



wine bar | provisions

SPECIALS

Seared Scallops | 23

Garlic, butter, lemon, and capers. 3 count

Butternut Squash Ravioli | 25

In a brown butter and fried sage sauce, topped with candied walnuts and pecorino romano.

Holy Grail Grilled Cheese | 18

Brie, Crescenza-Stracchino, Pecorino Romano, cranberry jam, garlic aioli, crispy serrano ham, caramelized onion, and pear on sourdough.

Wild Game Sausage Board | 27

One of each, Rabbit Pork and Ginger Sausage, Wild Boar Sausage, Venison Pork and Cherry Sausage. Served with warm pretzel, beer cheese, stone ground mustard, pickled vegetables, and baby dill pickles.

Duck Ragu Over Creamy Polenta | 26

Shredded duck ragu over creamy polenta.

Chicken Tinga Tostada | 15

Topped with romaine lettuce, tomato, avocado, crema and queso fresco. 2 count.

WINE SPECIAL

Camille Braun, Crémant d'Alsace Brut

Alsace, France | Bottle 62
Sparkling

Collet Brut Champagne

Champagne, France | Bottle 90

Elizabeth Rose Chockablock 2021

Napa Valley, California | Glass 14, Bottle 49
Bordeaux Red Blend

DRINK SPECIALS

Winter Mule | 12

Vodka, fig liqueur, lime, ginger beer.

Maple Old Fashioned | 12

Bourbon, maple syrup, walnut and orange bitters.

Winter Sangria | 14

Red wine, winter spices, brandy, apples, oranges, sparkling apple cider.

MOCKTAILS | 8

Lavender Lemonade | Luxardo Cherry Limeade | Citrus Fizz | Mock Tai



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