



LITE BITE MENU

ARTISAN CHEESE PLATES

Cheese plates served with basil-pesto grilled bread, candied pecans, Adriatic fig jelly, fresh seasonal fruit.

- POINT REYES FARMSTEAD BLUE \$4
Aged for six months, Point Reyes attributes the flavor to the coastal fog and salty Pacific breezes that roll in from the ocean. Pairs well with sparkling whites, port & sherry.
- WIDMER'S FOUR YEAR CHEDDAR \$4
Full-flavored, sharp cheddar made from cow's milk. Pairs well with big reds, stouts and ales.
- CYPRESS GROVE PURPLE HAZE \$4
A distinctly "goaty" flavor, sharp and full bodied, yet smooth on the palate with nutty overtones. Cheese is lightly encrusted with lavender and fennel pollen which helps it pair well with ales, ports, or big reds.
- DRUNKEN GOAT \$4
Semi-soft Spanish goat cheese bathed in red wine. Pairs well with fresh & dried fruits, oaky reds, sherry or port.
- BLUEBERRY STILTON \$4
This version of Stilton is unlike any other that you may have had in the past. Instead of adding penicillin, which is what produces the blue veins, fresh blueberries are added. Creamy and mild, this versatile cheese goes with red and white wines.
- SAGE DERBY \$4
A delicate blend of "garden sage" and creamy Derby make this a stunning cheese. Pairs well with crisp whites and fruity sparkling wines.
- ARTISAN CHEESE SAMPLER \$14
Assortment of the above cheeses

DON'T FORGET DESSERT . . .

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| VANILLA CARDAMOM
CRÈME BRULÉE | \$6 | BLUEBERRY MILLE-FEUILLE \$6
puff pastry layered with spiced blueberries,
lemon curd and vanilla crème fraiche |
| PUMPKIN POT DU CREME
whip cream and an cardamom
shortbread cookie | \$7 | FLOURLESS CHOCOLATE \$6
CAKE
Kahlua whipped cream and fresh fruit |
| MACADAMIA BREAD
PUDDING
vanilla bean crème anglaise, chai
tea drizzle | \$7 | FROZEN MUD PIE \$6
cookie crust, mocha almond
ice cream, whip cream and chocolate sauce |
| HOUSE ICE CREAMS
cherry-chocolate chip, raspberry sorbet,
an earthquake cookie | \$6 | WHT. CHOC. CHEESECAKE \$6
pistachio crust, raspberry coulis |

LIGHT BITES

** Items are available in half or full orders*

CRISPY CRAB CAKES **\$6 / \$12**

Granny Smith apple and cucumber, ginger-honey drizzle, red pepper remoulade

BASKET 'O FRIES **\$3**

fresh cut Idaho potatoes, rosemary-scented season salt, malt vinegar and ketchup

PIZZA MARGHERITE **\$8**

fresh mozzarella, vine-ripened tomatoes, roasted garlic oil, basil chiffonade

SMOKED CHICKEN CORN CHOWDER **\$5**

paprika & cilantro oils

ROASTED PUMPKIN & YAM BISQUE **\$5**

macadamia nut & parmesan crumbles

***EARTH & SURF FRITO MISTO** **\$4.50 / \$9**

calamari, green beans and onions, lemon-pepper aioli, wasabi-cocktail sauce

***CHEESY-CRAB AND ANDOUILLE DIP** **\$5 / \$10**

fresh New England crab, smoked andouille sausage, parmesan cheese, red pepper cream, grilled chipotle flatbread

PAN-ROASTED APPLE GLAZED SEA SCALLOPS **\$12**

roasted butternut squash risotto & crispy spinach

***ASPARAGUS BREADSTICKS** **\$4.50 / \$9**

white cheddar-jalapeno dip

***NAWLINS SHRIMP** **\$5 / \$10**

beer-butter sauce, charred lemon & toasted focaccia bread

***LAKE ERIE WALLEYE FINGERS** **\$4 / \$8**

mustard-Guinness stout dip

***BAKED SHRIMP 'SCAMPI'** **\$5 / \$10**

roasted garlic & shallot butter, fresh tomatoes & basil

***ARTISAN CHEESE PLATE**

Please see back of menu for current selections.

CHILLIN'

**Salads are available in half or full orders,
served with focaccia bread and artisan accompaniments*

***PORT-BAKED PEAR** **\$6 / \$12**

sage vinaigrette dressed mixed greens, toasted walnuts & crispy prosciutto

***GRILLED FALL VEGETABLES** **\$5 / \$10**

sherry-thyme vinaigrette, zucchini & yellow squash, eggplant & roasted onions, fried feta

***ORGANIC BIBB & POMEGRANATE** **\$6 / \$12**

pomegranate vinaigrette dressed bibb lettuce, roasted red peppers, fresh pomegranate & pumpkin seed-encrusted chevre

BISTRO SALAD **\$6**

mixed greens, balsamic vinaigrette, house candied pecans

Add Point Reyes farmstead blue cheese **\$9**

CAESAR **\$5**

crisp romaine hearts, Caesar dressing, parmesan cheese & ciabatta croutons

Add blackened chicken **\$8.50**

Add house smoked salmon **\$10**

SANDWICHES

Sandwiches accompanied by rosemary fries.

CHARGRILLED BURGER **\$8**

lettuce, tomato and caramelized onion on the side, choice of white cheddar, Swiss, provolone, smoked mozzarella & pepper jack

BLACKENED CHILEAN SEA BASS **\$12**

crispy eggplant, roasted red pepper, house-cured tomatoes, provolone cheese, basil mayo on ciabatta

CRISPY WALLEYE FINGERS **\$10**

lemon-pepper coleslaw & sliced tomato, French roll

JAMAICAN JERK SPICED CHICKEN **\$8**

sliced tomato, arugula & caramelized onion, chipotle mayonnaise, pepper jack cheese