

From the Kitchen (closes at 5:30PM)

- Soup Of The Day** Cup \$6, Bowl \$9
- Salad Of The Day** Side \$6, Entrée \$12
Add grilled chicken, shrimp, tofu or smoked salmon \$5
- Swiss Cheese Fondue (V)** \$19
Baguette, grape tomatoes, carrots & celery
- Cajun Shrimp* & Grits, substitute Tofu (V)** \$18
Spicy wine sauce, onions, garlic, tomatoes and peppers
- APC Pesto Mussels*** (GF, add \$2) \$20
1 lb in white wine, tomato, pesto sauce and baguette
- Vintner's Beef Burger En Croute*** \$19
Locally raised beef, grilled 1/3 lb patty topped with bacon, mushrooms, Dijon mustard and gruyere baked in puff pastry, choice of side salad, cup of soup or truffle chips
- Elk Burger Sliders* (2)** \$18
On focaccia bread with lingonberry/bacon jam and choice side salad, cup of soup or truffle chips (GF, add \$2)
- Basket Of Artisan Breads** (regular or GF) \$10
With whipped butter and Tuscan olive oil dip
- Crispy Flatbread Pizza** Regular \$13 GF \$15
Includes a blend of Italian cheeses and your choice of tomato or pesto sauce
Additional toppings:
Tomatoes, artichokes, mixed olives, caramelized onions, roasted red peppers, mushrooms \$1/ea.
Italian sausage, prosciutto, chicken, bacon, shrimp \$2/ea.
- Charcuterie Board (for 2)** \$40
A wide selection of cured meats, paté, imported and domestic cheeses, pickled vegetables and dips served with artisan bread basket (regular or GF)
- Cheese Board (GF)** \$20
Imported and domestic cheeses, fruit, nuts and jams
Add 34° crackers, breadsticks, GF bread or GF crackers \$4
- Fresh Baked Baguette** Side \$4, Whole \$9
Add whipped butter or Tuscan olive oil dip add \$1/ea.

**Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*