# wmlogo.jpg**Wine Maestro Restaurant & Wine Bar Menu**

**Starters •**

**COLD •**

**Olive Tapenade •** W**ith garlic toasted ciabatta and pita chips Gf, V+ 7**

**Gourmet Olive Oil Potato Chips •** Tzatziki & Fresh Dill or Sun Dried Tomato Aioli Gf, Ø 7

**Hummus of the day • Roquito pearl peppers, togarashi, Pimienton, veg & Naan bread Gf, V, Ø 8**

**WARM •**

**Deez Nutz •** Spicy, sweet, buttery, savory roasted to order mixed nuts V 8

**Edamame •** Blistered & drizzled with Meyer Lemon infused olive oil & garlic salt Gf, V+ 8

**Truffled Marcona Almonds • Spanish Almonds, black truffle salt, white truffle oil V+ 8**

**Grilled Focaccia •** w/ EVOO & 25 Star Balsamic V 6

**Queso Fundido •** Artichoke, spinach, cream cheese, parmesan **•** Pita chips/Riceworks Gf, V, Ø 10

**Charleston Caviar** **•** Warm Pimiento Cheese (spicy) **•** Pita Chips/Riceworks Gf, V 10

**Sweet Roasted Peppers •** With Boursin garlic herb cheese, balsamic vinegar, toast V 8

TABLE PLATES •

**Charcuterie •** Our Chef's daily selection of world-class cheeses and meats served w/ Dijon

 & Brown Sugar Mustard with bread and crackers

**All Cheese, All Meat, or Both**  16

**Trio Sampler •** Two Curry Chicken Salad Wraps in Bibb lettuce **•** Two Greek Chicken Skewers

w/ Tzatziki & Tortilla **•** Slices of our Italian Sweet Coppa 18

**SIGNATURE •**

**Chef's Lasagna •** Chef’s choice of the day • House salad **•** Bread  12

**Flauta de Carnitas •** Pulled pork, sour cream, mango salsa, fresh grilled tortilla 12

**Garlic Mussels •** White wine, garlic Jus & Grilled bread 13

**Pizzetta Toscano •** Olives, grilled chicken, Alfredo & pesto sauces & 3 cheeses 12

**Chèvre & Red Pepper Pizzetta •** Roasted red peppers **•** Mild goat cheese, 25 Star Balsamic, capers 12

 **•** Add grass fed sirloin or grilled chicken 15

**Carpaccio Style Grass Fed Sirloin** **•** Medallions served warm/medium rare on a drizzle of

25 Star Balsamic, parmesan shreds, capers, lettuce, grilled focaccia & EVOO 18

**Mediterranean Chicken Skewers • (2)** breast meat, Greek spices, Tzatziki & Tortilla Ø 9

**Yakitori Chicken • (4)** breast meat, Soy Plum sauce, grilled scallion  Ø 10

**Spicy Quesadilla •** 4 cheeses & Grilled Chicken, Mango-Peach Salsa & Sour Cream 9



**UNIQUE •**

**All Sandwiches can substitute a low carb lettuce wrap for bread**

**Dutch Chicken Burger •** Beemster X-O Gouda cheese & brown sugar mustard on grilled Naan Bread 12

**Panini Burger •** 6 oz Angus Burger **•** Sun Dried Tomato Aioli **•** Sharp Cheddar Cheese **•** Grilled Focaccia 12

**Black Bean Burger •** Chipotle- black bean on grilled tortilla **•** served with sour cream, guacamole Ø 12

**Steak n' Peppers Ciabatta •** Grass-fed sirloin, roasted peppers & grilled onions, provolone 12

**Ultimate Pimiento 3-Cheese Panini •** Served onFocaccia 10

**Turkey Avocado Club •** Sliced turkey, crispy Prosciutto, mild cheddar, avocado guacamole,

on toasted whole grain 12

**Curry Chicken Salad •** Greek yogurt, mayo, onions & celery, toasted almonds, on grilled Naan 12

**All Sandwiches served with lettuce, tomato, & onion**

**Your choice of chips, fresh fruit, or potato salad**

**SALADS •**

**Baby Spinach Salad•** Fresh strawberries, goat cheese**,** Orange-Poppyseed vinaigrette 7

 **•** +2 Grilled Chicken Skewers 13

**Black & Blue Salad •** Mixed greens with grass fed sirloin, crumbled blue cheese, tomatoes &

Sundried Tomato-Ranch dressing 13

**SWEET •**

**All Desserts served with Whipped Cream**

**Triple Chocolate Brownie •** rich brownie studded with white, milk and dark chocolates 8

**Dark Chocolate Bark •** Roasted Almonds & Sea Salt Gf 7

**Bananas Foster Cheesecake •** classic rum, butter, brown sugar- cinnamon bruleé8

**Double Tall Key Lime Pie •** the classic summer pie stacked double high 8

**Chocolate Mousse Torte •** Flourless with milk & dark chocolates and seasonal berries8

**ADDITIONAL SIDES •**

**Chips, Fruit Salad, Potato Salad, Olives, Bread •**  3

***Items prepared à la minute and are served as soon as they are ready (in quick succession.)***

***Gf = gluten free V=vegetarian V+= vegan Ø= Organic***

***Please alert your server to any food allergies. We use nuts, dairy, gluten.***

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