



AFTERWORDS

WINE BAR

STARTERS

- Warm Baguette** **V** 9
Choice of salted butter or olive medley (+2.5)
Pair with: Benvolio Prosecco, NV — Veneto, IT
- Creamed Brie** **V** 16
Seasonal jam, green apple slices, dried fruit, toasted baguette
Pair with: La Spinetta, Bricco Quaglia — Moscato d'Asti, Piedmont IT
- Charcuterie and Cheese** 25
Meat, cheese, accoutrements
Pair with: Bodegas Faustino, Rioja Crianza — Tempranillo, Rioja ES
- Cacio e Pepe Dip 'n Chips** **V GF** 17
Fresh cracked black pepper, truffle oil, shaved parmesan, herbed cheese dip
Pair with: Domaine Papagiannakos — Assyrtiko, Attiki GR

LIGHT

- Mediterranean Quiche** **V** 17
Roasted vegetables, spinach, feta, egg custard
Pair with: Tenuta Ca' Bolani — Pinot Grigio, Friuli Aquileia IT
- Burrata and Pesto** **V** 16
Burrata, tomato garlic pesto, toasted baguette, dressed greens
Pair with: Virgen del Galir, Pagos del Galir — Godello, Valdeorras ES
- Bestor Salad** **V GF** 18
Greens, sliced apples, dried cranberries, thin sliced red onions, candied nuts, champagne vinaigrette
Pair with: Lahoma Vineyards, Apollo's Praise — Kabinett Riesling, Finger Lakes NY
- Julius Cusimano** **GF** 22
Greens, cherry tomatoes, red onions, olive medley, deli meat, cheese, shaved parmesan, balsamic dressing
Pair with: Franco Amoroso Superiore — Barbera d'Asti, Piedmont IT
- Vineyard Table** **V GF** 19
Roasted beets, goat cheese crumbles, candied nuts
Pair with: Hampton Water — Rosé, Languedoc-Roussillon FR

SANDWICHES

Served with choice of dressed greens or chips

- Calle Ocho** 24
Prosciutto, roast pork, Gruyère, sweet and spicy pickles, sliced onion, dijonaise
Pair with: Iconoclast — Chardonnay, Sta. Rita Hills CA
- CHQ Summer** 23
Prosciutto, burrata, shaved cheeses, hot honey, peach jam
Pair with: Segura Viudas — Sparkling Rosé, Catalonia ES
- Le Normand** 22
Roast beef, brie, green apple slices, dijonaise
Pair with: Stoller Family Estate — Pinot Noir, Willamette Valley OR
- The Left Bank** 23
Roast beef, Gruyère, roasted onion, dijonaise
Pair with: Villa Antinori Toscana — Super Tuscan blend, Tuscany IT
- Le Jardin** **V** 18
Roasted vegetables, Gruyère, basil pesto
Pair with: Drylands — Sauvignon Blanc, Marlborough NZ
- Il Caprese** **V** 21
Cherry tomatoes, burrata, basil pesto, balsamic glaze
Pair with: Ryan William — Rosé, Finger Lakes NY

Pairings are suggestions — our team is happy to recommend alternatives.

Non-alcoholic wines available upon request.

V Vegetarian **GF** Gluten-free