GERVAIS & VINE

MEDITERRANEAN WINE & TAPAS BAR

Dinner Menu

In the true tradition of tapas bars, our tapas are meant to be shared and arrive individually when ready

Ensalada & Sopa

Ensalada Verde Mixed Greens Served with Balsamic Vinaigrette 5

Baby Spinach Salad with Pecan-Smoked Bacon, Fried Chevre & Warm Bacon Vinaigrette 9

Ensalada de Fresa Balsámico Mixed Greens, Balsamic Strawberries, Spiced Almonds and Gorgonzola 6

Fresh Buffalo Mozzarella & Marinated Tomato Salad 6.5

House Salad Mixed Greens with Carrots, Cucumbers, Red Onion & Choice of Dressing 5.5

Sopa-Soup (ask for today's selection) ..... $4 cup $6 bowl

House Made Dressings: Ranch, Ginger, Tahini, Harissa, Gorgonzola Vinaigrette or French Vinaigrette

Spreads

Costa Brava Smoked Gouda, Shrimp and Bacon 8

Goat Cheese Goat Cheese, Basil Pesto and Sun-Dried Tomatoes 8

She Crab Crab, Crab Roe, Garlic, Sherry with Cream Cheese and Parmesan 8

Warm Southern Pimento Cheese 8

Spinach-Lentil Mediterranean Spiced Vegan Spread 8

Beer Cheese Melted Cheddar with Whole Grain Mustard & Guinness Stout 8

Hummus Middle Eastern Chickpea Spread 7

Try a **COMBO PLATTER** Choose any 3 Spreads 20

Tapas Frías - Cold Tapas

Cheese Plate Selection of Fine Domestic and Imported Cheeses 12

Charcutière Plate Selection of Artisanal Meats 12

Marinated Manchego Cheese with Thyme and Garlic 8

Tapas Combo Spiced Almonds, Olives, Manchego Cheese 10

Assortment of Marinated Mediterranean Olives 5

Pastrami-Smoked Salmon with Dill Cream Cheese, Capers and Red Onion 9.5

Stuffed Grape Leaves with Tzatziki Sauce 5

Cornichons Those Crunchy, Little French Pickles 3

Otros Acompañantes – Other Sides

Crispy Fingerling Potatoes with White Truffle Aioli and Fresh Herbs 7.5

Garlic-Parmesan Fries with Spicy Aioli 5

Eggplant Fries with Honey Yogurt & House Made Dipping Sauce 7.5

Spanish Asparagus with Romesco Sauce 7

Sautéed Spinach with Garbanzo Beans & Lemon-Extra Virgin Olive Oil 7

Herbed Flat Bread 4

Tapas Calientes - Hot Tapas

Petit Filet Mignon with Feta & Balsamic Reduction 11
Beef Paillardes with Gorgonzola and Demi-Glace over Grilled Ciabatta 8
Moroccan Pork with Gorgonzola Fondue 7
Porchetta Grilled Pork Tenderloin with Chianti Braised Tomatoes & Basil Chiffonade 12
Seared Long-Island Duck Breast with Mango Chutney 12
Seared Jumbo Sea Scallops with Three Sauces 12
Herb Seared Salmon with Roasted Pepper Couli & Honey Yogurt 10
Mussels Meunière with Grilled French Bread 10
Gambas Spicy Shrimp Sautéed with Roma Tomatoes, Bacon, Sherry and Garlic 10
Grilled Domestic Shrimp with Cilantro Pesto & Lardo Butter 10
Warm Almond Brie with Mango Chutney & Toasted Spiced Almonds 9
Spanish Albóndigas Baked Meatballs in Romesco Sauce 6

Seasonal Features

Seared Long-Island Duck Breast *with Mango Chutney* *12*
Grilled Domestic Shrimp *with Cilantro Pesto & Lardo Butter* *10*
Charcutière Plate *Selection of Artisanal Meats with French Pickled Garlic & Crackers* *12*

