

wine bar



small plates

Seasonal Salad

champagne vinaigrette / candied walnuts \$11

Burrata

heirloom tomatoes / olive oil / grilled bread \$16

Warm Spiced Olives

lemon / chili peppers \$8

Prosecco & White Cheddar

wine and cheese dip / crackers \$13

*Smoked Salmon

sour cream / capers / crackers \$16

Roasted Beets

whipped goat cheese / pistachio streusel \$12

Warm Crab Dip

lemon gremolata / crackers \$18

House-Made Meatballs

triple cheese polenta / tomato sauce \$16

boards

Artisanal Cheese Board

three artisanal cheeses / fig puree / olives / almonds \$21

Artisanal Charcuterie Board

three artisanal meats / fig puree / bacon jalapeño jam / cornichon \$19

Artisanal Cheese & Charcuterie

two artisanal cheeses / two artisanal meats / fig puree / bacon jalapeño jam / almonds \$29

main plates

Four Cheese Grilled Cheese

artisanal cheese / sun dried tomato pesto / sour dough bread / kettle chips \$14

Beef Tenderloin Sandwich

asiago bun / arugula / bacon jalapeño jam / onion aioli / kettle chips \$20

Blue Crab Salad

iceberg lettuce / cipollini onion / artichokes / bacon / avocado / shallot vinaigrette \$20

Chicken Salad Sandwich

roasted tomatoes / lettuce / brioche / kettle chips \$15

bakery

Toasted Bagel

butter or cream cheese \$5

Toasted Bagel

**smoked salmon / cream cheese / capers \$16*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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