

## Tidbits

**Marinated Olives:** Castelvetro, Halkidiki, and Nicoise.....\$10

**Olives, Chips, & Nuts:** Olive Mix, Kettle Chips, Dry Roasted Peanuts.....\$8

**Fizz & Frites:** Frites with House Seasoning, Ketchup, Aioli, and a Glass of Bubbly.....\$15  
Two Orders of Frites & a Bottle.....\$50

**Hummus with Naan and Crudité:**.....\$13

**Everything Baguette & House Made Dipping Oil** .....\$8

**Baguette, Cheddar, & Herb Butter**.....\$8

**Soft Pretzel & Cheese Dip**.....\$10

## Boards

Small 1-2 people  
Medium 2-4  
Large 4-6

Party 6-8  
Gathering 8-10  
Event 15-20

### **Across the Pond**

Huntsman, Red Dragon Mustard Seed Ale, Wensleydale with Cranberry, Crackers, Fruits, Almonds, Accoutrements  
Small: \$40 Medium: \$65 Large: \$100 Party: \$135  
Gathering: \$205 Event: \$285

### **Carmel Board**

Tulip Tree Creamery Nightshade, Fair Oaks Butterkase, Fair Oaks Sweet Smoky Swiss, Capriole Julianna Goat Cheese, Smoking Goose Lomo, Pig's Tale Capocollo Crackers, Fruits, Accoutrements  
Small: \$45 Medium: \$80 Large: \$115 Party: \$155  
Gathering: \$245 Event: \$320

## **American**

Marcoot Jersey Creamery Mauna Loa Cheddar, Sweet Grass Green Hill Double Cream, Kenny's Garlic Paprika Jack, Salami, Peppercorn Crusted Filet, Almonds, Fruits, Crackers, Accoutrements  
Small: \$42 Medium: \$70 Large: \$110 Party: \$140  
Gathering: \$220 Event: \$290

## **French**

Roquefort Blue Cheese, Comte, Brie, Cornichons, Baguette, Crackers, Dijon Mustard, Fruits, Accoutrements  
Small: \$38 Medium: \$66 Large: \$100 Party: \$130  
Gathering: \$200 Event: \$275

## **Spanish**

Drunken Goat, Manchego, Mitica Mahon, Smoking Goose Lomo, Chorizo, Marcona Almonds, Olives, Fruit, Crackers, Accoutrements  
Small: \$40 Medium: \$68 Large: \$100 Party: \$135  
Gathering: \$205 Event: \$285

## **Italian**

Mitica Caciotta Al Tartufo Truffle Cheese, Rosemary & Olive Oil Asiago, Fresh Mozzarella Caprese Skewer, Salami, Prosciutto di Parma, Crackers, Fruits, Olives, Accoutrements  
Small: \$36 Medium: \$64 Large: \$96 Party: \$125  
Gathering: \$195 Event: \$270

## **After Dinner Chocolate Board**

Beehive Barely Buzzed Espresso Lavender Cheese, Cannoli Dip, Cranberry Cinnamon Hand Rolled Goat Cheese, Fig Almond Cake, Chocolate Covered Pretzels, Rum Balls, Fruit, Assorted Crackers  
One Size \$22

**Rum Balls w/ Raspberry Coulis** 3/\$8

## Lunch Boards

\*Available Tues-Sat 11am-4pm\*

**Ham & Cheese:** Black Forest Ham, Cheddar Cheese, Baguette, Dijonnaise, Pickles.....\$13

**Ring Bologna & Cheese:** Fischer Farms All Beef Ring Bologna, Fair Oaks Butterkase, Baguette, Garlic Aioli, Pickles.....\$12

**Salami & Asiago:** Salami, Rosemary & Olive Oil Asiago, Baguette, Dijon Mustard, Pickles.....\$13

**Pepperoni Pizza:** Pepperoni, Kenny's Garlic Paprika Jack, Naan Bread, Pizza Sauce....\$13

**Chicken & Swiss:** Grilled, Sliced Chicken Breast, Fair Oaks Farms Sweet Smokey Swiss, Baguette, Pesto Aioli, Pickles.....\$13

**Beef & Cheddar:** Sliced Grass Fed Beef, Cheddar Cheese, Horseradish Aioli, Pretzel Roll, Pickles.....\$15

**PB & J:** Skippy Natural Peanut Butter, Organic Mixed Berry Jam, Crustless Whole Grain White Bread.....\$8

We kindly decline any substitutions or modifications.

**Please be aware we use nuts in almost all our menu items.**

OLIVES MAY CONTAIN PITS

Thank you for visiting Wine & Rind, Carmel's premier cheese and charcuterie destination. Join us for a glass of wine and a snack or invite us to your next party where we can create boards for any number of people.

Our charcuterie boards are crafted with care and the freshest products. We kindly request 48 hours' notice for our Party, Gathering, and Event boards.

Hours:

Monday: Closed

Tuesday: 11-8

Wednesday: 11-8

Thursday: 11-8

Friday: 11-9

Saturday: 11-9

Sunday: 4-8



254 Veterans Way Suite G

Carmel, IN 46032

317.669.6566