

# WINE + TASTING BAR

## BRUNCH MENU




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### CHEESE + CHARCUTERIE PLATES (See Daily Cheese + Charcuterie Menu for Offerings)

<b>Cheese Plate</b>	<b>15</b>
Your choice of 3 Cheeses with an assortment of handmade bread, fresh fruit, + quince.	
<b>Charcuterie Plate</b>	<b>15</b>
Your choice of 3 Meats with an assortment of handmade bread, olives, cornichons, + whole grain mustard.	
<b>Mixed Cheese + Charcuterie Plate</b>	<b>24</b>
Your choice of 5 mixed cheeses or meats with fresh bread and accompaniments.	
<b>Additional Charcuterie or Cheese Selections</b>	<b>5</b>
<b>GRAPE + BEAN Choice</b>	<b>12</b>
Our selection of 3 Cheeses with an assortment of (the same great) handmade bread, fresh fruit, and quince.	

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### SMALL PLATES

<b>Soup of the Week</b>	<b>Priced weekly</b>
Warm + delicious house-made soup using fresh, seasonal ingredients- ask about this week's creation.	
<b>Nuts + Olives</b>	<b>6.5</b>
Organic Greek Kalamata + French Luques olives, roasted Spanish Marcona almonds + premium hickory smoked VA peanuts.	
<b>Benfumat Boquerones, Spain</b>	<b>6.5</b>
Delicate, marinated hand filleted white anchovies from Spain's Bay of Biscay, served on toasted baguette.	
<b>Fra' Mani Mortadella, Berkeley , CA</b>	<b>7.5</b>
Made with prime pork cuts from the leg, shoulder, and belly, trimmed by hand, with no artificial additives. Thinly sliced and served on fresh handmade toasted ciabatta.	

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### LARGE PLATES

<b>Brioche French Toast</b>	<b>13</b>
Handmade brioche french toast topped with baked, caramelized golden delicious apples + Vermont maple syrup, served with thick slices of nitrate-free applewood smoked bacon.	
<b>Frittata of the Day</b>	<b>12.5</b>
Made to order egg frittata with fresh artisanal meat and cheese + local produce. Vegetarian option also available. Served with a side of grilled buttered toast and seasonal greens.	
<b>Truffled Egg Toast (A la Ino Wine Bar, NYC)</b>	<b>12.5</b>
Brioche toast with eggs, melted gruyere and white truffle oil drizzle + side of greens - delicious day or night.	
<b>Autumn Salad</b>	<b>10</b>
We source our salad greens and vegetables from local organic growers. Please ask about today's offering.	
<b>American Artisan Flatbread (A la 'bagels + lox')</b>	<b>9 / 17</b>
Crisp flatbread with creamy traditional Crescenza-Stracchino cheese from Lombardy Italy, topped with exceptional smoked salmon, chopped red onion + capers.	
<b>Rosemary Ham + Melted Aged Gruyere</b>	<b>11</b>
Sliced Italian 'Prosciutto Cotto' -- rosemary ham + melted aged gruyere cheese on fresh potato rosemary bread with whole grain mustard, toasted + served with thick cut potato chips.	
<b>GRAPE + BEAN Italian "Sunday Sub"</b>	<b>11</b>
Rosemary Ham, Fra' Mani Mortadella + Salumi on toasty ciabatta topped with onion and green + roasted red pepper mix, aged provolone cheese, + aioli, served with a side of thick cut potato chips.	

**\*Please Ask About Menu Additions and Special Brunch Friendly Drinks\***

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