

---

# 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 to 3 items.*

## 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.

### **Pesto Salami Flatbread      9**

Flatbread grilled with nut-free pesto and dry Italian salami. Topped with fresh whole mozzarella and arugula salad.

## CHARCUTERIE BOARD

### **Serves 3-4 people      20**

Meats: Salami, Pepperoni, Prosciutto

Cheeses: Cheddar, Gouda, Brie

Additional accompaniments vary seasonally.

---

## WE'RE OPEN

Tuesday - Thursday: 11 AM to 8 PM

Friday: 11 AM to 9 PM

Saturday: 10 AM to 9 PM

---

# 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 to 3 items.*

## SALADS

### **Buffalo Chicken 9**

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

### **Caesar 6 (+\$3 to add chicken)**

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

## SWEETS

### **Cast Iron Cocoa Cake 5**

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.

---

## WE'RE OPEN

Tuesday - Thursday: 11 AM to 8 PM

Friday: 11 AM to 9 PM

Saturday: 10 AM to 9 PM

---

# MENU

---



## DRINKS 2

**Coke, Diet Coke, Dr. Pepper, Ale 8,  
Sweet Tea, Fiji Water**

Canned / Bottled

## ESPRESSO

<b>Americano 6oz</b>	<b>4</b>
<b>Cappuccino 6oz</b>	<b>4.5</b>
<b>Latte 9oz</b>	<b>5</b>
<b>Mocha 9oz</b>	<b>5</b>
<b>Espresso Shot 2oz</b>	<b>2</b>
<hr/>	
<b>Black Coffee 8oz</b>	<b>3</b>

## SPECIALTY BEVERAGES

**Faux-mosa 4**

Sparkling grape juice with your choice of juice:  
Orange, Blood Orange, Grapefruit

**French Lemonade 4**

Made with fresh squeezed lemon juice and sparkling water.

**Italian Soda 3**

With or without cream. Must choose a flavor.

## FLAVORS

Add any of these syrups to any beverage:

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

---

# WINE

---



## FLIGHTS

Each of our flights are served as four 2oz pours, with genre based book recommendations for 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**

Cabernet Sauvignon, Pinot Noir, Malbec, Merlot

**Slice of Life** **11**

Blueberry and Peach with two sweet seasonal flavors

## BEER / CIDER 5

**Blake's Hard Cider Company, Original Apple**

Canned

**Blake's Hard Cider Company, Triple Jam**

Canned

**Rhinegeist Brewery, Cincy Light Lager**

Canned

**Yazoo Brewing Company Calla IPA**

Canned

## NONALCOHOLIC OPTIONS

**Zero Alcohol Zonin Prosecco** **10 / 30**

Veneto, Italy - NV

**Zero Alcohol Go Brewing Sour** **5**

with Blueberry and Strawberry

---

# WINE

---



## RED

**Principia di Butera Cabernet Sauvignon 10 / 30**

Butera, Italy - 2022

**Wente Vineyards Cabernet Sauvignon 15 / 45**

California - 2021

**Maison Nicholas Merlot 7 / 21**

Languedoc-Roussillon, France - 2022

**Nicolas Idiart Pinot Noir 11 / 33**

France - 2023

**Pascual Toso Malbec 9 / 27**

Mendoza, Argentina - 2022

**St Julian Winery Concord 8 / 24**

Michigan

## ROSÉ

**Pasqua Rosé 13 / 39**

Veneto, Italy - 2023

**Cerasuolo d'Abruzzo Pettirosé 10 / 30**

Vasto, Italy - 2023

## UNIQUE FLAVORS

**Castello del Poggio, Blueberry Bliss 8 / 24**

Italy

**Castello del Poggio, Peachy Dreams 8 / 24**

Italy

---

# WINE

---



## WHITE

**Overstone Sauvignon Blanc 9 / 27**

Marlborough, New Zealand

**Wente Vineyards Reisling 10 / 30**

California - 2022

**Biltmore Estate Pinot Grigio 10 / 30**

North Carolina - 2023

**Principia di Butera Chardonnay 10 / 30**

Sicily, Italy - 2022

**Vietti Moscato d'Asti Cascinetta 11 / 33**

Piedmont, Italy - 2023

## SPARKLING

**Saint-Hilaire Brut 13 / 39**

Languedoc-Roussillon, France - 2021

**Zonin Prosecco (NV) 10 / 30**

Veneto, Italy - NV

**Blanchard Perez Cava Brut 10 / 30**

Catalonia, Spain

## CHAMPAGNE TOAST

**Piper-Heidsieck Champagne 130**

A true traditional champagne, perfect for celebrating every occasion. In-store toasts receive four complimentary champagne coupes with bottle purchase.

---

# SPECIALS

---

## March Menu

CHICKEN SALAD 8

SANDWICH

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

HONEY LAVENDAR 6

WHITE CHOCOLATE MOCHA

A smooth blend of espresso, white chocolate, and steamed milk, with a hint of floral lavender and a touch of honey. Finished with whipped cream and a drizzle of honey

BLUEBERRY HIBISCUS 5

REFRESHER

Blueberry Hibiscus Rooibos Tea served over ice with a splash a lemon juice and sweetener.

SHAMROCK 5

LEMONADE

Our classic french lemonade with a blueberry splash to create a festive green color. Enhanced with edible gold glitter.

---

## WE'RE OPEN

Tuesday - Thursday: 11 AM to 8 PM

Friday: 11 AM to 9 PM

Saturday: 10 AM to 9 PM