

# BEGINNINGS

## DEVILLED EGGS THREE WAYS | \$16

- + Lox salmon, pickled radish & chives
- + White anchovy, smoked paprika & pickled mustard
- + Serrano ham crisp, olive oil & cracked pink peppercorn

## CRAB STUFFED TOMATOES | \$16

Aoili-based crab filling stuffed in four heirloom tomatoes on a bed of fresh greens and balsamic reduction

## OVEN ROASTED ASPARAGUS | \$12

With blue cheese crumbles and a balsamic reduction

## SMOKED SALMON TOAST POINTS | \$14

Lemon chive crème fraîche, lox salmon pickled onions, capers and mustard caviar\*

## SPINACH ARTICHOKE DIP | \$14

A goat cheese based dip with tricolor corn chips

## LOLLIPOP LAMB CHOPS | \$26

Three chops served with your choice of made-in-house mint jam or datil pepper blackberry jam

# SALADS

## HOUSE ARUGULA SALAD | \$9

Charred lemon vinaigrette, shredded parmesan, heirloom tomato & cucumber

## ANTIPASTO SALAD | \$14

Mixed greens, heirloom tomatoes, artichokes, olives, cubed chorizo, pickled onion, pepperoncini, marinated mushrooms, roasted red pepper, oil & vinegar

## NOVA SCOTIA SALAD | \$14

Lox Salmon, chevre cheese, caramelized walnuts, cucumber, heirloom tomatoes & blueberry coriander vinaigrette\*

## CAPRESE SALAD | \$14

Heirloom tomatoes with fresh buffalo mozzarella tossed in olive oil, placed on a bed of arugula and pesto with a balsamic reduction drizzle

# SWEETS

## CREME BRULEE | \$12

Custard base topped with caramelized sugar

## CHAMPAGNE WILD BERRY SORBET | \$12

Served with fizzy grapes

## AFFOGATO | \$12

Espresso float with vanilla ice cream

## FLORIDA BLUEBERRY COBBLER | \$12

Served in a cast-iron skillet with vanilla ice cream

## GOOEY CHOCOLATE SKILLET | \$12

Served in a cast-iron skillet with vanilla ice cream

## DESSERT BOARD | \$32

Chef's choice of various small desserts



# CHARCUTERIE

All boards are served with fresh bread, crackers, fruit, nuts, and variously paired accoutrement.

## BUILD YOUR OWN BOARD

- + Board for 2 | 1 Meat | 2 Cheeses | \$30
- + Board for 4 | 2 Meats | 3 Cheeses | \$50
- + Board for 6 | 3 Meat | 4 Cheeses | \$70

## A LA CARTE

- + Each Meat | \$15
- + Each Cheese | \$12

## MEATS

### IBERICO CHORIZO

Spain | Pork | Smoky | Mild Spice

### PROSCIUTTO DI PARMA

Italy | Pork | Sea Salt | Delicate

### SOPPRESSATTA

Italy | Pork | Sweet/Salty | Medium Spice

### CAPICOLA HOT

Italy | Pork | Salt/Red Pepper | Spicy

### IBERICO SERRANO

Spain | Pork | Smoky Salty | Delicate

### BRESAOLA

Italy | Beef | Sweet Musty | Delicate

### PATE

Blend of Pork, Chicken Liver, and Spices

## CHEESES

### GRAND CRU GRUYERE

Wisconsin | Cow | Nutty | Creamy

### MOODY BLUE

Wisconsin | Cow | Smokey | Creamy

### CHEVRE

France | Goat | Tart/Earthy | Soft/Creamy

### BAKED BRIE

France | Goat | Tangy/Nutty | Soft-Ripened

### DUTCH SMOKED GOUDA

Holland | Cow | Smokey/Buttery | Soft

### BUFFALO MOZZARELLA

Italy | Buffalo | Subtle | Pillowy

### CASA MANCHENGO

Spain | Sheep | Buttery/Fruity | Semi-hard

### PARMIGIANO REGGIANO

Italy | Cow | Nutty/Sharp | Salty | Firm

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

LOOKING FOR DRINKS? CHECK OUR WINE LIST!



