

# VINE & DINE

{ WINE BAR • BISTRO }

## GOURMET & ARTISAN CHEESES

Pricing below is a guideline of the average price for the cuts of cheese used on our cheese boards (Approximately 4oz). Your cheese cuts will be weighed at the time of service and the price will be adjusted accordingly by the weight of your pieces.

### SOFT CHEESES

#### CHAUMES

French washed rind Trappist style rich & creamy "stinky" cheese \$5

#### TRIPLE CREME' BRIE

Triple Crème Brie, French \$5

#### HERBED CHEVRE

French chevre with garlic & herbs \$4

#### PORT SALUT

Soft French Cheese \$5

#### DULCE' GORGONZOLA

Soft & creamy Italian blue \$5

#### HERBED BRIE

French brie with garlic & herbs \$4

### SEMI-SOFT CHEESES

#### FONTINA

Soft, mild Italian cheese \$4

#### GOUDA

Dutch cow's milk cheese \$4

#### DRUNKEN GOAT

Spanish goat's milk cheese marinated in red wine \$5

#### RACLETTE

French Alpine cheese with a washed "stinky" rind \$5

### FIRM CHEESES

#### BARELY BUZZED

Rubbed with Turkish coffee & lavender, full bodied butterscotch flavors \$5

#### CRANBERRY WENSLEYDALE

Traditional style with cranberries \$5

#### GRUYERE

Cave aged, Swiss style cheese \$4

#### STILTON

Crumbly blue cheese, England \$6

#### MAHON

Sharp Spanish cow's milk cheese \$5

#### RED DRAGON

Welsh cheddar with brown mustard \$6

#### DOUBLE GLOUCESTER

English sharp cheddar \$5

### HARD CHEESES

#### MANCHEGO

Sheep's milk cheese, Spain \$5

#### POLDER GOAT GOUDA

Aged goat gouda, Holland \$6

#### BEEMSTER XO

Aged gouda, Netherlands \$6

#### PARMIGIANO REGGIANO

Aged cow's milk cheese, Italy \$6

NO SEPARATE CHECKS ~ 20% Gratuity will be added to parties of 6 or more.

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## APPETIZERS

### **Hummus**

tahini hummus & pita chips \$5

### **Shrimp Remoulade**

over field greens \$7

### **BLT Fondue**

bacon, leek & tasso fondue with pita chips \$8

## SOUP ~ SALAD CHEESE

### **Alligator Gumbo**

dark roux gumbo with alligator sausage & rice \$6

### **Tomato Basil Bisque**

rich & creamy tomato soup served with herbed crostinis \$6

### **Prosciutto**

field greens with balsamic vinaigrette, dates, prosciutto & shaved pecorino romano \$9

### **Stilton**

field greens with crumbled stilton, walnuts, dried cranberries, white wine vinaigrette & croutons \$9

### **Build Your Own Cheese Board**

choose from our gourmet cheeses along with accoutrements.

add pistolette \$2

add fruit preserves & nuts \$2

add kalamata olives \$2

add cornichons \$2

add salami \$5

## FOCACCIA

locally made artisan herbed focaccia bread  
with assorted gourmet toppings  
~ great for sharing ~

### **Steak & 'Shroom**

caramelized onions, flank steak & portobello mushrooms over our tangy parmesan sauce topped with mozzarella & toasted \$16

### **Mediterranean**

kalamata olives & artichokes over our house made hummus topped with shaved parmigiano reggiano \$14

### **Basil Pesto**

topped with mozzarella & toasted, served with marinara. \$10  
add toppings \$5  
chicken, shrimp, portobello mushrooms, prosciutto

## HOUSE SPECIALTIES

recommended customer favorite  
specialty menu items

### **Brie & Crab AuGratin**

decadent triple crème brie and lump crab meat blended with garlic & herbs, topped with mozzarella & toasted until brown & bubbly, served with herbed crostinis \$12

### **Assorted Sausages**

four assorted sausages seared to perfection, served with mustards & pistolette \$15

### **Antipasto**

assorted salami, prosciutto, fontina, fresh mozzarella, kalamata olives, cornichons & pistolette \$18

## QUESADILLAS

Flour tortilla with pepper jack cheese grilled golden brown,  
served with salsa, sour cream & guacamole

**Shrimp \$12**

**Steak \$12**

**Black Bean \$9**

**Chicken \$10**

**Portobello \$10**

**Combo \$12**

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