

## – Snacks –

- Smoked Olives-vermouth, citrus, chile - \$8
- Herb roasted marcona almonds, Evoo-\$9
- Sam's Deviled eggs-bacon jam, crispy sage - \$8
- Stuffed piquillo peppers-Goat lady Dairy cheese, garden pesto - \$9
- Patatas Bravas- fingerling potatoes, chorizo, tomato aioli-\$11
- Vermouth cured Chinook salmon, black garlic cream cheese schmear, dill crackers, pickled mushrooms-\$13
- Sunburst trout smoked fish dip, pickles, pita-\$12
- Gambas al ajillo-sauteed shrimp, sherry, garlic, pepper flake, French bread-\$15
- Tuna nachos-tuna tartar, wonton chips, sriracha aioli, citrus caviar - \$14

## – Boards –

- Local Cheese Board-daily selections, accoutrements - \$20
- International Cheese Board-daily selections, accoutrements - \$22
- Charcuterie- daily selections of meats, accoutrements - \$22
- Big Board- daily selection of both cheese and meats, accoutrements - \$32

~ Menu is subject to change ~

# Quench!

## WINE BISTRO

**Grilled Cheeses** – served with Voodoo chips  
(sub simple salad \$4, cup of soup \$5)

- Three cheese and herb house blend - \$9
- Vegan-Darë balsamic fig vegan cheese, spiced apple butter-\$10
- BGT-bacon jam, aged gouda, fresh tomato- \$12
- Umami-black garlic sheep's cheese, seared lion's mane mushrooms, kimchee- \$13
- Italian-Salami, prosciutto, olive pepperonata, provolone- \$15
- French onion-caramelized onion, sherry, gruyere cheese - \$14

## – Greens –

- Simple green salad-market veg, house vinaigrette or buttermilk dressing - \$10
- Little gem and chicory salad, blue cheese dressing, apples, pecans-\$12
- Seared Tuna Salad-greens, chile crisp cucumbers, market veg, ginger dressing - \$22

## – Bowls –

served with daily bread

- Soup of the Season-see chalk board - \$6/\$10
- Creamy Tomato bisque, basil pistou-\$6/\$10
- Mushroom & vegetable gumbo - \$8/\$15
- Cassoulet-chicken confit, sausage, white beans, tomato, breadcrumbs - \$17
- Beef Bourguignon-red wine braised short ribs, pearl onions, Black Trumpet Farm's mushrooms, mirepoix - \$21

## – Sweets –

- Chocolate truffle goat cheese bar, berry bomb jam, fresh berries - \$10
- Butterscotch pudding, sea salt caramel - \$9
- Cheesecake and apple butter parfait, graham cracker crumble - \$9

Menu items with an \*asterisk are served raw or may contain raw or undercooked ingredients. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.