



## WINE BISTRO

### Dinner

#### -Small Plates-

- Patatas Bravas-crispy layered potatoes, paprika aioli, black garlic-\$12
- Roasted local mushrooms, XO sauce, asparagus, rice crisp-\$15
- Smoked beef carpaccio, NM green chile aioli, arugula, manchego, pickled onion, crispy tortillas-\$16
- Elk in a blanket-Dr. King's elk dogs, pastry, mustard glaze, smoked ketchup - \$15
- Ajo Blanco(white gazpacho), wine compressed grapes, PX sherry, ham chips-\$14
- Hatch Green chile and cheese relleno, beer batter, ranchero sauce, cilantro crema-\$14
- Soup of the Season-see chalk board - \$7/\$11

#### -Snacks-

- Smoked Olives-vermouth, citrus, chile - \$8
- Owl bakery bread and herb, honey butter-\$7
  - Sam's Deviled eggs-bacon jam, paprika mayo, crispy sage - \$9
- Baked goat cheese dip, piquillo pepper, pine nut and date relish, breads- \$14
- Duck liver paté, fig & onion jams, toast-\$12
  - Asheville Hot chicken skins, blue cheese mousse, Silly Dilly pickles-\$10
- Sunburst trout dip-pickles, pita, crackers-\$12
  - Big Board-daily selection of cheese and meats, accoutrements, bread, crackers-\$32

#### - Greens -

- (Add blackened shrimp or trout salad to any salad-\$7)
- Simple green salad-market veg, house vinaigrette or buttermilk dressing - \$10
  - Heirloom tomato and arugula salad, pickled onion, whipped feta, preserved lemon vinaigrette, pine nuts- \$13
  - Caesar wedge-garlic parmesan dressing, white anchovies, parmesan crumble, croutons-\$12

#### - Suppers -

- Pan seared crab cakes, ramp remoulade, summer vegetable succotash with ramp pesto-\$32
- Braised spring lamb, red wine jus, ratatouille, citrus/chile roasted olives-\$30
- Basil gnocchi, charred tomatoes, zucchini, tomato broth, burrata-\$24
- Cuban sandwich-roast pork, ham, Swiss, pickles, mustard, black beans/plantains-\$18
- Quench! Grilled Cheese dinner**-served with green salad and tomato bisque-\$20

#### Choice of Sandwich:

- \***French onion**-caramelized onion, sherry, gruyere cheese
- \***BGT**-bacon jam, aged gouda, fresh tomato
- \***Three Cheese**-provolone, gouda, white cheddar
- \***Turkey**-apple/cranberry chutney, camembert
- \***Local Mushroom**-garlic butter, gruyere cheese, fig jam