
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

Winter Menu

December - February

Special K Bars 5

Rachel's favorite family Christmas treat: Special K cereal candy-fied with peanut butter and topped with a chocolate butterscotch coating.

Red Onion Tart 8

Flakey puff pastry with caramelized red onion, feta cheese, rosemary, olive oil and balsamic glaze.

Rosemary Focaccia and Dipping Oil 5

Toasted rosemary focaccia bread sticks served with extra virgin olive oil, chopped garlic, and spices.

Holiday Cranberry Meatballs 7

Homestyle meatballs roasted in a sweet and savory cranberry barbecue sauce, topped with chives.

Special K Mocha 7

Inspired by the bars, chocolate and butterscotch with peanut butter cold foam. Available hot or iced.

Sugar Cookie Iced Latte 6

Can you put a sugar cookie in a cup? We think so! Topped with white chocolate to make it perfect.

Minted Fog 6

Earl Grey tea sweetened with vanilla and peppermint syrup and served with your choice of steamed milk.

Ghirardelli Hot Chocolate Bar 5

Your choice of milk steamed with chocolate syrup and chocolate sauce. Visit the decorating station to get creative!

Mistletoe Mimosa optional Mocktail 7

Sparkling prosecco (optional sub for N/A prosecco) poured over frozen cranberries in cranberry juice.

Mulled Wine 7

A medium-bodied Zinfandel simmered and served warm with cinnamon, oranges, honey, and more warm spices.

Pomegranate Ginger Sparkler Mocktail 5

Try this N/A take on a Moscow Mule with ginger-ale, tart pomegranate juice, and a hint of lime juice.