTA| 24**

Italian pasta with sauteed shrimp, zucchini, and tomatoes in a creamy lemon sauce **\*\*Try it as a risotto dish!\*\***  
Wine Pairing: Prosecco or Chardonnay

## **SEAFOOD RAVIOLI| 20**

Lobster and shrimp stuffed ravioli in a rich pistachio cream sauce. Served with a toasted baguette  
Wine Pairing: Sauvignon Blanc or Pinot Grigio

## **MISO-GINGER SALMON| 25**

Seared salmon with sauteed cabbage, peppers, and onions in a miso-ginger glaze |GF|  
Wine Pairing: Dry Riesling

## **STEAK TIP RISOTTO| 23**

Tender beef tips, seared to perfection, served with creamy Parmesan risotto |GF|  
Wine Pairing: Italian Cabernet Sauvignon

## **STEAK MEDALLIONS| 28**

Seared steak medallions with Ricotta whipped potatoes, mushrooms, and demi-glace sauce |GF|  
Wine Pairing: Cabernet Sauvignon or Barbera

## **SIDES**

### **PICO SALAD| 6**

Seasonal greens, tomato, balsamic dressing.

### **SMALL CHEDDAR BACON SALAD| 8**

Seasonal greens, tomato, balsamic dressing.

### **CRISPY ROASTED POTATOES| 7**

### **CREAMY RISOTTO| 9**

### **WHIPPED POTATOES WITH RICOTTA| 5**

### **TOASTED BAGUETTE OR PITA| 3**

### **LOADED CAULIFLOWER WEDGE| 8**

Roasted and topped with cheddar, bacon, sour cream, and green onion