

CUISINE

HUMMUS AND PITA 9

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 house-made 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

THE CAPRESE BLT

House made tomato jam, bacon bits, fresh mozzarella and basil chiffonade

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 apples 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

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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