

Fresh Fruit & Cheese Board

Our bistro boards have become a signature favorite. Prepared with specialty cheeses and fresh seasonal fruits, they are the perfect accompaniment to our fine wine cellar.

Our boards are served with fresh baked garlic bread and whole grain flat bread.

Please choose three cheeses

Dubliner Irish Cheddar * House Pulled Mozzarella
Brie * Manchego

Nettle Meadows Goat Cheese * Ewe's Bleu

Ginger Man House Blended Cheeses:

Ginger Man Cheese—Cheddar, Monterey Jack and Provolone blended with horseradish

Boursin—Goat Cheese, Cream Cheese and fresh herbs blended with roasted garlic

Small \$18 or Large \$21



Appetizers

Ginger Man Stuffed Mushrooms \$8

Mushrooms stuffed with Italian sausage, topped with a madeira demi and balsamic reduction.

Fried Calamari \$8

Served with house made cocktail sauce.

Soup

Classic French Onion

cup \$3 or crock \$4

☞ Homemade Soup du Jour

cup \$3 or bowl \$4

☞ House Salad \$7

Fresh mixed greens, carrots, radish, grape tomato, cucumbers, croutons, balsamic vinaigrette.

Small House Salad \$5

Caesar Salad \$8

Crisp romaine lettuce, garlic croutons, white anchovies, Parmigiano-Reggiano shavings.

Half Caesar Salad \$5

Spinach & Duck Salad \$10

Baby spinach, duck confit, toasted pecans, pickled shallots, dried cherries, white balsamic vinaigrette.

☞ Warm Goat Cheese Salad \$11

Baby arugula, apple and pear slices, sliced Spanish onion, fried goat cake, honey lemon vinaigrette, crostini.

Brie & Scallop Salad \$10

Mixed greens, broiled scallops topped with melted brie, chiffonade scallions, radishes champagne tarragon vinaigrette, parmesan crisp.

Bacon-Bleu Steak Salad \$13

Cajun grilled steak, bacon bits, grape tomato, cucumber, romaine lettuce, bleu cheese dressing.

Salads

☞=vegetarian selection