

THE WINE LOFT[®]

WINE BAR

CUISINE

BAR NUTS

Fresh roasted honey nut blend & spicy rosemary nuts.

FANCY SNACKS

*A trio of honey nut blend, Mediterranean olives,
& roasted tomatoes.*

TOMATO BRUSCHETTA

Fresh tomato, basil, served over baguette.

TUSCAN WHITE BEAN HUMMUS

Served with toasted pita.

HOT SEAFOOD DIP

Fresh shrimp, lobster & lump crab dip. Served with toasted pita.

TUSCAN WHITE BEAN SALAD

Tuscan white beans, arugula, basil oil, and parmesan.

WINE LOFT HOUSE SALAD

Mixed greens, blue cheese crumbles, dried cranberries, honey nut blend, & balsamic dressing.

CRAB CAKE PLATE

*Two fresh house-made, jumbo lump crab cakes.
Served with a cilantro lime slaw.*

SAUSAGE & RAPINI

Searched Italian sausage, Rapini, onion & Granny Smith conserve'

TOMATO CAPRESE SALAD

Fresh mozzarella served with seasonal accompaniments.

* COFFEE RUBBED TENDERLOIN

Beef tenderloin on a walnut arugula pesto with Arugula salad.

* SEARED AHI TUNA

Rare Ahi Tuna, English cucumber, ginger, cilantro-lime slaw & pickled radish.

SMOKED TROUT MOUSSE

Served with crostini, pickled vegetables, and trout cracklins'

HOUSE MADE MEATBALLS

Four meatballs made with beef, pork & veal over house marinara.

BRAISED SHORT RIBS

Slow cooked in red wine. Served on top of creamy polenta cakes.

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SEAFOOD EMPANADAS

Lobster, crab, shrimp, and four cheeses topped with chipotle pesto & aioli.

STUFFED PORTABELLA CAPRESE

*Oven roasted tomatoes, goat cheese, seasonal vegetable mix & mozzarella.
Served over a bed of mixed greens.*

***HERB RUBBED LAMB LOLLIPOPS**

*New Zealand lamb chops rubbed with rosemary, garlic, thyme & Dijon.
Served with seasonal vegetables.*

ARTISAN CHEESE BOARD

*Five different artisanal cheese selections served with roasted garlic, mango chutney & toasted nuts.
Served with toasted baguette.*

CHARCUTERIE BOARD

Cured meat selection with roasted red peppers, cornichons & assorted mustards. Served with baguette.

ANTIPASTO FOR TWO

Assorted charcuterie, artisan cheese, artichoke hearts & roasted red peppers. Served with baguette.

BAKED BRIE EN CROUTE'

Triple creamed Brie wrapped in puff pastry and topped with roasted nuts, honey & balsamic reduction.

***SMOKED SALMON PLATE**

Cured, smoked, and chilled salmon, capers, Boursin cheese & tomatoes. Served with fresh pita.

***AMERICAN SLIDERS**

*Three classic sliders with Pepper Jack cheese, pickled onions & Remoulade.
Served with a side of kettle chips.*

CRAB CAKE SLIDERS

*Three House-made jumbo lump crab cakes topped with tomato & aioli.
Served with a side of kettle chips.*

SHORT RIB SLIDERS

*Three slow roasted, red wine braised short rib sliders topped with Boursin cheese.
Served with a side of kettle chips.*

***AHI TUNA SLIDERS**

Seared Ahi Tuna, cilantro-lime slaw, Sriracha, and Wasabi aioli

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GOURMET FLATBREADS

*** SMOKED SALMON**

Smoked salmon, Boursin cheese, capers, & mozzarella.

ROASTED VEGETABLE

Fresh Seasonal Vegetables, Boursin, & arugula pesto.

ROASTED CHICKEN & MUSHROOM

Roasted chicken, mushrooms, arugula pesto, & mozzarella

CRAB ASPARAGUS & BRIE

Lump crab, asparagus, & brie topped with mozzarella and a dusting of old bay.

TOMATO CAPRESE

Oven roasted tomato, fresh mozzarella, & basil chiffonade.

JERK CHICKEN

Jerk Seasoned chicken, roasted red peppers, & mozzarella.

THE GRECO

Olive tapenade, cured tomatoes, Feta cheese, basil oil

SAUSAGE RAPINI

Broccoli rabe, cured tomatoes, Boursin cheese, Italian sausage, Parmesan

ARTICHOKE HEART & MUSHROOM

Artichoke hearts, sautéed onions, mushrooms, & goat cheese.

BARBEQUE CHICKEN FLATBREAD

Roasted chicken, caramelized onions, cheddar cheese & BBQ sauce.

FIG AND PROSCIUTTO

Fig jam, prosciutto slices, blue cheese crumbles, & mozzarella.

FIG & PEAR

Fig jam, fresh sliced pear, blue cheese crumbles

THE SICILIAN

Pesto, fresh mozzarella, & sliced Italian meats.