

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
- \$3 shots of Jameson or Fernet-Branca
- \$2 beer du jour

After 5pm Extras *for Fine Deli-ing*

Starters and Snacks

Salumi Board variety of cured meats, olives and pickled stuff served with mustard and crackers	\$15
Cheese Board variety of cheese served with nuts, fruit, jam, and crackers	\$10
Salumi and Cheese Board Combo best of both	\$20
Smoked Michigan Whitefish Board served with dill cream cheese, capers, lemon, and crackers	\$14
Mixed Olives mixed olives and citrus zest	\$8
Mushroom Walnut Pâté mushroom, walnut, cheese, white wine pâté served on crostini with herbs and olive oil	\$10
Bruschetta sun-dried tomato pesto and shredded parmesan on crostini with herbs and olive oil	\$8

GF crostini available - \$1.00 extra

Dinners

Including a dinner salad

Flank Steak herb whipped butter, seared potatoes and seasonal vegetable	\$19
Tuna Steak white wine, capers, dill, and citrus with seared potatoes and seasonal vegetable	\$18
Half Chicken house smoked, served with house made BBQ sauce, seared potatoes and vegetable	\$15
Mixed Tuna Salad seared tuna steak, greens, cucumber, tomato, artichoke, olive, caper, pickled red onion, cannellini beans, lemon vinaigrette	\$15
Burger of the Week served with Better Made potato chips GF bun available - \$1.25 extra	\$__
Pasta of the Week served with garlic bread	\$__

Wine Time

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.