

Reserve

W I N E B A R

FOOD MENU

Salads

- Artisan Spring Greens** 🌿 \$9
Tear drop tomatoes, english cucumber, watermelon radish, strawberries, micro basil, champagne vinaigrette
- Grilled Asparagus Salad** \$10
Baby frisee, organic greens, mushrooms, artichoke, fried egg, feta, grilled asparagus, red wine reduction
- Baby Gem & Kale Caesar** \$11
Crispy pork belly, shaved parmesan, focaccia croutons, caesar dressing
Add chicken \$5
Add shrimp \$6

Small Plates

- White Prawn Tacos** \$12
Roasted corn, spicy slaw, pico, cilantro, avocado, corn tortillas (GF)
- Short Rib Sliders** \$13
Blended horseradish, sesame buns, shoestring potato fries
- Vegetable Spring Rolls** 🌿 \$10
Avocado, carrot, cucumber, rice noodle, mint, peanut sauce
Add shrimp \$2
- Tempura Chicken Skewers** \$12
Local honey butter, grain mustard, shoestring potato fries
- Margarita Flatbread** 🌿 \$10
Roma tomato, buffalo mozzarella, basil, garlic
- Soy Braised Pork Belly** \$12
Fennel cucumber salad
- Lamb Tenderloin Kebabs** (GF) \$14
Feta, tomato cucumber salad, tzatziki sauce
- Truffle Fries** \$9
White truffle oil, fried garlic, parmesan reggiano
- Duck Poutine** \$13
Shoestring potato fries, duck confit, cheese curds, pan sauce gravy

Entrees

- Wagyu Beef Tenderloin** \$26
5oz center cut tenderloin, roasted mushrooms, cabernet reduction, parmesan polenta, asparagus
- Fettuccini** \$18
Crispy prosciutto, peas, parmesan, micro basil, vermont butter chardonnay cream or roasted garlic marinara sauce
- Sautéed Prawns** \$24
Smashed potato, crème friche, american caviar, saffron nage
- Chicken and Waffles** \$15
Buttermilk marinated chicken tenders, sautéed greens, herb & bacon waffles, bourbon maple syrup
- Reserve Burger** \$16
Certified angus beef, applewood smoked bacon, aged cheddar, brioche bun, shoestring fries, house ketchup
(GF) gluten free / 🌿 vegetarian

Cheese & Charcuterie

Choose from our pre-selected combinations

- Domestic:** Bay Blue (California), Shepherd's Hope (Minnesota), Pleasant Ridge Reserve (Wisconsin) \$16
- International:** Taleggio (Italy), Drunken Goat (Spain), Brie du Pommier (France) \$17
- Charcuterie:** Prosciutto di Parma (Italy), Soppressata (Italy), Coppa (Italy), Chicken Liver Terrine (France), Chorizo (Spain) \$18

or

Design your own from the list below

Cheese

- Taleggio (Val Taleggio, Italy)** \$7
Pasteurized cow's milk cheese, with a creamy texture. Aromas are pungent, with a fruity, tangy and mild flavor.
- Drunken Goat (Murcia, Spain)** \$8
This semi-firm pasteurized cheese is sweet and smooth, delicately grapey, with a gentle, pliable texture and mildly fruity flavor.
- Brie du Pommier (Normandy, France)** \$7
Classic bloomy rind, this full-flavored cow's milk cheese has flavors of milk and sweet cream along with mushroom and cauliflower.
- Bay Blue (Point Reyes, California)** \$6
This cow's milk cheese with its beautiful natural rind is a mild blue cheese with a sweet salted caramel finish.
- Pleasant Ridge Reserve (Dodgeville, WI)** \$8
Rich and hearty cow's milk cheese with complex layers and an intriguing tart fruitiness.
- Shepard's Hope (Nerstrand, MN)** \$7
A fresh sheep's milk cheese with a silky mouth-coating texture and gentle citrus flavors.

Charcuterie

- Prosciutto di Parma (Italy)** \$9
Thinly sliced dry-cured salted ham
- Chorizo (Spain)** \$7
Sausage notable for the addition of a smoked paprika that gives it its distinctive red color
- Soppressata (Italy)** \$8
Coarsely ground berkshire shoulder mixed and seasoned with traditional tuscan spices
- Coppa (Italy)** \$8
Berkshire pork shoulder trimmed and seasoned with wine and heirloom spice mixture, cured and aged to achieve a nature earthy sweetness
- Chicken Liver Terrine (Normandy, France)** \$6
Chicken blended with black truffles and port wine

All plates include fruits, nuts, assorted house-made accompaniments
Gluten free on request

Our sommelier is happy to share their knowledge regarding each carefully curated wine in the cruvinet.

Walk the cruvinet with our sommelier and learn about our many selections.

Wines change on a regular basis and will showcase all new world and old world regions.

All bottles are available for purchase. Please inquire about pricing.

Wine is available 24/7

Our kitchen uses nuts in some applications. Please alert your server if you have an allergy.

Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.