

# CUISINE

## **STUFFED PEPPADEWS 6**

Golden peppadews stuffed with cream cheese and bacon bits.

## **FLAMMKUCHEN 9**

Thin flat bread with crème fraîche, gruyere, onions, banana peppers, bacon bits & caraway seeds.

## **WINE LOFT PIMENTO CHEESE 9**

Our twist on a traditional with smoked Gouda, cheddar and cream cheese, roasted red peppers and just a hint of jalapeño heat. Served with Pita bread.

## **SHRIMP SCAMPI & GRITS 12**

Shrimp scampi with goat cheese grits and pork sausage.

## **MARYLAND-STYLE CRAB CAKES 12**

Crab cakes topped with goat cheese and English walnut bits with chardonnay crème sauce.

## **FILET MIGNON PISTOLETTES 14**

Filet slices on savory yeast rolls seasoned with bleu cheese butter and cognac-marinated sweet onion jam. Served with kettle chips.

## **FILET MIGNON SALAD 15**

Spring mix, grape tomatoes, English walnuts, dried cranberries, bleu cheese crumbles and pepper jelly vinaigrette dressing.

## **CHARCUTERIE BOARD 13**

Artisan deli meats and sausages served with warm bread, kalamata olives, caper berries, cornichons and whole grain mustard.

## **ARTISAN CHEESE PLATE 13**

Selection of artisan cheeses with quince paste, spiced nuts and warm bread.

## **BAKED BRIE EN CROUTE 14**

Brie wrapped in pastry dough, drizzled with vanilla infused honey and balsamic reduction and topped with slivered almonds. Served with warm baguette slices.

## **LAMB LOLLIPOPS 18**

Pan seared lamb lollipops with a mushroom tart and sweet chili sauce.

**MANY OF OUR FOOD SELECTIONS CONTAIN SEAFOOD AND NUTS, PLEASE CHECK WITH US BEFORE MAKING YOUR SELECTION IF YOU HAVE ALLERGIES.**

***PARTIES OF 8 OR MORE WILL HAVE AN AUTOMATIC 20% GRATUITY ADDED.***

# PIZZA

## THIN CRUST STONE-BAKED WITH MARINARA AND MOZZARELLA

CHEESE ONLY	8
PEPPERONI	9
VEGETABLE	9
BUILDER'S CHOICE 5 TOPPING	11

## GOURMET FLATBREADS \$11/EACH

### ROASTED CHICKEN & MUSHROOM

Roasted Chicken, wild mushrooms, pesto and mozzarella

### BLACK & BLEU CHEESE

Filet Mignon, bleu cheese crumbles, roasted red peppers and mozzarella

### THE SICILIAN

Pesto, mozzarella and sopressata

### BBQ CHICKEN

Roasted Chicken, Colby/Jack cheese, caramelized onions and house-made BBQ sauce

### FROG & PROSCIUTTO

Frog (fig, raspberry, orange and ginger) jam, prosciutto, bleu cheese and mozzarella

### ROSEMARY & GOAT CHEESE

Fresh rosemary, goat cheese and balsamic porcini drizzle

### ARTICHOKE & MUSHROOM

Marinated artichoke hearts, wild mushroom, kalamata olives and goat cheese

### MUSHROOM BRUSCHETTA

Wild, button and cremini mushroom sauce on toast topped with manchego cheese.

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# DESSERT

## CHOCOLATE FONDUE 15

With angel food cake, strawberries and Rice Krispies for dipping

## APPLE TURNOVER 7

Our special recipe apple filling baked in a puff pastry, served with ice cream and drizzled with ruby port reduction

## TIRAMISU 7

Served on a bed of warm chocolate sauce and sprinkled with powdered chocolate and Confectioners' sugar

## CLASSIC "NEW YORK" STYLE CHEESECAKE 7

# BEER

### DOMESTIC - 3.50

Budweiser  
Bud Light  
Michelob Ultra

### IMPORTED - 4.50

Amstel Light  
Corona & Corona Light  
Heineken  
Newcastle

### HIGH GRAVITY AND CRAFT

Good People IPA	4.50
Kronenborg 1664	4.50
Orange Blossom Pilsner Squared	7.00
Yellowhammer Miracle Worker	6.00

# SODA & BOTTLED WATER

Coke, Diet Coke, Ginger Ale or Sprite	2
Fruit Juices	3
Red Bull or Red Bull Sugar Free	5
Voss Still or Voss Sparkling	4.50

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