

SWEETS

FLORIDA BLUEBERRY COBBLER | \$12

In a cast-iron skillet + fresh whipped cream

CHOCOLATE MOUSSE | \$12

Served in a champagne glass with whipped cream + Oreo crumble

PUMPKIN SPICE CREME BRULEE | \$12

Cinnamon + fresh whipped cream

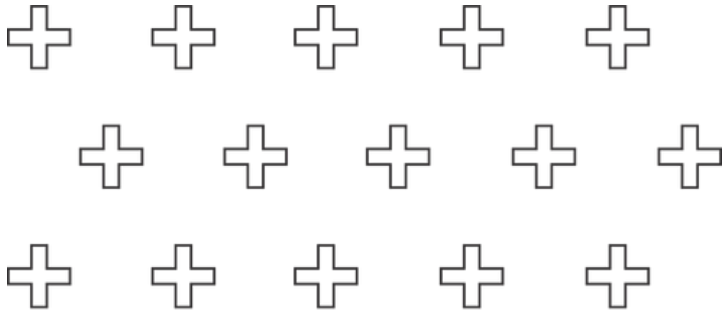
MADLINE'S COOKIES | \$9

Signature cookies, blueberry splatter, powdered sugar

MADLINE'S DESSERT BOARD | \$32

Selection of desserts + seasonal sides

LOOKING FOR DRINKS? CHECK OUR WINE LIST!



PRIVATE EVENTS

The Madeline's Wine Bar experience makes the perfect venue for your next private event.

Host Corporate Events, Networking Socials, and Workshops. Celebrate Birthdays, Bridal Showers, Engagement Parties, Baby Showers, Retirement Parties, and more.

Ask our Manager for more information.

MADLINESWINEBAR.COM



MENU
MENU
MENU

200 N BEACH ST
WINE

MADLINE'S

BAR
DAYTONA BEACH

BEGINNINGS

SPINACH+ ARTICHOKE DIP | \$14

Goat cheese infusion, warm pita + corn chips

GOUDA + BEER DIP | \$14

Made to order with sliced chorizo, served with bread, pretzels + corn chips

EGG SALAD TOAST POINTS | \$14

Creme fraiche egg salad on buttered honey bread, topped with caviar + cracked pepper

SMOKED TROUT PATE | \$14

Spread over honey molasses toast, topped with capers, pickled red onions

FILET CROSTINI BITES| \$18

Blackberry Datil pepper jam, feta + basil

FIG + SERRANO FLATBREAD | \$15

Iberico Serrano, figs, feta, arugula, Manchego, drizzle of spicy garlic honey

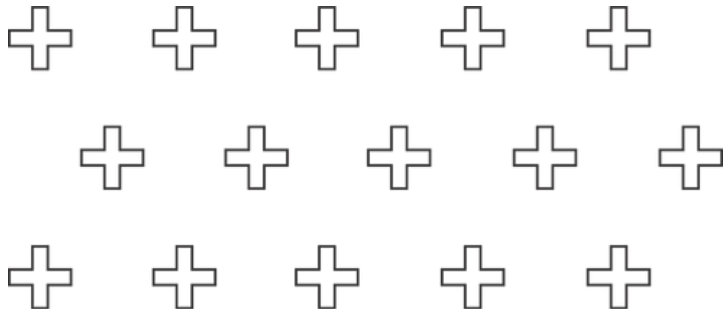
SALADS

HOUSE SALAD | \$9

Charred lemon vinaigrette, shredded parmesan, heirloom tomato & cucumber

GREEK SALAD | \$12

Mixed greens, Bulgarian feta, red onion, olives, pepperoncini, bell pepper, cucumber, tomato



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 Meats | 4 Cheeses | \$70

A LA CARTE

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

MEATS

BRESOLA

Italy | Beef | Anise + Sea Salt | Delicate

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

CHEESES

VERMONT WHITE CHEDDAR

Vermont | Cow | Mild | Creamy

CHEVRE

France | Goat | Tart/Earthy | Soft/Creamy

BAKED BRIE

France | Goat | Tangy/Nutty | Soft-Ripened

DUTCH SMOKED GOUDA

Holland | Cow | Smokey/Buttery | Soft

PARMIGIANO REGGIANO

Italy | Cow | Nutty/Sharp | Salty | Firm

MANCHEGO

Spain | Sheep | Sharp + Buttery | Semi-Firm

JALAPENO HAVARTI

Wisconsin | Cow | Creamy + Spicy | Semi-Soft

BULGARIAN FETA

Bulgaria | Sheep | Salty/Earthy | Semi- Soft