Pizza

8 inch Pizzas Made Fresh in our 700° Stone Pizza Oven

Margherita Roma Tomatoes, Basil and Mozzarella with Marinara 9
Amantes de la Carne Italian Sausage, Pepperoni, Ham, Bacon, Mozzarella with Marinara 9
Sicilian Prosciutto, Sun-Dried Tomatoes, Feta and Mozzarella with Marinara 9
Mediterranean Garlic, Chicken, Tomatoes, Pepperoncini, and Mozzarella with Olive Oil 9
Greek Spinach, Sun Dried Tomatoes, Olives and Feta with Herb Infused Olive Oil 9

Create Your Own Pizza One Topping, Marinara Sauce, and Mozzarella 8

Premium Sauces ($.50 each):

Basil Pesto Sun-Dried Tomato Pesto Herb-Infused Olive Oil

Toppings ($.50 each):

Anchovies Bacon Garlic Grilled Chicken Italian Sausage
Greek Olives Mushrooms Pepperoni Red Onion
Roasted Red Peppers Capicolla Ham Sliced Meatballs Spinach Sun-Dried Tomatoes Hero Meat

Toppings ($.75 each):

Artichoke Hearts Feta Cheese Goat Cheese Gorgonzola Prosciutto

– Ask about our Pizza of the Day –

Wine Menu

Bubbly 'n Sparkly

	6 oz	Bottle
Domaine Carneros by Taittinger, CA 2007 A Classic Brut style… light, spritzy and bursting with citrus-pear flavors and a crisp finish.	12	48
Ferrari Brut, Trento, Italy This 100% Chardonnay Metodo Classico Italian sparker is beautifully balanced and crisp with flavors of white peaches, apricots, smoke, & white flowers.	12	48
Pommery 'POP', Champagne, France Crisp, lively, yummy, classic Champagne!	14.5	
Coppola 'SOFIA' Blanc de Blancs, CA An effervescent white wine from Francis Ford Coppola named for his daughter!	9	
LaMarca Prosecco, Italy Fresh and fun with notes of peach, pear and green apple with a crisp finish. A G&V favorite!	7.5	30
Batasiolo Bosc Dla Rei Moscato d'Asti, Italy Sweet, Creamy, & Lightly Effervescent with Lovely Tropical Fruit Flavors.	9	36
Casteller Cava Rosé, Spain Beautiful pink bubbly exuding strawberry-raspberry flavors & a whisper of mint. Silky, clean, and refreshing.	8	32
Fizz56 Brachetto Spumante, Italy Highly aromatic, sparkling sweet red wine from the heart of Piedmont, Italy.	8.5	34

WHITE WINE FEATURE

Xarmant Txakoli, Spain 2011

From the "charming" region in Spain, this slightly effervescent wine is super crisp with a light prickle on the tongue. The nose reveals citrus, apple and floral notes. Perfect for summer patio-sipping!

$5 (2.5oz) $9.5 (5oz) $38 (bottle)

White Wine, Vino Bianco, Vin Blanc

	2.5 oz	5 oz	Bottle
Dr L Riesling, Mosel, Germany 2011 Fruity and floral Riesling brimming with golden apple, peach and honeysuckle. Refreshingly crisp and great paired with spicy food.	4.25	8	32
Trimbach Riesling, Alsace, France 2010 Elegant and Dry with Crisp Citrus and Lively Acidity. With a refreshing finish, this wine pairs well with many textures and flavors.	6.25	12	48
Muller Thurgau, Colterenzio, Italy 2011 A Truly Unique Wine that is Fresh, Flowery, & Gently Aromatic revealing its Riesling Parentage.	4.25	8	32
Pine Ridge Chenin Blanc/Viognier, California 2012 Zesty sipper with pink grapefruit and sweet melon on the nose bursting with luscious flavors of juicy ripe fruits including pear, pineapple, lemon, & white nectarine.	4.25	8	32
Höpler Grüner Veltliner, Austria 2011 Nose of spicy hay with aromas of pear, mandarin, & lime. A multilayered crisp dry wine finishing with a little white pepper.	4.5	8.5	34
Casal Thaulero Pinot Grigio, Italy 2011 Food-friendly and easy-drinking, with a pleasant nose of apple, white peach, and pineapple.	3.75	6.5	26
La Crema Pinot Gris 2012 Monterey, California Great Minerality, Juicy, Fruity, & Lush. 2012 was a banner year for Monterey Wine & Here's your proof!.	5	9.5	38

