

Wine Loft

ON FRANKLIN

wine and tapas bar

charcuterie

served with accompaniments

PROSCIUTTO PARMA 8
HOUSE CHORIZO 8
SPECK 8
FINOCCHIONA 9
GUANCIALE 8
COPPA SECCA 9
SWEET SOPRESATA 8
HOT SOPRESSATA 8

MIX AND MATCH

PICK THREE 22
PICK SIX 32
PICK NINE 42

cheese

served with accompaniments

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

tapas signatures

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

ARTISAN BREAD Toasted baguette, olive oil and aged balsamic dip, local apples and romesco 12

ROMESCO CROSTINI Crispy, mini grilled cheese baguettes with sharp cheddar, house romesco sauce and arugula 14

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

TUNA TARTARE Raw, Ahi tuna, mustard vinaigrette, cucumber, lemon, herbs and basil cream. Served with crackers 18

MUSHROOM TOAST Fromage herb and cheese spread topped with local mushrooms, aged balsamic and herbs 16

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

ARANCINI Crispy, cheesy risotto balls with pesto and a variety of cheeses. Served with tomato sauce 14

WARM ARTICHOKE SPREAD Creamy artichoke spread with crispy prosciutto and your choice of fontina or Maytag bleu. Served warm with crostini, crackers and farm apples 14

tapas classics

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

BEANS AND GREENS Creamy cannellini beans with parmesan and escarole. Served with toasted bread. A must try! 12

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

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

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

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

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

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

LAMB SKEWERS Ground lamb kofta kebabs served with cashew cream, mint, marcona almonds and pomegranate molasses 16

sweets

CREME BRULEE Spanish flavors of cinnamon, orange and vanilla 8

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