

Uncork & Unwind Menu

Evening menu served from 3 p.m. to Close

Appetizers

Plates with bread may substitute gluten free crackers or gluten free bread.

Bread & Oil – Sliced Baguette, Balsamic w/Roasted Garlic Oil	\$4
Artichoke Dip – (GF) Artichoke Parmesan Dip w/Sweet Potato Chips	\$8
Hummus Dip – Hummus, Fresh Veggies & Naan Bread	\$8
Gorgonzola Torta – Gorgonzola Cheese & Pears topped w/ Hazelnuts & Cranberries & Crackers	\$8

Salads & Soup

Add Roasted Chicken, Salami or Smoked Salmon to any salad \$3.

Soup: \$4 Cup (6 oz) / \$7 Bowl (16 oz)

Soups Tues – Fri (when available)

1/2 Salad w/Cup of Soup – \$8	1/2 Salad w/Bowl of Soup – \$9.5
Insalata Antipasta– Spinach, Chopped Artichokes, Sweet Peppers, Olives, Salami & Feta Cheese	\$9
Beet – Mixed Greens, Beets, Tomatoes, Cilantro & Goat Cheese	\$8
Mixed Green – Mixed Greens, Pears, Cashews & Gorgonzola Cheese	\$8
Spinach – Spinach, Strawberries, Pecans & Feta Cheese	\$8

Balsamic Vinaigrette, Blush Wine Vinaigrette, or Blue Cheese Dressing

Charcuterie & Cheese Boards

Cheddar Cheese Plate – Aged Cheddar, Honey, Pecans, Dates, Apples & Crackers	\$12
Smoked Salmon Plate – Smoked Salmon, Dill Sauce, Cucumbers & Crackers	\$15
Brie Board – French Brie, Mushroom & Garlic & Herb w/Cashews, Fruit & Baguette	\$18
Antipasti Board – Assorted Meats & Cheeses, Olives, Artichoke Hearts, Peppers, Pesto & Baguettes	Half- \$12 Whole – \$20

Fondue

Traditional – Emmentaler Cheese, Gruyere Cheese & White Wine	\$18
Dippers: Baguettes, Zucchini, Apples & Meatballs	

Flatbread Pizza & Pasta

Available in GF

Beecher's Mac & Cheese or <u>Gluten Free</u> Beecher's Mac & Cheese	\$12
Beecher's Mac & Cheese w/Roasted Poblano Peppers & Chicken	\$12
Fig Flatbread – Bacon, Apple Slices, Fig Preserve & Parmesan.	\$12
Chicken Flatbread – Chicken, Bacon, Artichokes & Parmesan.	\$12
Veggie Flatbread – Sweetie Drops, Olives, Artichokes, Dill Sauce & Goat Cheese	\$12

Desserts

Blissful Wonders Chocolate Truffles (GF) –	\$3.5
<i>Choose one – Dark, Dk Salted Caramel, Dk Cabernet Sauvignon, Vegan Dk Blueberry, Vegan Dark</i>	
Chocolate Overload Torte	\$5
Layers of chocolate cake & chocolate mousse topped w/dark chocolate ganache & chocolate shavings	
Caramel Salted Brownie	\$6
Caramel Salted Brownie w/Pretzel Crust w/scoop of Vanilla Ice Cream	
Limoncello Flute Gelato	\$6
Lemon gelato swirled w/Limoncello	