White Wine, Vino Bianco, Vin Blanc

	2.5 oz	5 oz	Bottle
Serra Da Estrela, Albarino, Rias Baixas, Spain 2011	5	9.5	38
Pale Yellow in color, this unusually full-bodied Albarino has delicious salinity and lovely aromatics suggestive of white flowers, reminiscence of a perfect day at the beach!			
Whitehaven Sauvignon Blanc, Marlborough, New Zealand 2011	5	9.5	38
Lime and grapefruit mingle with fresh herbal notes...bright acidity, clean & lingering finish with great balance. Delicious!			
Villa Sparina Gavi, Italy 2011	5.75	11	44
Straw-yellow in color, this full-bodied white is rich with fragrances of flowers and peach. It's velvety finish makes it love at first taste!			
Domaine Talmard Macon Chardonnay, France 2011	4.5	8.5	34
"Naked" Chardonnay with bright, clean citrus flavors, a soft finish and no oak!			
Clos Du Bois, Sonoma Reserve Chardonnay, Sonoma, CA 2011	4.5	8.5	34
This Russian River Valley Chardonnay is lush and creamy with toasty oak, green apple and pear.			
Commanderie de la Bargemone Rose, France 2011	5	9.5	38
1his dry Rosé boasts notes of wild strawberry and red currant. Lightly floral, this crisp wine pairs great with a wide range of food!			

RED WINE FEATURE

Deadbolt Red Blend, California 2010

(Cabernet Sauvignon, Merlot, Zinfandel, Syrah, Petite Syrah) Deep ruby in color with bold red fruit, this smooth medium-bodied blend exudes black cherry, cinnamon spice & mocha that tantalizes your palate and leaves you reaching for another glass. Cheers!

$4.5 (2.5oz) $8.5 (5oz) $34 (bottle)

Red Wine, Vino Rosso, Vin Rouge

	2.5 oz	5 oz	Bottle
J. Lohr Pinot Noir, Monterey, California 2011	4.5	8.5	34
With a velvety texture this light red portrays bright red fruit with rose petal and white pepper spice, complemented by a roasted and toasty oak bouquet.			
Pali "Alphabets" Pinot Noir, Willamette Valley, OR 2011	5.75	11	44
A drier Pinot Noir with hints of blueberry aromas and subtle spicy oak on the palate. A soft, approachable red with a smooth, lingering finish.			
Lechuza Garnacha, Spain 2010	3.75	7	28
Bright aromas of raspberry and cherry make this wine easy-drinking with nice, grippy tannins.			
Grand Veneur Cotes du Rhone Reserve, France, 2010	4.75	9	36
Complex with ripe flavors including black cherry, lavender, licorice, and spice box.			
Revelry Merlot, Columbia Valley, WA 2009	4.75	9	36
A silky Merlot with black cherry, blackberry, and plum flavors and a smooth finish.			
Chateau Musar "Jeune" Rouge, Lebanon 2010	5.5	10.5	42
(Cinsault, Syrah, Cabernet Sauvignon) Rich on the nose with red fruits, blueberries, and violet and a palate full of cinnamon spice and nutmeg. It has velvety soft tannins and a long, warm finish. Absolutely delicious!			
Domaine De Fontsainte, France 2010	4.25	8	32
This dry red reveals a vibrant taste of blueberries with a hint of licorice on the finish.			
Faustino VII Rioja, Spain 2010	4.25	8	32
Easy drinking tempranillo with bright red fruits and subtle spice.			
Spice Route "Chakalaka", South Africa, 2009	6	11.5	46

(Syrah, Carignan, Mourvedre, Grenache) Vibrant red in color, this medium to full-bodied blend offers ripe spicy plum and dark cherry fruit flavors with a subtle oak quality and a smooth, lingering finish.

