

WINE + TASTING BAR

DINNER MENU



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

Cheese Plate

Your choice of 3 Cheeses with an assortment of handmade bread, fresh fruit, + quince 15

Charcuterie Plate

Your choice of 3 Meats with an assortment of handmade bread, olives, cornichons, + whole grain mustard 15

Mixed Cheese + Charcuterie Plate

Your choice of 5 mixed cheeses or meats with fresh bread and accompaniments 24

Additional Charcuterie or Cheese Selections **5**

SMALL PLATES

Soup of the Week

Priced weekly

Warm + delicious house-made soup using fresh, seasonal ingredients- ask about this week's creation

Nuts + Olives

6.5

Organic Greek Kalamata + French Luques olives, roasted Spanish Marcona almonds + premium hickory smoked VA peanuts

Benfumat Boquerones, Spain

6.5

Delicate, marinated hand filleted white anchovies from Spain's Bay of Biscay, served on toasted baguette

Fra' Mani Mortadella, Berkeley, CA

7.5

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

Artichoke with Pecorino, Fresh Mint + Basil

9

Crisp Baguette topped with artichoke puree and sliced artichoke heart topped with grated Italian pecorino cheese, fresh mint and basil leaves

Organic Heirloom Tomato + Serrano Ham

9

Toasted slices of hand made ciabatta bread brushed with pureed fresh heirloom tomato topped with traditional Redondo Iglesias Spanish Serrano

Creamy Buffalo Mozzarella + Roasted Piquillo Pepper

9

Authentic Mozzarella di Bufala from Campagna Italy served over Ciabatta and accented with roasted Spanish Piquillo peppers, fresh basil puree and black salt

LARGE PLATES

Autumn Salad

10

We source our salad greens and vegetables from local organic growers. Please ask about today's offering.

American Artisan Flatbread (A la Roses Café, San Francisco)

Crisp flatbread topped with creamy traditional Crescenza-Stracchino cheese from Lombardy Italy

Topped with Shaved Prosciutto + Fresh Thyme

9 / 17

Fire Roasted Spanish Red Peppers, Kalamata Olives + Fresh Basil

8.5 / 16

Add White Truffle Oil

1.5 / 3

Duck Confit with White Bean Cassoulet

22

Italian white cannellini beans with organic carrots + garlic sausage served with Duck confit + a red wine reduction

Rosemary Ham + Melted Aged Gruyere

11

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

Nueske's Applewood Smoked Bacon + Heirloom Tomato

10.5

Crisp thick slices of all natural, nitrate and preservative-free Applewood smoked bacon served on toasted multigrain bread with large slices of organic heirloom tomatoes, fresh greens, and fig jam

Truffled Egg Toast (A la Ino Wine Bar, NYC)

12.5

Brioche toast with eggs, melted gruyere and white truffle oil drizzle + side of greens - delicious day or night

Please Ask About Special Menu Additions

Ask about Private Parties at GRAPE + BEAN, Prepared Holiday Cheese/Charcuterie Platters, Wine Delivery + Great Gift Ideas.

Sign up to receive our free monthly e-newsletter at www.grapeandbean.com

Gratuity of 20% is added to parties of 6 or more