
MENU



**Our food menu is designed to enhance your experience, not to fill you up. If you are looking to find a full meal, we recommend ordering 2 items per person.*

Place your order at the register.

SMALL PLATES

Bruschetta 7

Marinated Italian tomato relish served on toasted baguette crostini.

Pimento Cheese Dip 10

Melissa's homemade pimento cheese dip - with a kick. Served hot or cold, with toasted baguette crostini to dip.

Korean BBQ Chicken Flatbread 9

Flatbread grilled with a subtle Korean barbecue sauce, grilled chicken, red onion, and mozzarella. Topped with ranch dressing and parsley.

Toasted Italian Sandwich 9

Toasted ciabatta spread with nut-free pesto, topped with melted mozzarella, ham, salami, pepperoni, and red onion.

Chicken Salad Sandwich 8

House made savory chicken salad made with oven roasted chicken, fresh dill, celery and onion. Served on toasted ciabatta.

CHARCUTERIE BOARD

Serves 3-4 people (as a small plate) 20

Meats: Salami, Pepperoni, Prosciutto
Cheeses: Cheddar, Gouda, Brie
Additional accompaniments vary seasonally.

WE'RE OPEN

Tuesday-Saturday
12:00 PM-8:00 PM

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SALADS

Buffalo Chicken 9

Romaine lettuce chopped, topped with red onion, celery, tortilla strips, buffalo chicken, shaved parmesan and topped with ranch dressing.

BBQ Chicken 9

Romaine lettuce chopped, topped with red onion, jalapenos, house made crouton, shaved parmesan and topped with Korean BBQ sauce and ranch dressing.

Caesar 6 (+\$2 to add chicken)

Romaine lettuce chopped, topped with shaved parmesan cheese, house made croutons, and Caesar dressing.

SWEETS

Cast Iron Cocoa Cake 5 (+\$1 to add ice cream)

A brownie style cake baked to gooey perfection. Topped with homemade whipped cream and caramel sauce.

Cheesecake Jars 6

No-bake cheesecake mousse layered with your choice of **caramel** or **strawberry** goodness. Served in mini mason jars.

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DRINKS 2

**Coke, Coke Zero, Dr. Pepper,
Ale 8, Sprite, Fiji Water**

Canned / Bottled

ESPRESSO

Milk options: Whole, Almond, Oat, Soy

Americano 6oz 4

Cappuccino 9oz 5

Latte 9oz 5

Mocha 9oz 5

Espresso Shot 2oz 2

Black Coffee 8oz 4

Tea 8oz 4

Earl Grey, Masala Chai, Blueberry Hibiscus, and Peppermint

FLAVORS

Add any of these syrups to any beverage.
Ask about our seasonal flavors

Swiss Chocolate / White Chocolate / French Vanilla /
Caramel / Strawberry / Blackberry / Peach / Seasonals

SPECIALTY BEVERAGES

Faux-mosa 4 (+\$3 to substitute for Prosecco)

Sparkling grape juice with your choice of juice:
Orange, Cranberry, Pineapple

French Lemonade 4

Made with fresh squeezed lemon juice and sparkling water.
Make it fruity with a syrup!

Italian Soda 3

With or without cream. Must choose a flavor.

WINE



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FLIGHTS

Each of our flights are served as four 2oz pours. Ask for
genre based book recommendations paired to each glass!

Happily Ever After 10

Merlot, Rosé, Sauvignon Blanc, Moscato

Adventure Awaits 15

Spanish Brut, French Brut, Prosecco, Moscato d'Asti

The Red Herring 12

Pinot Noir, Malbec, Merlot, Cabernet Sauvignon

Slice of Life 11

Four sweet seasonal flavors

BEER / CIDER

Blake's Hard Cider Company, Original Apple 5

Canned

Blake's Hard Cider Company, Triple Jam 5

Canned

Rhinegeist Brewery, Cincy Light Lager 7

Canned

Yazoo Brewing Company, Gerst Amber Ale 5

Canned

On Tap: rotating Hopkinsville Brewing Company

NONALCOHOLIC OPTIONS

Zero Alcohol Zonin Prosecco 10 / 30

Veneto, Italy - NV

Zero Alcohol Go Brewing Sour 5

with Blueberry and Strawberry

WINE



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RED

Principi di Butera Cabernet Sauvignon 10 / 30

Butera, Italy - 2022

Maison Nicolas Merlot 8 / 24

Languedoc-Roussillon, France - 2022

Nicolas Idiart Pinot Noir 11 / 33

France - 2023

Dona Paula Malbec 10 / 30

Mendoza, Argentina - 2024

St Julian Winery Concord 9 / 27

Michigan

ROSÉ

Pasqua Rosé 15 / 45

Veneto, Italy - 2023

**Ask about our sweet
seasonal flavors**

WINE



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WHITE

Overstone Sauvignon Blanc 9 / 27

Marlborough, New Zealand - 2024 **11 / 33**

Ca' del Sarto Pinot Grigio

Friuli-Venezia Giulia, Italy - 2024

Principi di Butera Chardonnay 11 / 30

Sicily, Italy - 2024

Dr. L Riesling 10 / 30

Mosel, Germany - 2024

11 / 33

Vietti Moscato d'Asti Cascinetta

Piedmont, Italy - 2024

SPARKLING

Prosecco Scarpetta 10 / 30

Veneto, Italy - 2023

Saint-Hilaire Brut 13 / 39

Languedoc-Roussillon, France - 2021

Blanchard Perez Cava Brut 10 / 30

Catalonia, Spain

SPECIALS

Spring Menu

March - May

Strawberry Cream Cheese Tart 5

Puff pastry baked-to-order with fresh strawberries and whipped cream cheese, then topped with honey and powdered sugar.

Mediterranean Style Hummus 7 (+\$1 to add feta cheese)

Classic chickpea hummus topped with a mediterranean spiced oil-blend and served with toasted pita, celery, and carrot sticks.

Spicy Cucumber Salad 5

Mini cucumbers sliced and dressed with Korean chili flakes, chili oil, soy sauce, rice vinegar, green onion and sesame seeds.

Lemon Posset *(limited daily availability)* 7

A silky lemon and cream dessert topped with caramelized sugar and fresh raspberries.

Spring Drinks Inspired by Louisa May Alcott's *Little Women*

The Meg 7

A Honey Bee Latte made with a house syrup of honey, vanilla, brown sugar and a dash of cinnamon.

The Jo 7

A Spanish Pistachio Latte made with sweetened condensed milk and topped with crushed pistachios.

The Beth 6

A Chamomile Honey Sparkler made with iced chamomile tea, honey, lemon juice, and topped with sparkling water.

The Amy 5

Raspberry Lemonade made with sparkling water, fresh squeezed lemon juice, and raspberry syrup.

The Marmee 7

A Strawberry Rosé Sangria made with strawberry syrup, lemon juice, a dry rosé, and topped with sparkling water.