Red Wine, Vino Rosso, Vin Rouge

	2.5 oz	5 oz	Bottle
Seghesio Zinfandel, Sonoma, CA 2010 Hints of blackberry, raspberry, jam and cocoa with an ultra-velvety finish.	5.75	11	44
Secateurs Red Blend, South Africa 2011 A supple blend with jammy, juicy wild berry fruit and black pepper spice on the palate.	4.5	8.5	34
Chianti Colli Fiorentini, Italy 2010 Dry and medium-bodied with black cherry and raspberry, with a touch of oak and spice.	4.5	8.5	34
Chateau Roc Meynard Superior, Bourdeaux, France 2010 A very dry "Bourdeaux" with robust earth notes, red and black fruits, and darker spices.	4.25	8	32
La Posta Malbec, Argentina 2009 Bright & silky-smooth with ripe aromas of plum and pepper & a hint of soft caramel on the finish.	5.25	10	40
Dona Paula Malbec, Argentina 2011 Briary with ripe red and black fruit, dusty tannins and generous spice.	5	9.5	38
Paso Creek Cabernet Sauvignon, Paso Robles, CA 2010 Notes of cocoa, dried fruit and cigar box with velvety tannins. A quite suitable match for any grilled meat!	4.5	8.5	34
Buehler Vineyards Cabernet Sauvignon, Napa Valley, CA 2010 Bouquet of dark fruits including plum, blackberry & black currant with delicate notes of tobacco, toasted oak & mocha on the palate. Rich and full-bodied with lots of character, this wine has become a new staff favorite!	6.25	12	48
Rock & Vine, Napa Valley, CA 2011 (Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec) Wickedly lush red blend with tons of red plum, cassis, cedar and cocoa notes. Always a G&V staff favorite.	4.75	9	36

Sangria

Our take on the traditional Spanish drink made with a blend of Red and White Wine, with fresh fruit and other secret ingredients! **($6 per glass or $28 per pitcher)**

Beer

Domestics $3.5

Budweiser
Bud Light
Miller Lite
Michelob Ultra
Yuengling Lager
Pabst Blue Ribbon

Specialty Beers

Crispin Hard Apple Cider $4
Ruby Redbird $4
Dogfish Seasonal $5
Westbrook Seasonal Bomber (750ml) $10
Ballast Point "Sculpin" IPA 650 ml $14
Kaliber – NA $3

Draft Beers

Westbrook IPA $4
Two others (ask your server)

Imports & Micro Brews $4

Palm Belgian Amber
Dos Equis Lager
Estrella Damm Lager
Bell's Amber Ale
Third Shift Band of Brewery Amber Lager
Sierra Nevada Kellerweis
Stevens Point Brewery Belgian-style White Ale
Guinness Stout
Newcastle Brown Ale
Stella Artois ($5 for 14.9 oz.)
Weihenstephaner Kristall Weissbier
Einbecker

High Gravity Brew $6.5

Victory Golden Monkey
Three Philosophers Belgian Ale
Founder's Double-Trouble

Specialty Drinks

Ginger Bubbles $8
Skyy Ginger Vodka, Prosecco, a squeeze of lemon & crystallized ginger. Our version of a "champagne" cocktail!

New Fashioned $7.5
Larceny Bourbon, simple syrup, Angostura bitters, lemon & topped with freshly grated nutmeg

Chili-Lime Margarita $7
Jalapeno and lime-infused Jose Cuervo Silver Tequila, Cointreau Triple Sec, a splash of orange juice & a few secret ingredients

The Early Spring $8
Hendrick's Gin, St Germain Liquor, cucumber, fresh lime juice & soda

Dark-n-Stormy $7
Gosling's Black Rum, Blenheim Ginger Ale OR Goya Ginger Beer (for extra spice) & a squeeze of fresh lime

Cucumber Cooler $8
Coconut Vodka with muddled cucumber & mint topped with a splash of lemonade & soda. Delightfully refreshing

Dessert Wines

Sandeman Tawny Port $8
Ripe, silky, dried red fruit is allied with raisins, nuts, & caramel in this refined, elegantly structured wine

Koda Chocolate Wine $8
Rich, smooth flavor characteristics of chocolate truffles & ripened berries with a lingering finish

Michele Chiarlo "Nivole" Moscato $7
A fresh, sweet & lightly sparkling wine with aromas of tropical fruit, melon and honeysuckle

Sandeman Ruby Port $8
A soft and easy Ruby Port with deep, rich, dark cherry notes framed by juicy sweetness

Villa Di Campobello IL Santo Italian Dessert Wine $8.5
A caramelized sweet wine with hints of cinnamon and candied orange… tastes like liquid gold!

