

### ENVIOUS SMALL PLATES

#### SLOW DOUGH BAVARIAN PRETZEL

*With Red Wine Spicy Mustard*

*(Our Mustard Available for Purchase in The Boutique)*

*Make it a Pepperoni Pizza Pretzel* \$11

#### SPINACH ARTICHOKE DIP

\$14

*Served with baked pita-bread*

#### PORK BELLY BITES

\$14.5

Choice of Sauces- Buffalo, Korean Chile, Honey, Cajun

Dry Rub or BBQ

#### FRIED PICKLES

\$9

#### GOAT CHEESE FRITTERS

3 FOR \$11/ 5 FOR \$14

Fried Goat Cheese Balls Served with a Citrus Vinaigrette

#### FRIED BRUSSEL SPROUTS

\$10

Fried Brussel Sprouts Tossed in Honey Butter Balsamic

Glaze & Served with Sriracha Aioli

#### BIANCA BREAD

\$10

*Flatbread with Rosa Sauce*

#### CHARCUTERIE BOARD

\$29

With Cranberry, Fig & Merlot Jelly

*(Our Jams & Jelly available for purchase in the Boutique)*

*Add on Extra Meat or Cheese*

\$6

#### HUMMUS

\$12

with Fried Pita & Fresh Veggies

#### SRIRACHA DEVILED EGGS

3 FOR \$9/ 5 FOR \$12

With Bacon Crumbles

### HOUSE FRIES

Substitute Sweet Potato Fries for \$2

Add Bacon \$3/ Add Pork Belly \$8

#### ENVY FRIES

\$9

Fresh Herbs and Seasoned Salt

#### GARLIC PARMESAN FRIES

\$10

Garlic Butter, Fresh Herbs & Parmesan Cheese

#### BEER CHEESE FRIES

\$12

Traditional Beer Cheese & Bacon Crumbles

#### HANGOVER FRIES

\$18/ HALF ORDER \$ 13

Grilled Steak, Beer Cheese, Pico de Gallo, Avocado & Sour Cheam.

### GREEN WITH ENVY SALADS

*Add Chicken \$6 / Salmon \$10*

*Avocado \$2 /Bacon \$2 /Steak \$10*

#### CAPTAIN'S CAESAR

\$12

*Romaine, Tomato, Seasoned Croutons, Parmesan Cheese & Balsamic Caesar Dressing*

#### CAPRESE

\$14

*Fresh Mozzarella, Tomato, Basil, Olive Oil & Balsamic*

*Glaze, Our Signature Chardonnay Finishing Salt*

*(Our Signature Salts Can Be Purchased in The Boutique)*

#### COBB

\$15

*Romaine, Grill Chicken, Bacon, Sliced Hard Boiled Egg, Blue Cheese Crumbles, Tomato & Avocado*

#### GOAT CHEESE BALL & SPINACH

\$15

*Spinach, Goat Cheese Fritters, Grapes, Mandarin*

*Oranges, Red Onions, Salt & Pepper & Citrus Vinaigrette*

### WINGS

*6 for \$16 / 10 for \$22*

*Naked or Breaded – Seasoned w/ Italian Herbs and Garlic. Served with Ranch or Bleu Cheese and a Side of Celery & Carrots*

### SAUCES ON THE SIDE:

*Buffalo, Korean Chile, BBQ, Garlic Parmesan or Cajun Dry Rub or Lemon Pepper*

### SWEETS

DECADENT CHOCOLATE CAKE \$8

LEMONCELLO CAKE \$7

PEACH COBBLER & ICE CREAM \$10

BREAD PUDDING \$10

2 SCOOPS OF ICE CREAM \$4

LIQUOR FILLED TRUFFLES \$2.75

REGULAR TRUFFLES \$ 1.5

Browse Our Epicurean Market to Find Many of The Food Products Used on Our Menu.

\*\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## ENTREES

All Sandwiches are served with fries.  
Substitute Sweet Potato Fries for \$2/ Add Bacon \$5  
Add Side Garden or Caesar Salad \$5

**ENVIIOUS BURGER** \$15  
½ lb Beef Patty Soaked in Au Jus, Cheddar Cheese,  
Lettuce, Tomato, Fried Onions & Pickles on Brioche Bun  
(All Burgers Cooked to 155\*)

**VEGGIE SMASH BURGER** \$18  
Vegetarian Smash Patty, Cheddar Cheese, Lettuce,  
Tomato, Fried Onions & Pickles on Brioche Bun

**CHICKEN PICATTA** \$18  
Lightly Dusted with Our Signature Chardonnay Wine  
Rub Chicken Breast in Caper Lemon Sauce. Served With  
Sautéed Spinach & Red Potatoes  
(Our Chardonnay Wine Rub Can Be Purchased in The  
Boutique)

**CHICKEN PARMESAN** \$19.5  
Fried Parmesan Breaded Chicken Breasts with Marinara  
& Mozzarella served on top of our Fettuccini Bolognese

**BOLOGNESE FETTUCCINI** \$18  
Fettuccini with House Made Marinara Meat Sauce

**BLTA** \$16  
Pork Belly, Lettuce, Tomato, Avocado & Rosemary Aioli  
on Texas Toast

**CHICKEN MARSALA** \$18  
Sautéed Chicken in Marsala Sauce with Mushrooms  
Served with Spinach & Red Potatoes

**CHARDONNAY WINE RUBBED SALMON** \$22  
Chardonnay Wine Rubbed Pan Seared Salmon with  
Brussel Sprouts  
(Our Chardonnay Wine Rub Can Be Purchased in The  
Boutique)

**RIBEYE STEAK** \$22  
10 oz. Ribeye with Two Sides  
(Ask Your Server for Daily Sides)

## BUILD YOUR OWN CRUSTS

Starting At \$11

### **SAUCES:**

House-Made Pizza Sauce, Alfredo, BBQ & Pesto

### **CHEESES:**

Shredded Mozzarella, Cheddar, Fresh Mozzarella &  
Parmesan  
\$1 Each

### **VEGETABLES:**

Red Onion, Mushroom, Black Olives, Tomato, Spinach,  
Artichoke, Broccolini, Brussels Sprouts, Jalapeno,  
Pineapple, Potato & Basil  
\$1 Each

### **MEATS:**

Bacon, Pork Belly, Pepperoni, Sausage, Chicken,  
Prosciutto, Steak  
\$2 Each

### **CRUSTS**

All pizzas are 12" and cut into 8 slices.

GF Crust \$2 Extra

**ROMA** \$16  
Pepperoni, Sausage, Onion, Artichoke & Mushroom

**MARGHERITA** \$13  
Fresh Mozzarella, Tomato & Basil

**ENVIIOUS PIE** \$15  
Sausage, Broccolini, Mozzarella, White Sauce & Red  
Pepper Flakes

**SMOKEY PIG** \$16  
Pork Belly, Bacon, Red Onion, Cheddar, Mozzarella &  
BBQ

**PEPPERONI** \$14  
Pepperoni, Red Sauce, Shredded Mozzarella

**CHEESE** \$13  
Shredded Mozzarella and Cheddar, Red Sauce

**ITALIAN PIE** \$16  
Pepperoni, Sausage, Onion, Black Olives & Mushroom

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