

wine bar



small plates

Whipped Goat Cheese

goat cheese / mascarpone / roasted garlic / chili oil / crostini \$14

Caprese Salad

heirloom tomatoes / fresh mozzarella / arugula / balsamic glaze \$15

Burrata

heirloom tomatoes / olive oil / grilled ciabatta \$16

House-Made Meatballs

triple cheese polenta / romano / tomato sauce \$16

*Smoked Salmon

sour cream / red onion / fried capers / chives / grilled ciabatta \$16

boards

Artisanal Cheese Board

three artisanal cheeses / fig puree / olives / almonds \$22

Artisanal Cheese & Charcuterie

two artisanal cheeses / two artisanal meats / fig puree / bacon jalapeño jam / almonds \$30

Artisanal Charcuterie Board

three artisanal meats / fig puree / bacon jalapeño jam / cornichon \$20

House-Made Hummus

cucumber / olive oil / naan bread / chipotle \$15

main plates

Four Cheese Grilled Cheese

artisanal cheese / sun dried tomato pesto / sour dough bread / kettle chips \$16

Beef Tenderloin Sandwich

asiago bun / arugula / bacon jalapeño jam / onion aioli / kettle chips \$23

Meatball Hoagie

house-made meatballs, tomato sauce, havarti cheese, asiago bun / kettle chips \$20

Seasonal Salad

seasonal greens & fruit / blue cheese crumbles / champagne vinaigrette / candied walnuts \$16

Chicken Salad Sandwich

heirloom tomatoes / lettuce / sour dough bread / kettle chips \$18

breakfast

Breakfast Pastrami Panini

boar's head pastrami, scrambled egg, cheddar cheese, asiago bun \$15 ~ before 11am

*Smoked Salmon Bagel

smoked salmon / cream cheese / capers \$17

Breakfast Sandwich

thick-cut bacon / cheddar cheese / scrambled egg / sour dough bread \$12 ~ before 11am

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

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