

# 12 Grapes

## Soups

**COGNAC FRENCH ONION** \$ 8

**SOUP OF THE DAY** \$ 5 / \$ 8  
{cup / bowl}

## Snacks

**RICOTTA & CHARRED BREAD** \$ 4

**MARINATED OLIVES** \$ 3

## Salads

\$ 6 / \$ 10

### MARKET GREENS

Tomatoes & Cucumbers, Honey-Thyme Vinaigrette

### ROASTED BEET SALAD

Fried Goat Cheese, Brussels Sprout Leaves, Radishes, Shallots, Vinaigrette

\$ 11

### FIG & GORGONZOLA

Port-Poached Figs, Fresh Baby Spinach, Candied Almonds, Apples, Mustard Vinaigrette

\$ 12

### BACON CAESAR

Hard-boiled Egg, Croutons, White Anchovy Caesar Dressing

\$ 13

### ADD-ONS:

**Chicken** \$ 5

**Shrimp** \$ 8

**Salmon** \$ 10

## apps

**FRIED BOMBAY CALAMARI** \$ 14

Indian Spices, Chili Sauce

**MUSHROOM SPRING ROLLS** \$ 9

House-made, with Asian-style Dipping Sauce

**CHICKEN WINGS** \$ 11

CHOOSE: Thai or BBQ Sauce

**FRIES & DIP** \$ 6

CHOOSE: Garlic Aioli, Chipotle Mayo or BBQ (Additional Dips, \$1ea.)

## Shares

**CHEESE PLATE** \$ 15

Chef's selection of Cheese & Meats

**MEZZA PLATE** \$ 14

Sundried Tomato Hummus, Eggplant Spread, Cucumber Tzatziki, Warm Pita

## small plates

**MUSHROOM RISOTTO** \$ 12

Arborio Rice & Parmesan

**AHI TUNA** \$ 12

Rare, Seared Ahi Tuna over Mixed Greens, Sesame Oil-Mustard Dressing

**GRILLED CUBANO** \$ 11

Slow-roasted Pork, Pickles, Swiss, Mustard, Garlic Aioli, French Bread

**OCTOPUS** \$ 16

Pan-seared braised Spanish Octopus, Cubed Potatoes, Kalamata Olives

**THAI MUSSELS** \$ 14

Coconut Milk, Thai Spices

**RIBS & MAC & CHEESE** \$ 15

Three St. Louis Pork Ribs, 3-cheese Mac & Cheese, Bread Crumbs

## pasta

**MUSHROOM RAVIOLI** \$ 12/\$ 20

Parmesan-cream Sauce, Truffle Oil {4 / 7}

**SEAFOOD LINGUINI** \$ 22

Shrimp, Mussels, Calamari, White Wine Garlic Sauce

**PENNE, SAUSAGE & BROCCOLI RABE** \$ 24

Roasted Tomatoes, White Wine Garlic Sauce {Vegetarian option available}

## flatbread pizzas

**TOMATO & MOZZARELLA** \$ 9

Fresh Basil

**FIG & GOAT CHEESE** \$ 10

Prosciutto, Mozzarella, Parsley Puree, Honey-truffle Drizzle

## large plates

**SALMON** \$ 25

Mustard-Honey, Panko Crumbs, Ginger Sauce, Green Beans, Carrots, Shitake Mushrooms & Shallots

**CATFISH** \$ 23

Cajun spiced, Sautéed Butter Beans, Chorizo, Spinach, Lemon-White Wine Sauce

**CHICKEN & STUFFING** \$ 23

French Breast of Chicken, Merlot Demi-Glaze Corn Bread Stuffing, Brussels Sprouts & Shallots

**HANGER STEAK, RED WINE REDUCTION** \$ 25

Garlic Mashed, Spinach & Shitake Mushrooms

## burgers

**BORDEAUX BURGER** \$ 15

Caramelized Onions, Swiss, Garlic Aioli, Red Wine Glaze, Hand-cut French Fries

**AVOCADO BURGER** \$ 15

Chipotle Citrus Mayonnaise, Swiss Cheese, Hand-Cut French Fries

**VEGGIE BURGER** \$ 15

Black Beans & Quinoa, Avocado, Chipotle Mayo, Hand-cut French Fries

Please inform your server of any food allergies you may have.

{ FOR PARTIES OF 8 OR MORE, A 20% GRATUITY WILL APPLY. }