

The Wine Bar

A B I S T R O



SOUPS

crab & corn chowder cup 7 | bowl 11

seafood gumbo cup 6 | bowl 8

soup of the day | market price

APPETIZERS

spinach & artichoke dip 12

smoked gouda & cream cheese custard, with spinach, artichokes, and bacon. served with flat bread

baked brie 12

baked in puff pastry and served with port wine caramel sauce

pesto chevre bruschetta 10

baked french bread, topped with pesto, chevre goat cheese, and roasted tomatoes

steamed mussels 14

choice of creole tomato, or pesto basil broth. served with crostinis

hummus 10

roasted garlic infused hummus, topped with feta, pesto, and served with flatbread

SMALL PLATES

deconstructed chowder crab cake 14.25

wine bar's classic corn and crab chowder deconstructed to a crab cake. spicy, panko-dusted, and served with roasted garlic and sweet corn purée, red pepper chutney, balsamic reduction. and greens

8oz flat iron steak 16

served with bacon & potato hash, pepper & onion demi-glace

lamb lollipops 14.75

marinated lamb pops served with lyonnaise potatoes, and pistachio mint pesto sauce

fried green tomato & shrimp stack 13.50

fried green tomatoes stacked with gulf shrimp, arugula, and house made remolaude sauce

chicken picatta with roasted asparagus 12.50

breaded & pan fried 5 oz chicken breast served with roasted asparagus, and topped with a lemon caper pan sauce

margherita flatbread 11.50

buffalo mozzarella, roasted tomatoes, fresh basil

SANDWICHES

wine bar classic blt 10

applewood smoked bacon, tomatoes, and baby arugula with feta cream cheese spread on toasted sourdough

pan seared burger 11

8oz angus beef, on a brioche bun, topped with lettuce, tomato, and tomato aioli

add cheese \$1 | add bacon \$1

SALADS

small / large

mixed berry, and baby spinach 7 | 10.50

candied pecans, feta, mixed berries, and strawberry vinaigrette

caesar 6 | 9

chopped romane, grana padano, house baked croutons, caesar dressing

wine bar house 6 | 10

mixed greens, cucumber, roma tomatoes, grana padano, sunflower seeds, and lemon vinaigrette

wedge 7

iceberg lettuce, bacon, cherry tomatoes, stilton, & creamy bleu cheese dressing

add chicken \$4 | add shrimp \$6 | add steak \$8

ENTREES

veggie option 14.50

roasted portobello mushroom caps, parmesan risotto, sautéed asparagus, compound herb butter

panko crusted lamb 25

served with chevre goat cheese risotto, proscuitto wrapped asparagus, red pepper chutney, and balsamic reduction

petite filet 26

6 oz filet served with roasted fingerling potatoes, marchan de vin, and asparagus

mussels & linguini 17

sautéed mussels, tossed in a pesto basil sauce with linguini pasta, diced tomatoes, grana padano and served with crostinis

shrimp & grits 18.95

blackend shrimp, fried green tomatoes, cheese grits, topped with a creole tomato sauce, and sizzled spinach

pan chicken 18

12oz free range airline chicken breast served with potato gratin, asparagus, and sriracha butter pan sauce

SIDES

chips 2.50

cheese grits 3.50

mashed potatoes 3

chef vegetables 5

KIDS

grilled cheese 5

mac&cheese 6

½ flatbread 5

DESSERTS

crème brûlée 6

bread pudding 5

chocolate truffles with berries 8

port wine peach crepes & vanilla ice cream 8