

MUSE VINEYARDS FROM THE KITCHEN

ENTREES

La Maison Charcuterie & Cheese Platter \$25 / \$15 GF, V

Cheeses, salami, nuts, crackers, and more

Pairs well with Blanc de Blancs

Smoked Salmon "Bruschetta" \$15

Mixed greens, fennel, onion, lemon vinaigrette, caper-cream cheese, everything bagel

Try it with Roussanne

BBQ Pulled Pork \$13

Sweet corn bread, apple-fennel slaw

Great with Erato

Pear & Blue Cheese Salad \$12 GF, V

Country Rhodes greens, radicchio, candied walnuts, balsamic

Petit Verdot

Cold Cucumber–Melon and Erato Soup \$8 GF, V

Yoghurt, green tomato guacamole, cilantro

Have some more Erato with it!

Bacon Cheddar Cheese Ball \$8 GF, V

*Just like your Aunty would have at every party
Served with crackers, peanuts and pickled stuff*

Try it with Cabernet Franc

Dish CAN BE made:

GF =Gluten Free
V =Vegetarian
VG =Vegan

APPETIZERS

Flour & Water Baguette & Herb Oil \$5 VG

Boiled Peanut & White Bean Hummus \$8 GF, VG

With sunflower seeds, pesto, sumac, and crunchy things

Try it with Pichet

Mixed Olives, Giardiniera, and Feta \$5 GF, V

** Whole olives contain pits.*

Beef and Pork Chili \$8 GF

Abuelita, lots of beans, sour cream, saltines

Rosé sounds good!

DESSERT & SNACKS

Rt. 11 Chips \$2

Popcorn of the Day VG \$3

NON-ALCOHOLIC BEVERAGES

Grown-up Soda \$2.50

Ask for flavors

Bottle of Water \$2

Still or Sparkling

Espresso \$2