

# Happy Hour Drink Specials

MON - FRI  
4 PM - 6 PM

- \$5 off all wine by the bottle
- \$4 glass of select wine, red or white
- \$5 cocktail of the week
- \$3 shots of Jameson or Fernet-Branca
- \$2 beer du jour

## After 5pm Extras *for Fine Deli-ing*

### Starters and Snacks

<b>Salumi Board</b> variety of cured meats, olives and pickled stuff served with mustard and crackers	\$15
<b>Cheese Board</b> variety of cheese served with nuts, fruit, jam, and crackers	\$15
<b>Salumi and Cheese Board Combo</b> best of both	\$25
<b>Smoked Michigan Whitefish</b> served with dill cream cheese, pickled red onion, capers, lemon, and crackers	\$14
<b>Mushroom Walnut Pâté</b> mushroom, walnut, cheese, white wine pâté served on crostini with herbs and olive oil	\$10
<b>Bruschetta</b> sun-dried tomato pesto and shredded parmesan on crostini with herbs and olive oil	\$10
GF crostini available - \$1.00 extra	

### Dinners

Including a dinner salad

<b>Flat Iron Steak</b> topped with whipped herb butter, served with seared potatoes and fresh vegetable	\$19
<b>Tuna Steak</b> topped with white wine, capers, dill, and citrus, served with seared potatoes and fresh vegetable	\$18
<b>Lasagna</b> with meat sauce and garlic bread	\$15
<b>Eggplant Lasagna</b> with marinera sauce and garlic bread	\$15
<b>Bread Bowl of the Week</b> stew or hearty soup served in a bread bowl	
<b>Turkey</b> served with smashed potatoes and gravy	\$14
<b>Corned Beef</b> served with kraut and seared potatoes	\$15
<b>Meatloaf</b> served with smashed potatoes	\$15
<b>Smoked Brisket</b> served with smashed potatoes and pepper gravy	\$15

### Wine Time

Choose wine from our shop for dine in or carry out.  
Priced to-go. \$8 corkage fee added when dining in.