

Menu



Appetizers

House Spinach Dip	\$7
House Pimento & Crackers	\$7
House Chicken Salad & Crackers	\$7
Bruschetta Plate (ask server options)	\$7

House Favorites (with 1 side)

Sam Special	\$9
<i>Chicken, Bacon, Prosciutto, Cheddar, Avocado, Peppers, Onion, Cream Cheese, Dijon Mustard, Ciabatta roll</i>	
Italian Panini	\$8
<i>Salami, Ham, Prosciutto, Provolone, Pesto, Cream Cheese, Ciabatta roll</i>	
Muffuletta	\$8
<i>Salami, Ham, Olive Tapenade, Provolone, Cream Cheese, Ciabatta roll</i>	
Felix House Panini	\$8
<i>Turkey, Brie, Apple, Dijon, Cream Cheese, Ciabatta roll</i>	
Felix Reuben	\$8
<i>Chicken, Sauerkraut, Swiss, Dijon, Cream Cheese, Ciabatta roll</i>	
Grilled Cheese Panini	\$7
<i>Provolone, Cheddar, Cream Cheese, Ciabatta roll</i>	
Chicken Bacon Ranch Wrap	\$8
<i>Chicken, Bacon, Cheddar, Ranch, Greens, Cream Cheese, Tortilla</i>	
Buffalo Chicken Bacon Folded Wrap	\$8
<i>Buffalo Chicken, Bacon, Cheddar, Ranch, Greens, Cream Cheese, Tortilla</i>	
Veggie Wrap	\$7
<i>Greens, Peppers, Tomato, Onion, Cream Cheese, Tortilla</i>	
House Chicken Salad on Croissant	\$8
<i>Chicken salad, Greens, Croissant</i>	
House Chicken Salad Wrap	\$8
<i>Chicken salad, Greens, Tortilla</i>	
House Quiche crustless	\$8
<i>Ask us for today's house quiche</i>	

Cheese & Charcuterie Plates

House Cheese Sampler	\$13
<i>Four cheeses, olives, crackers</i>	
House Charcuterie Plate	\$16
<i>2 meats, 3 cheeses, olives, crackers</i>	
Deluxe Charcuterie	\$23
<i>3 meats, 4 cheeses, olives, crackers</i>	

Soup & Salad

Soup du jour (cup / bowl)	\$3.5 / \$5
<i>Ask us for today's house made soup</i>	
Cobb Salad	\$7.5
<i>Greens, Bacon, Avocado, Peppers, Blue cheese, Tomato, Egg</i>	
Felix House Salad	\$7.5
<i>Chicken, Apple, Pecans, Maple Vinaigrette, Goat or Blue cheese</i>	
Garden Salad	\$5
With chicken	\$7
<i>Dressings: Creamy Balsamic, Italian Vinaigrette, Olive Oil & Vinegar, Poppy Seed, Buttermilk Ranch, Sweet Vinegar & Oil</i>	

Sides

Chips	\$1
Hummus & Crackers	\$3.5
Deviled Eggs (3)	\$3.5
Borboni Olive mix	\$3.5
House Pasta Pesto salad	\$3.5
Cottage Cheese	\$3.5
Side Salad	\$3.5

Desserts

Affogato	\$5
Chocolates / Bon Bons / Truffles	\$1.5
Macaroon	\$1.5
Cakes & Cheesecakes	\$5
Cupcake	\$3.5

Take a look at our dessert case and pick something special

Wines by Glass

Taste: \$2.5 Glass: \$6.5

Sparkling

- 15 Art of Earth Bubbly Sangria (Spain)**

Red

- 1 WoS Cabernet Sauvignon '18 (Wash)
2 Comtadine Cotes du Rhone '19 (Fra)
3 Poggio Montepulciano '19 (Italy)
4 Cvne Cune Rioja Crianza '16 (Spain)
5 Domaine Bousquet Malbec '19 (Arg)
6 Ali Toscana '18 (Italy)
7 Urgency Pinot Noir '18 (California)
8 CMS Red Blend '16 (California)
16 Salt of Earth Rubino (California)

White

- 9 WoS Chardonnay '18 (Wash)
10 High Valley Sauv Blanc '19 (Cal)
11 Lageder Pinot Grigio '19 (Italy)
13 Zilliken Riesling '18 (Germany)**
14 Vino Moscato (Wash)**

Rose

- 12 Rose' of the Week (ask server)

**Sweet wine

Wine & Cheese Pairings

Pick 3 pairs - \$12

WoS Chardonnay '18 (Wash)
Columb Fontal (Italy)

Poggio Montepulciano '19 (Italy)
Extra Aged Gouda (Holland)

Cvne Cune Rioja Crianza '16 (Spanish)
Hickory Smoked Cheddar (USA)

Comtadine Cotes du Rhone '19 (France)
Castello Danish Blue Cheese (Danish)



Wine Flights

Wine Flights \$7 (or make your own)

Explore Red & White

- #10 High Valley Sauv Blanc
#7 Urgency Pinot Noir
#1 WoS Cabernet Sauv

Explore New World Reds

- #7 Urgency Pinot Noir
#8 CMS Red Blend
#5 Domaine Bousquet Malbec

Explore European Reds

- #2 Comtadine Cotes du Rhone (Fra)
#4 Cvne Rioja Crianza (Spain)
#6 Ali Toscana (Italy)

Explore Classic Whites

- #10 High Valley Sauv Blanc
#9 WoS Chardonnay
#13 Zilliken Riesling

Explore Italian Wines

- #11 Lageder Pinot Grigio
#3 Poggio Montepulciano
#6 Ali Toscana

Explore the Rainbow

- #9 WoS Chardonnay
#12 Rose of the week
#7 Urgency Pinot Noir

Explore Sweeter Side

- #14 Vino Moscato
#15 Art of Earth Sangria
#16 Salt of Earth Rubino

+ Pick any bottle from the store and enjoy it here.
We'll open for you and provide glasses with a \$5 corkage fee.