

SAVED BY THE WINE

ASK FOR GLUTEN FREE, VEGAN, OR ALLERGY FRIENDLY ITEMS!

TO SHARE OR PAIR

Charcuterie

Our most signature item including 3 cheeses and 2 meats, fresh fruit and wine berry jam / 25

Cheese Fondue

Melted gruyère & double cream gouda served with roasted vegetables, fresh apples, & homemade bread / 20

Homemade Bread & Butter

French style bread made in-house daily, served with two wine-infused butters (white wine garlic-herb & wine-berry) / 12

BYO S'mores

Everything you need to build your own campfire s'mores- served in a lazy suzan with a personal fire / 20

Chocolate Fondue

Our homemade chocolate fudge served bubbling in a cast iron along with fresh fruit and marshmallows /20

Soup du Jour

12 oz of our flavorful rotating soup, served with a bread slice/ 10

HOT FROM THE OVEN

Personal Chicken Pot Pie

Homemade flakey pie crust loaded with classic vegetables and chicken/ 14

Margarita Hot Pocket

Two layers of flakey crust filled with fresh tomato and mozzarella / 8

Personal Veggie Pot Pie

Homemade flakey pie crust loaded with classic vegetables, with notable herb flavors/12

Prociutto Hot Pocket

Two layers of flakey crust filled with Prociutto and Gouda / 8

BAKERY ITEMS

HAVE A LITTLE SOMETHING SWEET TODAY OR TAKE SOMETHING HOME!
CUSTOM ORDERS TAKEN A WEEK MINIMUM IN ADVANCE

Signature Chocolate Snowballs

Coconut macaroon centered with a wine-infused cherry, dipped in chocolate/ 3

Wine Berry Personal Pie

Wine-reduced berries surrounded by homemade pie crust /5
a la mode /7

Chai Apple Personal Pie

Classic apple pie with an added twist of chai flavor including hints of cinnamon, ginger and nutmeg/5
a la mode /7

Baklava

Nutty and sweet made with phyllo pastry, pecans and chocolate /5

Chef's Specials

See our pastry display or ask your server about Chef Allison's latest creations- often including seasonal cheesecake and chocolate truffles /--