

Tasting Bar Small Plates

available 2pm to 5pm

SUMMER CHEESE PLATE

artisan cheeses served with sliced genoa salami, seasonal fruit, artisan crackers, dried fruit, nuts and cucumber slices \$24

GOUDA MAC N CHEESE

shell pasta and smoked gouda with a garlic bread crumb topping oven roasted in a mini skillet until golden brown \$10

FRIED CHICKEN SANDWICH

crispy fried chicken and melted provolone on a toasted croissant bun with pesto aioli, lettuce, tomato, and caramelized balsamic onions with bistro fries \$18

WPC OLIVES

wine and citrus marinated unpitted olives \$8

CHIPS & SALSA \$8

BASIL VINAIGRETTE SALAD

spring mix with blue cheese crumbles cucumbers, tomatoes and almonds \$10

POTATO CAKES

shredded potatoes blended with cheese and onion with bbq ranch \$12

CHEESE RAVIOLI

fried cheese ravioli served over a bed of spinach with crumbled goat cheese, then drizzled with balsamic glaze \$16

CELLARS HUMMUS

classic hummus served with fresh carrots, celery and garlic flatbread crackers \$13

CELLARS BAR NUTS \$8

DAILY SOUP \$7 cup \$11 bowl