

MUSE VINEYARDS FROM THE KITCHEN

ENTREES

Smoked Salmon "Bruschetta" \$15

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

Try it with Roussanne

Pork BBQ on cornbread \$13

coleslaw

Great with Gamay

Foie Gras Pâté \$14 **GF**

Strawberry-sesame jam, toast

Great with Gamay

Soup with Bread \$8

APPETIZERS

Mixed Olives \$5 **GF, V**

** Whole olives contain pits.*

Flour & Water Baguette & Herb Oil \$5 **V, VG**

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

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

With sunflower seeds, pine nut, sumac, and crunchy things

Try it with Pichet

DESSERT & SNACKS

Rt. 11 Chips \$2

NON-ALCOHOLIC BEVERAGES

Grown-up Soda \$2.50

*Ginger ale, Cola, Meyer Lemon, Valencia Orange, Cranberry Lime
(*flavors may vary)*

Bottle of Water \$2

Still or Sparkling

Espresso \$2

Dish CAN BE made:

GF =Gluten Free

V =Vegetarian

VG =Vegan