

Hors d'oeuvres to Share

Served after 5pm

Farmer's Trio Cheese Plate

Manchego (sheep's milk), Dilled Havarti (cow's milk)

Soft Chevrine Goat (goat's milk)

Served with assorted crackers

\$13

Sharp & Smoky Cheese Plate

Danish Blue, Smoked Gouda,

Aged Sharp Cheddar

Served with assorted crackers

\$13

Scott's Savory Bistro Plate

Sopprasata Italian Sausage, Double Cream Brie, Aged

Sharp Cheddar, Mixed Olives & Fresh Fruit Garnish

Served with assorted crackers

\$16

Dips & Spreads

Zesty Crab Spread

Chef Mark's creation to devour. Try with dry whites.

Served with Crostinis

\$13

Southwest Spinach/Artichoke Spread

Subtle Southwest spice gives a twist to a classic

Served with Crostinis

\$11

Roasted Eggplant Hummus

Eggplant, chickpeas, tahini & spices blended to perfection

Served with Crostinis

\$12

Vino100 Wine Club Membership Benefits

Discounts! Discounts!

20% off on premise consumption

25% off retail purchases, (certain promotions may not apply)

30% off cases or more (12btl)

20% Vino100 sponsored events

2 bottles per month chosen by our Wine Director (ready 1st Friday of month)

\$50 per month

Please ask a wine steward to sign up.

Menu Items Provided by
Chef Mark McDaniel
of ReMarkable Affairs Café &
Catering