

FOOD

CHEESE PLATE 22 / half plate 14

Local cheeses served with dried fruit, candied nuts, condiments, and baguette *

CHARCUTERIE PLATE 22 / half plate 14

Local meats served with dried fruit, candied nuts, condiments, and baguette *

CHEESE & MEAT PLATE 27 / half plate 17

Local cheese & meat served with dried fruit, candied nuts, condiments, and baguette *

WARM BAGUETTE 6

with blackberry balsamic and olive oil for dipping

NEWT NOSH TRIO 4

Candied pecans, pickled vegetable, dried apricots and cranberries*

CANDIED PECANS* 6

DESSERT TRIO 9 / half plate 5

Craisin chocolate clusters, chocolate dipped dried apricot, dark chocolate topped with candied pecans

** can be made gluten free just ask!*



WINE BY THE GLASS

glass / bottle

2016 Dry Riesling

8 / 20

powerful, opulent, tart

RS: 0.3% TA: 7.1 g/L pH: 3.15 ALC: 13%

2013 Riesling - Tango Oaks

9 / 22

mineral, elegant, crisp

RS: 0.5% TA: 7.0 g/L pH: 3.15 ALC: 10.6%

2017 "Circle" Riesling

7 / 15

fruit-tart, joyous, fruity

RS: 3.1% TA: 7.5g/L pH: 3.1 ALC: 10.5%

2017 Pinot Gris

7 / 18

great mouthfeel, fruit forward, crisp

RS: 0.7% TA: 6.7 g/L pH: 3.34 ALC: 12.1%

2018 Gewurztraminer

7 / 18

a friendlier Gewurztraminer, refreshing

RS: 0.6% TA: 6.45 g/L pH: 3.71 ALC: 13.9%

2017 Dry Rose - Kelby James Russell

7 / 18

bright, sleek, cherry

RS: 0.1% TA: 6.3g/L pH: 3.25 ALC: 12.2%

Blue Newt White

5 / 12

fruity, sweet, refreshing

RS: 5.2% TA: 8.0 g/L pH: 3.0 ALC: 11.0%

2018 Cabernet Franc

9 / 22

fruity with underlaid mineral notes

RS: 0.1% TA: 5.2 g/L pH: 3.6 ALC: 12.7%

2012 Merlot

9 / 22

plush fruit, with approachable tannins

RS: 0.1% TA: 5.2 g/L pH: 3.6 ALC: 12.7%

BEER

Rotating Selections

6/pint

SODAS

Limonata, Cola, Root Beer 3

TEA

Hot Tea

3

English Breakfast, Earl Grey, Peppermint

Hot Cinnamon Spice, Paris, Chamomile

APPLE CIDER

Hot or Cold

3

COFFEE

Espresso

3

Americano

3

Cappuccino

4

Latte

4

Mocha

4.5

Drip Coffee

2.5



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