Quench!

WINE BISTRO

Dinner

-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

-Sunburst trout dip-pickles, pita, crackers-$12

-Gabagool- capocollo, aged provolone, olive & peppers salad, peach mostardo, crackers-$14

-Cheese-selection of 3 cheeses with accoutrements, breads, crackers-$16

– Greens –

(Add lemon garlic shrimp or trout salad to any salad-$7)

– Simple green salad-market veg, house vinaigrette or buttermilk dressing – $10

-Arugula salad, Champagne poached pear, candied hazelnuts, Tennessee whiskey aged Shakerag Blue cheese -$13

– Caesar wedge-garlic parmesan dressing, white anchovies, parmesan crumble, croutons-$12

-Small Plates-

-Patatas Bravas-crispy layered potatoes, paprika aioli, black garlic-$12

-Carbonara-house smoked bacon, egg, parmesan, Malloredus saffron pasta, pork rind gremolata -$15

-Corn and crab bisque, corn ribs, cheddar bay biscuit croutons, chive oil-$13

-Pork Belly Bhan Mi style, pickled veg, crispy jalapeno, herbs, nuac cham, miso pâté mayo-$14

-Elk in a blanket-Dr. King's elk dogs, pastry, mustard glaze, smoked ketchup – $15

-Smoked lamb dumpling, piquillo pepper and feta fondue, olive relish, balsamic-$13

– Soup of the Season-see chalk board – $7/$11

– Suppers –

-Seafood risotto-shrimp, scallop mousseline, lobster cream, summer squash-$30

-Smoked meatloaf, house blend of short rib and sirloin, mushroom jus, broccolini, potatoes tartiflette -$24

-Confit chicken leg and thigh, egg noodles, preserved lemon piccata, chicory salad-$26

-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