

wine bar



small plates

Whipped Goat Cheese

goat cheese / mascarpone / roasted garlic / housemade bacon jam /
chili oil / crostini \$14.50

Caprese Salad

heirloom tomatoes / fresh mozzarella / arugula /
balsamic glaze \$15.50

Burrata

heirloom tomatoes / olive oil / grilled ciabatta \$16.50

House-Made Meatballs

triple cheese polenta / romano /
tomato sauce \$16.50

*Smoked Salmon

sour cream / red onion / fried capers /
chives / grilled ciabatta \$16.50

boards

Artisanal Cheese Board

three artisanal cheeses / fig puree / olives /
almonds \$22.50

Artisanal Cheese & Charcuterie

two artisanal cheeses / two artisanal meats / fig puree /
bacon jalapeño jam / almonds \$30.50

Artisanal Charcuterie Board

three artisanal meats / fig puree / bacon jalapeño jam /
cornichon \$20.50

House-Made Hummus

cucumber / olive oil / naan bread / chipotle \$15.50

main plates

Four Cheese Grilled Cheese

artisanal cheese / sun dried tomato pesto /
sour dough bread / kettle chips \$16.50

Beef Tenderloin Sandwich

asiago bun / arugula / bacon jalapeño jam /
onion aioli / kettle chips \$23.50

Meatball Hoagie

house-made meatballs, tomato sauce,
havarti cheese, asiago bun / kettle chips \$20.50

Seasonal Salad

seasonal greens & fruit / blue cheese crumbles /
champagne vinaigrette / candied walnuts \$16.50

Chicken Salad Sandwich

heirloom tomatoes / lettuce / sour dough bread /
kettle chips \$18.50

breakfast

Breakfast Pastrami Panini

boar's head pastrami, scrambled egg,
cheddar cheese, asiago bun \$15.50 ~ before 11am

*Smoked Salmon Bagel

smoked salmon / cream cheese / capers \$17.50

Breakfast Sandwich

thick-cut bacon / cheddar cheese /
scrambled egg / sour dough bread \$12.50 ~ before 11am

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

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