# MADELINE'S

## DRINK MENU

### RED

#### CABERNET

Glass | Bottle

Storypoint   California	9	26
Poppy Hill   Napa   2016	11	32
Josh Cellars	11	32
Josh Cellars Reserve	13	38
Meiomi   California	14	43
L Martini CST   Sonoma	13	40
L Martini SEL   Napa		90
Decoy   Sonoma		56
Orin Swift Palermo   California		66
Duckhorn 18		90
Cakebread   Napa   2019		186
Far Niente   California		256
Silver Oak   Napa   2017		332
Caymus   Napa		350

#### PINOT NOIR

Mark West   California	8	26
Cowchin'it   California   2018	12	36
J Vineyards   Sonoma	13	39
La Crema   Monterey   2019	13	39
Belle Glos   Las Alturas   2019		40
Meiomi   California	14	43

#### ITALIAN REDS

Caparzo   Sangiovese   Tuscany	8	26
Ruby Dolce   Malvasia	10	28
Cast D Albola   Sangiovese   Tuscany	12	28
Argiano Non Confunditur   Sangiovese	15	44
Ratti Langhe   Nebbiolo   Italy	16	49

#### ZINFANDEL

Ravenswood   California	8	26
Rattlesnake   Napa		92

#### INTERESTING REDS

Tintonegro   Malbec   Argentina	8	26
Mairena   Malbec   Argentina	8	26
Jam Jar   Sweet Shiraz   S Africa	8	26
Oberon   Merlot   California	13	38
Writers Block   Shiraz	13	38
North by Northwest   Syrah	15	46
Tellurian   Pastiche   Australia		56
10 Year Tawney   Port	22	64
Orin Swift 8 Year   California	25	75
Darioush   Shiraz   Napa		166

#### RED BLENDS

Chateau Jeantieu   Bordeaux   France	12	37
Prisoner Calif   2019	28	56
Orin Swift Abstract   California	22	66
Nova Roma   Rhône   France   2015	30	87
Orin Swift Papillon   California		104

FLIP FOR MORE DRINK OPTIONS

HUNGRY? ASK US ABOUT FOOD PAIRINGS



# WHITE

## CHARDONNAY

Glass | Bottle

100 Nails Ranch   California	8	26
William Hill   Napa	9	26
Raeburn   Sonoma	12	36
Orin Swift Mannequin	14	40
Cakebread   Napa		102
Far Niente   California		142

## PINOT GRIGIO

Santa Marina   Italy	8	26
J Vineyards   Gris   California	10	29
Perrott   California	10	30
Gabriella Estate   Friuli   2019	10	30
King Estate   Gris   Oregon		46

## SAUVIGNON BLANC

Whitehaven   New Zealand	10	29
Kim Crawford	12	36
Fern Hook   New Zealand	13	38

## INTERESTING WHITES

Man Family   Chenin   S Africa	8	26
Backsberg   Chenin   S Africa		34
Ferarri   Fume Blanc	13	34
Paul Barn   Riesling   Germany	12	36
Conundrum   White Blend	12	38
Left Coast Estate   White Pinot	15	48
Domaine Thomas   Sancerre		62

## SWEET WHITES

Sweet Tales   Moscato   Chile	8	26
Corvo   Moscato   Italy	12	26
Ricco   Peach Moscato	9	26
D'Asti   Moscato   Italy	13	36

# ROSE

Fleur De Met Rose St Tropez	12	36
La Marca   Rose Prosecco		36
Attems Ramato	14	40

# BUBBLES

Charles De Fère Jean Louis   Brut   187ml	8
La Marca   Prosecco   187ml	11
La Marca   Prosecco   750ml	36
William Wycliff   Brut Champ	13 36
Banshee   Sparkling White	46
J Vineyards   Cuvee	52
Perrier Jouet Grand   Brut	74
Cliquot Yellow Label   Brut	107
Dom Perignon   Champagne	346
Armand De Brignac   Brut	450

# OTHERS

## BEER | Domestic 6 | Import 7

Bud Light   Michelob Ultra Miller Light   Yuengling
Blue Moon   Corona   Modelo   Heineken   Jai Alai
Heinekin Zero Golden Monkey   Mango Cart
Stella   Vibin Groovin Lager

## HIGH NOON | Can 6

Black Cherry   Grapefruit   Peach   Pineapple
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