
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*

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 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.

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.

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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 6oz 4.5

Latte 9oz 5

Mocha 9oz 5

Espresso Shot 2oz 2

Black Coffee 8oz 3

SPECIALTY BEVERAGES

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

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

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. 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

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

Goodwood Brewing Co., Peach Sour Ale

Canned

NONALCOHOLIC OPTIONS

Zero Alcohol Zonin Prosecco 10 / 30

Veneto, Italy - NV

Zero Alcohol Go Brewing Sour 5

with Blueberry and Strawberry

WINE



RED

Principi di Butera Cabernet Sauvignon 10 / 30

Butera, Italy - 2022

Maison Nicholas Merlot 7 / 21

Languedoc-Roussillon, France - 2022

Nicolas Idiart Pinot Noir 11 / 33

France - 2023

Bodega Santa Julia Malbec 9 / 27

Mendoza, Argentina - 2024

St Julian Winery Concord 8 / 24

Michigan

ROSÉ

Pasqua Rosé 13 / 39

Veneto, Italy - 2023

UNIQUE FLAVORS

Castello del Poggio, Blueberry Bliss 8 / 24

Italy

Castello del Poggio, Peachy Dreams 8 / 24

Italy

Ask about our (2) additional seasonal flavors

WINE



WHITE

Overstone Sauvignon Blanc 9 / 27

Marlborough, New Zealand

Fess Parker Riesling 10 / 30

Santa Barbara, California - 2023

Ca' del Sarto Pinot Grigio 10 / 30

Friuli-Venezia Giulia, Italy - 2024

Principi 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

Prosecco Scarpetta 10 / 30

Veneto, Italy - 2023

Blanchard Perez Cava Brut 10 / 30

Catalonia, Spain

SPECIALS

Fall Menu

September - November

Baked 3-Cheese Mac-n-Cheese 9

Cheddar, Gouda, and Pepper Jack in a cream sauce served over elbow macaroni, topped with cheddar cheese and seasoned breadcrumbs. Baked and served in a (hot!) cast iron.

Mini Upside Down Apple Pie 6

Classic apple pie in a mini crust served upside down with a scoop of vanilla ice cream and a caramel drizzle.

Hot Ham and Cheese Crostini 7

Toasted baguette crostini topped with honey ham, melted brie, and a hot honey drizzle.

Pumpkin Spice Latte 6

Would it be Fall without a little PSL?

Chai Latte 6

Masala Chai tea served with maple brown sugar syrup and foamed milk.

Maple Brown Sugar Shaken Espresso 6

Espresso shaken with ice and house made syrup to create a frothy delicious treat. Topped with milk of choice.

Caramel Apple Sangria 7

Pinot Grigio blended beautifully with tart apple cider and caramel syrup for a sweet refreshing treat.

Blackberry Sangria 7

Smooth Merlot complimented by blackberry flavor and a splash of orange juice.

Cranberry Apple Spritz Mocktail 5

A refreshing taste of fall with 100% cranberry juice, tart apple cider, and a splash of club soda.

Butterbeer Mocktail 5

Transport yourself to Hogsmeade with this magical take on cream soda topped with sweet cold foam.