



FULLY STOCKED

— WINE & LIQUOR LOUNGE —



Small Bites – Sweet/Salty

Great Harvest Bread Service – \$13

Stock Market Tuscan Herb Olive Oil & Traditional Balsamic, Stonewall Kitchen Muffuletta Olive Salad & Infusion Blends Honey Garlic Butter

Trio Snacker - \$10

Assorted Stock Market Nuts, Delizia Queen Olives, and assorted Poppy Popcorn

Delizia Queen Olives – \$8

Spread Boards

Sweet Orange Ginger – \$15

Cream cheese spread topped with Bumbleberry Farms Sweet Orange Cardamom Honey Cream Spread, sliced almonds, dried cranberries and blueberries, served with dried apricots and Rustic Bakery Citrus, Ginger & Thyme Artisan Crisps

Blueberry Lavender Honey – \$15

Cream cheese spread topped with Blueberry Vanilla Goat Cheese topped with Savannah Bee Lavender Raw Honey, and crushed pistachios, served with dried apricots and Rustic Bakery Apricot, Pistachio & Brandy Artisan Crisps

Berry Lemon Graham – \$15

Wind & Willow Lemon Blueberry Cheesecake topped with crushed graham crackers, dried blueberries and cherries, served with Terrapin Ridge Farms Cinnamon Graham Pretzels

Cheesy Onion Chive – \$8

Lambs & Thyme Cheesy Chive dip topped with freshly cracked black pepper and fresh chives, served with kettle chips

Grazing Boards

*The Wisconsinite** – \$22*

Nueske's Sliced Beef, Nueske's Summer Sausage, Primal Eats' Jalapeno Cheddar Venison Beef Sticks, Dupont Applewood Smoked Bacon cheddar cheese, Dupont Pigeon River Scottish Ale beer cheese, Maple Leaf Cherry white cheddar cheese, Tillen Farms Pickled Baby Cucumbers, fresh fruit, Stonewall Kitchen Maple Bacon Onion Jam, Olive Wood Smoked Olive Oil & Maple Balsamic, and Rustic Bakery Cheddar Coins

The Goodfella – \$28

Prosciutto, Genoa Salami, Salumi Chicago Soppressata, BelGioioso Mozzarella pearls with Tuscan Herb Olive Oil & Espresso Balsamic, BellaVitano Espresso cheese, Saxon Creamery Asiago Fresca cheese, BellaVitano Romano, Queen Gordan olives, fresh fruit, mixed nuts, and Rustic Bakery Everything Spice Crackers

*The Great Dane** – \$26*

Nueske's Sliced Beef, Nueske's Smoked Duck, Nueske's Honey Ham Sticks, Roth Dill Havarti, Dupont Smoked Gouda & BelGioioso Blue Cheese, fresh fruit, Stonewall Kitchen Apple Jalapeno Jam, Basil Olive Oil & Apricot Balsamic, and Rustic Bakery Rosemary & Olive Oil Crackers

The Big Cheese – \$18

Dupont Pigeon River Scottish Ale beer cheese, Maple Leaf Cherry white cheddar cheese, Vern's Black Pepper cheddar cheese, Dupont Smoked Gouda, Roth Dill Havarti, fresh fruit, mixed nuts, Madagascar Black Pepper Olive Oil & Cinnamon Pear Balsamic, Buttery Garlic Knot, Rustic Bakery Cheddar Coins and Rustic Bakery Everything Spice Crackers

Crostinis

Pesto Bruschetta – \$9

Basil Pesto, chopped tomato and BelGioioso Mozzarella pearls tossed in our Tuscan Herb Olive Oil and Goodfella seasoning blend, toasted and finished with chopped basil and a drizzle of our 25-year Aged Denissimo Balsamic Condimento

*Horseradish Steak** – \$15*

Horseradish Aioli, sliced rare beef and caramelized onions, toasted and finished with Arugula and a drizzle of our Black Cherry Balsamic, and Pink Himalayan Sea Salt

Truffle Burrata – \$13

White Truffle Oil, BelGioioso Burrata cheese and prosciutto, toasted and finished with Arugula and a drizzle of our Black Mission Fig Fine Aged Balsamic Vinegar

Chef's Choice – \$13

Ask your server for the monthly crostini special!

Other Beverages

Seasonal Beers – *Ask your server for our current selection!*

Coffee/Tea (available hot or iced) – \$3

Twig's Soda – \$1.75

Pellegrino Sparkling Water – \$3

Have a favorite wine from our market? Order a bottle for the table – \$5 uncorking fee will apply

Ask us about our gluten –free options!

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**