The Rare Wine Company "Charleston" Madeira Special $8.5
Nutty aromas tinged with honey, caramel and maple, finishing smooth and dry on the palate

Rosa Regale (187ml) $11
Beautiful in color, this fun bubbly offers juicy red berry flavors and delightful sweetness.

Sandeman Founders Reserve $9.5
Slightly darker & richer than the ruby port, this blend of vintage ports makes it an absolutely delicious full mouth feel.

Quady "Elysium" Black Muscat $7.5
A gorgeous wine redolent of roses, blackberry and lychee. Seductively delicious!

Daily Schedule

Happy Hour at the Bar
Mon – Sat 4:30 – 7:00

$1 off Beer & Liquor Drinks
$2 off Wine by the Glass
$3 off Cheese Plate
$3 off Any Pizza
$2 off Fingerling Potatoes
$2 off Spanish Meatballs
$2 off Any Spread
$2 off Tapas Combo
$1 off Stuffed Grape Leaves

Monday & Tuesday
2-Course Dinner Specials
$12-$20 per Person

Wednesday
Drop-In Wine Tasting
$7 per Person 5:30-7:30
&
Live Music 7:00 – 10:00

Thursday
Live Music 8:00 – 11:00

Ask about Joining our Wine Club & Purchasing Wine Goddess T-shirts!

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Lunch Menu

Ensalada & Sopa

Ensalada Verde Mixed Greens Served with Balsamic Vinaigrette 5

Baby Spinach Salad with Pecan-Smoked Bacon, Fried Chevre & Warm Bacon Vinaigrette 8

Ensalada de Fresa Balsámico Mixed Greens, Balsamic Strawberries, Spiced Almonds & Gorgonzola 6

Panzanella Salad with House Fried Bread, Cucumbers, Roasted Tomatoes, & Carrots 7

House Salad Mixed Greens with Carrots, Cucumbers, Red Onion & Choice of Dressing 6

Fresh Buffalo Mozzarella & Marinated Tomato Salad 6.5

Soup & Salad Combo Cup of Soup with Choice of Verde, Fresa, or House Salad 9

Sopa-Soup (ask for today's selection) ..... 4 cup 6 bowl

Add to Any Salad Chicken Breast or Beef Tips…… 4 Large Shrimp or Salmon 6

House Made Dressings: Ranch, Ginger, Tahini, Harissa, Gorgonzola Vinaigrette or French Vinaigrette

Free-Range Chicken Breast Salad Three-Ways

Chicken Salad Plate over Greens with Sliced Tomatoes, Cornichons & Crackers 8

Chicken Salad Sandwich Toasted French Bread with a little Duke's Mayo, Lettuce, & Tomato Served with Potato Salad or Zapp's Chips 8

Chicken Salad Melt with Sliced Tomatoes & Provolone Cheese on French Bread Served with Potato Salad or Zapp's Chips 8

Sandwiches

Classic ½ lb. Custom Ground Burger on Toasted Brioche Roll with Lettuce, Tomatoes, Zatarain's Creole Mustard & Duke Mayo 8

The Muenster Turkey From Buffalo Fried Turkey Breast Cutlet Tossed with Spicy Buffalo Sauce & Topped with Muenster Cheese Served with Lettuce, Tomato & Duke's Mayo on a Toasted Brioche Roll 9

The G&V Southern BLT Seared Pork Belly on Jalapeño Cornbread with Duke's Mayo, Lettuce & Tomato 9

The Gyro House Ground Spiced Lamb, Roasted, Shaved & Grilled on Hand Stretched Pita Bread with Shredded Lettuce, Diced Tomatoes, Tzatziki Sauce & Feta 9

The Freebird Grilled Free Range Chicken Breast with Pecan-Smoked Bacon & Brie on Toasted Brioche with Zatarain's Creole Mustard, Duke Mayo, Lettuce & Tomato 10

The Spaniard Iberian Seasoned Pork Paillardes with Shredded Manchego & Truffle Slaw 10

