



FULLY STOCKED

— WINE & LIQUOR LOUNGE —



Small Bites – Sweet/Salty

Great Harvest Bread Service – \$13

Stock Market Tuscan Herb Olive Oil & Traditional Balsamic, Sutter Buttes Kalamata & Caper Tapenade & Infusion Blends Honey Garlic Butter

Trio Snacker - \$8

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

Delizia Queen Olives – \$7

Hummus Flight – \$15

Black Bean Sriracha Hummus, Cilantro Lime Hummus, & Thai Basil Hummus served with rainbow carrots, English cucumber, and Rustic Bakery Rosemary & Olive Oil Crackers

Sweet & Savory Meatballs – \$12

Assorted Stock Market savory jam meatballs (7), topped with fresh chives

Cheesy Onion Chive – \$8

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

Steak Bites** – \$14

Marinated steak, caramelized onions, and smoked gouda cheese, skewered and placed on a bed of Arugula drizzled with our Black Cherry Balsamic and topped with pink Himalayan salt, served with Stonewall Kitchen Roasted Garlic Aioli

Caramel Crème Brûlée – \$12

Wind & Willow Crème Brûlée Cheeseball topped with Caramel Kitchen Cinnamon Vanilla Caramel Sauce & crushed graham cracker, served with Terrapin Ridge Farms Cinnamon Graham Pretzels

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 Stubborn Brothers 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 Gordal olives, fresh fruit, mixed nuts, and Rustic Bakery Everything Spice Crackers

The Big Cheese – \$18

Dupont Stubborn Brothers 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

Seasonal Charcuterie – \$30

Ask your server for details about our seasonal charcuterie!

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 – \$14

Ask your server for the monthly crostini special!

Other Beverages

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

Hot Cocoa with whipped topping and sprinkles – \$3, *spiked* – \$5

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

Twig's Soda – \$1.75

Pellegrino Sparkling Water – \$2

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.**