

WILD WINE WEDNESDAYS

1/2 OFF ALL WINE BOTTLES / \$10 BY THE GLASS WINES

CHEESE BOARD

SERVED WITH BERRY CHUTNEY, PICKLED CAULIFLOWER, GLUTEN FREE CRACKERS, TOASTED FOCACCIA (S)(N)
+\$1 FOR GLUTEN FREE TOAST

CHEESE BOARD (D) \$22

SELECTION OF THREE ARTISAN CHEESES

VEGAN CHEESE BOARD (S)(N) \$20

CAMBLEU

A BLOOMY, EDIBLE WHITE CAMEMBERT AND INTENSE BLEU MOLD RIND ENCASES A SMOOTH, BUTTERY BODY

PAPRKA

EARTHY-RED PAPRIKA IS SMOKED & DRIED OVER OAK FIRE, ADDING RICH, SMOKY, SWEET & COOL INTENSITY

HORSERADISH CHEDDAR

PEPPERY, HOT & SPICY HORSERADISH IS COMPLEMENTED BY THE MILD AND CREAMY CLASSIC BODY FOR A BALANCED & BOLD CHEESE

PAIRING SUGGESTIONS

MAKE IT A FLIGHT \$25 (CHOOSE 4 X 30Z POUR)
ENJOYING EACH SUGGESTED PAIRING WITH EACH CHEESE!

WHITE

TREBBIANO

JASCI, ABRUZZO, IT 2022 (CO)
ELEGANT AND DELICATE | YELLOW FRUIT | VANILLA BITTER ALMONDS ON FINISH

PINOT GRIGIO

ROTTENSTEINER, ALTO ADIGE, IT 2021
BANANA | VANILLA | BAKING SPICE
FULL-BODIED AND STRUCTURED

ROSÉ

ROSÉ CABERNET FRANC, KELBY JAMES RUSSELL

FINGER LAKES, NEW YORK '19
DELICATE, RASPBERRY, WHITE PEPPERCORN, TOMATO LEAF

RED

MENCIA

BODEGAS Y VIÑEDOS MENGOKA, BIERZO, SP 2020 (S)
SOUR CHERRY | RED CURRANT | LICORICE | EARTH

GRENACHE & SYRAH

DOMAINE DE L'HARMAS, COTE DU RHONE, FR 2020 (CO)(S)
HARMONIOUS | BLACK PLUM & CURRANT | BLACK PEPPER

