



*Our food menu is designed to enhance your experience, not to fill you up. If you are looking to find a full meal, we recommend ordering 2 to 3 items.

SMALL PLATES

Bruschetta 7

Marinated Italian tomato relish served on toasted baguette crostini.

Pimento Cheese Dip 10

Melissa's homemade pimento cheese dip - with a kick. Served hot or cold, with toasted baguette crostini to dip.

Korean BBQ Chicken Flatbread 9

Flatbread topped with a subtle Korean barbecue sauce, grilled chicken, red onion, ranch dressing, mozzarella and parsley.

SWEETS

Nutella Flatbread 7

Flatbread topped with Nutella hazelnut spread, sliced almonds, shredded coconut and toasted.

Cheesecake Jars 6

No-bake cheesecake mousse layered with your choice of caramel or strawberry goodness. Served in mini mason jars.

MENU



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SALADS (+\$3 to add chicken)

Chopped Italian

Romaine lettuce chopped, topped with cucumber, red onion, pepperoncini, salami, mozzarella, and house made croutons. Served with house made Italian dressing.

Chopped Caesar 6

Romaine lettuce chopped, topped with shaved parmesan cheese, house made croutons, and Caesar dressing.

CHARCUTERIE BOARD

Serves 3-4 people 20

Meats: Salami, Pepperoni, Prosciutto Cheeses: Cheddar, Gouda, Brie Additional accompaniments vary seasonally.

MENU



DRINKS 2

Sprite, Coke, Diet Coke, Dr. Pepper, Ale 8, Sweet Tea, Fiji Water

Canned / Bottled

ESPRESSO

Americano 6oz 4

Cappuccino 6oz 4.5

Latte 9oz 5

Mocha 9oz 5

Espresso Shot 2oz 2

Black Coffee 8oz 3

SPECIALTY BEVERAGES

Faux-mosa 4

Sparkling grape juice with your choice of juice: Orange, Blood Orange, Grapefruit

French Lemonade 4

Made with fresh squeezed lemon juice and sparkling water.

Italian Soda 3

With or without cream. Must choose a flavor.

FLAVORS

Add any of these syrups to any beverage:
Swiss Chocolate / White Chocolate / French Vanilla /
Caramel / Strawberry / Blackberry / Peach





FLIGHTS

Each of our flights are served as four 2oz pours, with genre based book recommendations for each glass.

10

Happily Ever After

Merlot, Rose, Sauvignon Blanc, Moscato

Adventure Awaits 15

Spanish Brut, Italian Brut, Prosecco, Moscato d'Asti

The Red Herring 12

Cabernet Sauvignon, Chianti, Malbec, Merlot

Slice of Life

Pomegranate, Blueberry, Cranberry, and Peach (subject to seasonal changes)

BEER / CIDER 5

Blake's Hard Cider Company, Original Apple

Canned

Blake's Hard Cider Company, Triple Jam

Canned

Rhinegeist Brewery, Cincy Light Lager

Cannec

Yazoo Brewing Company Calla IPA

Canned

NONALCOHOLIC OPTIONS

Zero Alcohol Zonin Prosecco 10/30

Veneto, Italy - NV

Zero Alcohol Go Brewing Sour 5

with Blueberry and Strawberry





RED

59 Prime Cabernet Sauvignon 9 / 27

France - 2020

Wente Vineyards Cabernet Sauvignon

California - 2021

Maison Nicholas Merlot 7/21

Languedoc-Roussillon, France - 2022

Nicolas Idiart Pinot Noir 11/33

France - 2023

Piccini Chianti 12/36

Tuscany, Italy - 2023

Bodega Cuarto Dominio Malbec 8/24

Mendoza, Argentina - 2022

St Julian Winery Concord 8/24

Michigan

ROSÉ

Pasqua Rosé 13/39

Veneto, Italy - 2023

Hayes Ranch Rosé 8/24

California - 2023

UNIQUE FLAVORS

Castello del Poggio, Blueberry Bliss 8/24

Italy

Castello del Poggio, Peachy Dreams 8/24

Italy





WHITE

Overstone Sauvignon Blanc 9 / 27

Marlborough, New Zealand

Wente Vineyards Reisling 10 / 30

California - 2022

Biltmore Estate Pinot Grigio 10/30

North Carolina - 2023

Novellum Chardonnay 13 / 39

France - 2022

Primo Amore Moscatto 8/24

Puglia, Italy

Vietti Moscato d'Asti Cascinetta 11/33

Piedmont, Italy - 2023

SPARKLING

13 / 39

Saint-Hilaire Brut

Languedoc-Roussillon, France - 2021 10/30

Zonin Prosecco (NV)

Veneto, Italy - NV **10 / 30**

Blanchard Perez Cava Brut

Catalonia, Spain

CHAMPAGNE TOAST

Piper-Heidsieck Champagne 130

A true traditional champagne, perfect for celebrating every occasion. In-store toasts receive four complimentary champagne coupes with the bottle purchase.

SEASONAL

January Menu

PROSCIUTTO BAGEL 13

A toasted "Everything Bagel" from Frothy Monkey, topped with cream cheese, prosciutto, and a honey drizzle

CINNAMON BROWN 6 SUGAR LATTE

Locally made Cinnamon and Brown Sugar syrup mixed with espresso and steamed milk. Topped with whipped cream and a cinnamon sugar sprinkle.

MINTED FOG

6

Locally made Peppermint syrup added to a traditional London Fog (earl grey tea, steamed milk, vanilla syrup) topped with a peppermint stick.

WINTER PEACH 7 SANGRIA

Sweet Moscato white wine combined with refreshing flavors of peach and white cranberry. Topped with sparkling water for extra fizz and fun.

OUR KITCHEN IS

OPEN

Tuesday - Thursday 3:00 pm - 7:00 pm Friday & Saturday 11:00 am - 9:00 pm