

MENU

WINE SHOP CHARCUTERIE BOARD 38

house selection of meats, artisanal cheese,
marinated cerignola olives, fig jam, crostinis

sub gluten free crackers 3

PORK-KIMCHI DUMPLINGS (DF)

shiitake mushroom-ginger broth, scallion

recommended pairing: louis latour valmoissine pinot noir

WINE SHOP SEAFOOD CHOWDER (GF) 17

shrimp, atlantic cod, potato, pancetta

served with warm local focaccia

recommended pairing: von winning sauvignon blanc

SPANISH OCTOPUS (GF,DF) 26

roasted red pepper sauce, daikon salad, jalapeño, herbs, sesame

recommended pairing: vina sol grenache blanc

HALLOUMI (V,GF) 18

pan seared cyprus cheese, roasted tomato, cucumber, lemon

yogurt, pineapple-pepperoncini salsa

recommended pairing: massaya blanc

GNOCCHI ALLA GENOVESE (GF,V) 20

sun-dried tomato, pesto cream, toasted walnuts

recommended pairing: merry edwards sauvignon blanc

BUCATINI CARBONARA 28

pancetta, peas, egg yolk, black pepper, pecorino romano

recommended pairing: bianco de custoza

WINE SHOP BEEF NOODLE SOUP (GF,DF) 28

rice vermicelli, braised brisket, daikon radish, house-made

cabbage kimchi, scallion

broth contains shellfish

recommended pairing: torre raone montepulciano d'abruzzo

POT DU CREME (GF) 14

dark chocolate, grand marnier, whipped cream, sea salt