

Wine Bar Cuisine

Artisan Cheese - select either a Young, Aged or Blue cheese \$10

Charcuterie Board - house-cured, house-smoked salumi, sausage and pate \$15

Honey Smoked Colorado Salmon w/ Horseradish Dill Cream \$13

Olive & Pepper Melange - our house blend \$8

Marcona Almond Trio - each section of the dish is topped with a sprinkle of smoked serrano, sriracha and black truffle sea salts \$10

Dipping Bread - Baguette with roasted garlic, EVO & balsamic \$6

Market Fresh Salsa w/ Chips - fresh locally grown tomato, peppers, onion & cilantro with tortilla chips...for an additional .75 you can get a vial of our scorpion*habanero*ghost & reaper sauce to make it as hot as you can handle \$8

House Made Soups - \$4 cup or \$7 bowl - our infamous tomato basil chianti or chef's choice

Caprese Salad - stack of heirloom tomato, fresh basil & mozzarella topped with EVO, balsamic glaze and basil crystals \$12

Heartier Plates

bread basket w/ truffle butter \$3

Orange Fennel Salad - spring greens tossed in an orange honey vinaigrette, pickled fennel, peas, orange segments and pecorino cheese \$16

Grilled Lemon Chicken - red pepper, onion, artichoke hearts and spinach topped with a chicken breast, finished with chardonnay and crumbled feta cheese
...be sure to squeeze the juice from the grilled lemon for an extra zing \$16

Southern Catfish - blackened catfish filet sits atop a bed of bacony collard greens and creamy grits \$17

Pork Belly Lyonnaise - house cured pork belly on a nest of greens tossed in our smoky tomato vinaigrette, pickled red onions, heirloom tomato, all topped with a fried egg \$18

Prime Rib - served at a medium doneness as it bathes in a warm oyster mushroom demi-glaze with smashed potatoes and sauteed zucchini \$22

Duck, Duck, Goose Ramen - confit of goose and smoked duck breast in a rich fume broth, with sprouts, baby corn, carrots, pickled mushrooms, green onions, ramen and a fried duck egg \$24

* our honey used in all recipes is sourced From Cradle to Grave Apiary in Worthing, SD

* our sprouts and mushrooms are sourced from MycoGreen Organics here in Sioux Falls

Deli Sandwiches

select your side from soup, our mac'n'cheese, spicy kimchi or guinness chips

- Three Little Pigs** - pulled pork shoulder, corn cob smoked ham and baby swiss are topped with our house-made bacon jam on a buttery croissant bun \$13
- Cranberry Lovers Turkey** - spinach topped with turkey breast and cranberry pecan sauce on wild rice cranberry bread smeared with orange goat cheese \$12
- Prime Thyme** - shaved prime rib grilled with morel jack cheese and thyme beer-braised onions on a roasted garlic sourdough bread \$13
- Death Breathe Pulled Pork** - our house cured pulled pork is topped with coleslaw and BBQ sauce made with Death Breathe IPA from our local brewery, Hydra \$12
- Ultimate Grilled Cheese** - creamy taleggio and provolone cheeses are melted between roasted garlic bread, grilled with gruyere to form a crispy crust \$12
- Shore Lunch Roll** - cornmeal crusted walleye filet topped with a morel aioli and corn relish, all on a bianco bun \$13

* our pork is locally sourced from **Witt's End Farm** out of Canistota, SD. They raise heritage pigs without the use of antibiotics, hormones, gestation or farrowing crates!

Non-alcoholic Beverages....because you can't always have wine!

- Spindrift Cran Raspberry & Blackberry \$3
- Founds Elderflower Sparkling Water \$3
- Bruce Cost unfiltered Ginger Ale Jasmine Tea \$3
- Maine Sparkling Blueberry Juice \$3
- Artisan Rootbeer \$2
- San Pellegrino Blood Orange \$3
- Zumosol Cabernet or Tempranillo Juice \$5
- Coke, Diet Coke or Sprite \$2
- San Pellegrino Sparkling or Dasani Still Water \$2
- Hot or Iced Tea \$2
- Keurig Breakfast Blend Coffee \$2
- Lemonade \$2