

THE WINE LOFT

CUISINE

Black-Eyed Pea Repas served with Warm Flatbread
\$6

Shrimp Scampi
with Goat Cheese Grits and Pork Sausage
\$11

Banded Lobster Ravioli topped with Chardonnay Cream Sauce
\$13

Wild Mushroom and Manchego Cheese Bruschetta
\$9

Maryland-Style Crab Cakes
topped with Goat Cheese and English Walnuts, then drizzled with our Chardonnay Cream Sauce
\$12

Shrimp Puff Pastry
Shrimp, Blue Cheese & Chopped Nuts wrapped in Puff Pastry with a Thai Chili Sauce
\$11

Filet Mignon Pistolettes
with Blue Cheese Butter and Cognac-Marinated Sweet Onion Jam served with chips
\$12

Filet Mignon Salad
tossed in a Pepper Jelly Vinaigrette with Dried Berries and Spiced Nuts
\$13

Corn and Shrimp Bisque
garnished with Sambal Chile Sauce
\$8

Charcuterie Board
served with Baguette, Kalamata Olives, Caper Berries, Cornichons,
and Whole Grain Mustard from Dijon
\$13

Artisan Cheese Plate
served with Quince Paste and Spiced Nuts
\$12

Baked Brie
garnished with Vanilla Honey and Balsamic Drizzle
\$14

Oven Roasted Lamb Lollipops and Mushroom Tart
served with a Sweet Chili Sauce
\$15

Thin Crust Stone-Baked Pizza with Tomato Sauce and Mozzarella Cheese
\$8

Ask your server for today's topping options

**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 18% GRATUITY ADDED.

THE WINE LOFT

DESSERT

Chocolate Fondue

With angel food cake, strawberries and apples for dipping
\$15

Apple Turnover

Our special recipe apple filling baked in a puff pastry, served with ice cream and drizzled with ruby port reduction
\$7

Tiramisu

Served on a bed of warm chocolate sauce and sprinkled with powdered chocolate and confectioners sugar
\$7

Ricotta Cheesecake

Ask your server about tonight's sauces
\$7

Brix Chocolate Bites

Specially formulated to complement wine.
1/2 bag \$8 Full bag \$15

BEER

Domestic - \$3.50

Budweiser
Bud Light
Michelob Ultra

Imported - \$4.50

Amstel Light
Corona
Corona Light
Heineken
Newcastle

High Gravity and Craft

Chimay Red	\$8.00
Chimay White	\$9.00
Chimay Blue	\$10.00
Orange Blossom Pilsner Squared	\$7.00
Belhaven Scottish Ale	\$ 7.00
Good People IPA	\$ 4.50

SODA

Coke, Diet Coke, Ginger Ale, Sprite -\$2
Red Bull, Red Bull Sugar Free-\$5