Valing Cond Namehous			<b>GenuWine</b>
Wine Card Number:		no Doo	
<u>Build-Your-O</u>	wn Ullt	se Boa	
CHEESES (\$3.95 each)		MEATS (\$3.95 each)	SPREADS (\$3.50 each)
Aged White Cheddar Brie Cheese Curds	Gouda [ Manchego [ Sharp Cheddar	] Salami ] Prosciutto	Fruit Jam Pesto Olive Tapenade
<u>SIDES</u> (\$3.50 each)	<b>DIPS</b> (\$1.95 each)	GRAINS (\$2.2	*Ask about our gluten
Mixed Nuts Dried Fruit Mixed Olives Pickles	Honey Mustard Balsamic	Crackers WarmBread Urban Oven	free options! Pretzels Pita Bread
SMALL PLATES (\$12.95) **\$2 off during Happy Hour**			
Mediterranean hummus, carrots, cucumber, pretzels, & pita bread  Spinach artichoke dip, pita bread, pretzels & carrots  Dip trio (red salsa, salsa verde & queso) with tortilla chips  Soft pretzel balls with beer cheese mustard both			
BRUSCHETTA (\$13.95)  All bruschetta served with 3 pieces; mix & match upon request.			
GOAT CHEESE: Local Chevre cheese on toasted bread drizzled with balsamic HUMMUS TAPENADE: Hummus on toasted bread topped with local olive tapenade TOMATO SPREAD: Seasoned bruschetta spread on toasted bread drizzled with balsamic CHELSEA SPECIAL: Goat cheese, fruit jam & prosciutto on toast with balsamic (+\$0.50/piece)			
FLATBREADS (\$13.95)			
PESTO PIZZA: Herb flatbread with pesto, mozzarella, and arugula drizzled with balsamic			
Add Prosciutto (\$3) Add Salami (\$3)			
MARINARA PIZZA: Herb flatbread with marinara, mozzarella, spinach and seasonings  Add Prosciutto (\$3) Add Salami (\$3)			
PANINI (\$13.95)			
Spinach, tomato, pesto, balsamic & mozzarella on a toasted baguette served with chips			
Prosciutto, brie, apple, honey, & arugula on a toasted baguette served with chips & balsamic			
<u>DESSERTS</u>			
Chocolate caramel bites (	\$3.50) <b>П</b> Lemon Ch	nia Cookies (\$4)	Brownie (\$6.75)