



Tasting Room

FOOD MENU

FOR THE TABLE

Fried Chevre 14.00

Hand battered Sweet Jalapeno goat cheese balls drizzled with honey & parsley.

Homemade Pretzel Bites \$12.00

Served with Charleville beer cheese or stone ground mustard dip.

Poke Bowl \$16.00

GF. Ahi Tuna, brown rice, diced cucumbers, shredded carrots, and avocado topped with chives, sesame seeds, cilantro and drizzled with wasabi and Sriracha mayos. Substitute steak for \$1 more.

Garlic Butter Steak Bites \$16.00

GF. Served with a truffle soy sauce.

Garlic & Parm Fries \$12.00

SGF. Garlic parmesan fries served with chipotle ketchup, and garlic aioli

Cod Bites \$15.00

Hand battered fish bites served with a dill tartar sauce.

Baja Tacos (3) \$16.00

Grilled cod with fresh avocado, tomatoes, shredded carrots, and a spicy mayo drizzle.

Buffalo Chicken Rangoons \$15.00

Flash fried wontons stuffed with sweet and spicy buffalo chicken filling. Served with jalapeno ranch.

Portobella Fries \$14.00

Served with a truffle soy sauce.

Coconut Shrimp \$14.00

Large shrimp served with our signature sauce.

Ahi Tuna Nachos \$16.00

Handmade wonton chips topped with Ahi Tuna, avocado, & sesame seeds. Drizzled with Sriracha mayo & truffle soy sauce.

Charcuterie Board \$29.00

Variety of chef selected artisan cheeses served with crackers, local honey, jams, olives, and an assortment of fixings.

ARTISAN PIZZAS

Cheese \$16.00

Variety of house blend cheeses on top of a garlic butter homemade crust.

Meat Lovers \$20.00

Sausage, pepperoni, and ground beef with our St. Louis-style house blend cheeses.

BBQ Chicken \$18.00

BBQ Chicken with caramelized onions, our St. Louis-style house blend cheeses & sprinkled with cilantro.

Mushroom & Goat \$18.00

Portabella mushrooms, goat cheese, and truffle oil on top of a garlic butter homemade crust.

A LA CARTE

Cheese Trio \$15.00

Baetje Farms assorted cheese platter with gourmet crackers.

Oberle Sausage Dog \$7.00



WIFI PASSWORD: ILOVEBEER (ALL LOWERCASE)