

Wine Loft

ON FRANKLIN

charcuterie

served with accompaniments

PROSCIUTTO PARMA 8
IBERICO CHORIZO 9
SPECK 8
FINOCCHIONA 9
GUANCIALE 8
COPPA 9
MUSHROOM PATE 8

cheese

served with accompaniments

BURRATA MOZZARELLA 10
MANCHEGO 8
PIAVE 8
HALLOUMI 10
DRUNKEN GOAT 9
HIDDEN HILLS OLD GOLD 8
MAYTAG BLEU 10
WELSH CHEDDAR 9

MIX AND MATCH

PICK THREE 22
PICK SIX 32
PICK NINE 42

snacks

MARINATED OLIVES Medley of warm olives in orange zest, garlic and herbs 12

MARCONA ALMONDS Roasted and seasoned marconas 8

ARTISAN BREAD Fresh bread service with house made butter 10

signatures

CARPACCIO Filet of beef, sliced thin, olive oil, capers, dijon mustard, arugula, sea salt 18

TUNA CRUDO Ahi tuna, cucumber, lemon, olive oil, sea salt, chili pepper. Served with crackers 18

TOMATO TOAST Our roasted tomato butter with garlic, herbs and parmesan on toast 12

CRAB TOAST Lump crab imperial baked on artisan bread until warm and crispy. Topped with lemon and fresh herbs 18

BEETS AND FETA Roasted golden beets, house cilantro and herb pesto, local feta cheese and roasted pepitas 12

TARTE FLAMBEE (Flatbread) Parisian flatbread with garlic sauce, caramelized onion, bacon lardons, provolone and pive 16

classics

PATATAS BRAVAS Crispy baby potatoes with bravas sauce and house saffron aioli 14

BRUSSEL SPROUTS Roasted sprouts with garlic, wine, lemon and parmesan 14

MUSHROOMS Oak Haven Farms garlic and herb sherried wild mushrooms with crispy bread 14

PORK TENDERLOIN BITES Pork tenderloin, mushrooms and onions sauteed in duck fat with a creamy sherry pan sauce 18

GAMBAS AL AJILLO Spanish garlic shrimp with sherry, olive oil, chilis and herbs. Served with crusty bread 18

FILET BITES 8 oz, locally sourced, marinated filet mignon tips Choose style: Garlic, cherry tomato, red onion and cilantro pesto OR Maytag bleu, Oak Haven mushrooms, balsamic and herbs 22

ALBONDIGAS Beef, pork and speck meatballs in red wine tomato sauce served with crusty bread 16

CHORIZO IN RED WINE House-made chorizo in a rich red wine sauce 16

PINTXO Marinated chicken skewers with saffron aioli, cherry tomato, olives and local feta 16

sweets

CREME BRULEE Spanish flavors of cinnamon, orange and vanilla 8

TRUFFLES Dark chocolate and red wine truffles with hints of vanilla 8