G&V Grilled Cheese Pimento Cheese on Grilled Jalapeño Corn Bread (you can add onion or Tomato) 8

Add to any Sandwich Cheddar, Provolone, Swiss, Muenster, or Feta Cheese… 50¢

Gorgonzola, Pimento, or Brie Cheese… 75¢ Goat Cheese… 1 Pecan Smoked Bacon… 75¢

All Sandwiches (other than the burger) Served with Potato Salad or Zapp's Chips

Tapas

Marinated Manchego Cheese with Thyme and Garlic 7

Stuffed Grape Leaves with Tzatziki Sauce 5

Assortment of Marinated Mediterranean Olives 4.5

Tapas Combo Spiced Almonds, Olives, Manchego Cheese 7.5

Seared Jumbo Sea Scallops with Three Sauces 9

Grilled Domestic Shrimp with Cilantro Pesto & Lardo Butter 10

Moroccan Pork with Gorgonzola Fondue 7

Entrees

Pan Fried Free Range Chicken Livers with Red Wine Demi-glace, Mashed Potatoes & the Vegetable of the Day 10

Mediterranean Seasoned Tilapia with Grilled Vine Ripened Tomatoes, Feta Cheese Served with Fingerling Potatoes & a Verde Salad 12

The Proper Spanish Lunch Marinated Manchego Cheese, Olives, Almonds, Sliced Spanish Chorizo, Crusty Bread & Marinated Grilled Vegetables 10

add a Glass of Sangria for a Proper Proper 14

The Belgian Atlantic Black Mussels Steamed with Beer, Herbs, & Garlic Butter with Fried Potatoes, Verde Salad & Duke's Mayo 12

Add a Belgian White Beer for a Belgian Proper 15

Grilled Petit Shoulder Tender Steak with Balsamic Reduction & Crumbled Feta Served with Mashed Potatoes & the Vegetable of the Day 10

The Wet Burrito Fire Braised Chicken with Red Beans, Cheddar & Ranchero Sauce Served with Shredded Lettuce, Sliced Tomatoes & Sour Cream 10

Otros Acompañantes

Sautéed Spinach 4

Spanish Asparagus 4

Crispy Fingerling Potatoes 4

Garlic-Parmesan Fries 4

Mashed Potatoes or Truffle Slaw 3

Mashed Potatoes & Veggie of the Day 4

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Brunch Menu

Section????

Jackson Brown would say "for Everyman" 2 Eggs, Starch Protein, Sliced Tomatoes & Bread .5

Kurt Vonnegut would Say "the Br??? Of Ch???" Grilled Filet of Beef over Fried Potatoes with S?? Gravy, Eggs, Sliced Tomatoes & Bacon (cause you know you want it) 8

The Southern Gentleman 2 Eggs, Biscuits & Gravy, Sliced Tomatoes & Grits 6

The Iberian Egg Fried Potatoes, Sautéed Onion & Herbs Torte with Romesco Sauce 6

As Kiss would say Stratta Okay the say strutter, but if they had this classic I'm sure they would sing of its praises Meat Influences or not all served with Verde Salad or Grits or sliced tomatoes or fried potatoes or fruit (ask for dish options or make a ??? for next week 6

Quiche Me, Baby The amourose French Classic, much like the unruly Italian cousin Streltors, but more civilized Meat or not same deal 6

Omlette – Classic Folded egg with Salt & Pepper Adulterate as you wish – Diced Tomatoes, Red Onion, resh Herbs, Diced Bacon, Spinach, Fried Potatoes 6

Sides

Rashor of Pecan Smoked Bacon 2

Fried Potatoes 4

Add Egg … 1.00

Adluh Stone Ground Grits .....2 cup 4 bowl

Add Cheese … 0.50 **Add Tomatoes** … 0.25 **Add Sausage Gravy** … 0.75

Cyndi's Cereal 2

Sopa-Soup (ask for today's selection) ..... 4 cup 6 bowl

Fresh Seasonal Fruit 6

Sliced Vine Ripe Tomatoes 3

Biscuit 1

Greek Yogurt with Fresh Fruit & Local Honey 6