

AVINÉ

caviste | sociale

♦ try our suggested wine pairings ♦

HORS D'OEUVRES (small bites)

McEWEN AND SONS POPPIN' CORN | 7
parsley, cilantro, local honey, white cheddar

MARINATED CASTELVETRANO OLIVES | 5
citrus, grenache vinegar, rosemary, thyme

MIXED NUTS | 5
Marcona almonds, rosemary walnuts, sweet & spicy pecans

TARTINES (toasts)

"MUFFALETTA" STYLE | 10
Nostrano, Capocollo, olive purée, Gruyère, baguette toast
♦ *Mencía Gabo do Xil 2019, Valdeorras | 11*

TUSCAN SPREAD | 11
eggplant, sweet peppers, olive purée, squash, basil
♦ *Dolcetto d'Alba De Forville 2020 DOC, Piedmont | 13*

PROSCIUTTO BRUSCHETTA | 10
Prosciutto di Parma, caramelized onion, Bleu d'Auvergne, parsley
♦ *Lagrein Muri-Gries 2020 DOC, Alto-Adige | 12*

PETITE CUISINE (small plates)

SLIDERS | 14
braised beef cheek, sauce gribiche, arugula, Breadworks brioche buns
♦ *Bordeaux Blend Château Fleur de Rigaud 2016, Bordeaux | 9*

MEATBALLS | 13
house-made meatballs, tomato sauce, parsley
♦ *Areni Zulaal 2018, Vayots Dzor | 14*

QUICHE | 10
eggplant, caramelized onion, shallot, Gruyère
♦ *Chardonnay Franck Decrenisse 2020, Côteaux du Lyonnais | 9*

****SHRIMP CEVICHE | 12**
jalapeño, red onion, cilantro, parsley, citrus, baguette toast
♦ *Grüner Veltliner Bründlmayer 2019, Austria | 12*

CHARCUTERIE (meats & cheeses)

- **choice of three for \$20 or five for \$28**
- each board comes with your choice of 3 accompagnement
- (c): cow's milk | (s): sheep's milk | (g): goat's milk

VIANDES (meats)

Nostrano, Soppressata, Salame Piccante, Prosciutto, Speck

FROMAGES (cheeses)

Beemster XO (c), Cumberland (c), Brunet (g), Bleu d'Auvergne (c), herbed Chèvre (g)

ACCOMPAGNEMENT (extras)

marinated olives, Eastaboga Bee Co. honey, Marcona almonds, whole-grain mustard, pickled vegetables, peach mostarda

DESSERT

Vanilla bean crème brûlée | 8

Chocolate Pot de Crème | 9

Jeff's chocolate chip and walnut cookie paired with Graham's 10 year | 16
(plain chocolate chip available upon request)

AMAVIDA COFFEE

espresso | 3.5

cappuccino or latte | 5

APÉRITIFS + DIGESTIFS

(before + after-dinner drinks)

DESSERT WINE

Carmes de Rieussec 2018, Sauternes | 15
Domaine Bellegarde "Cuvée Tradition" NV, Jurançon | 8
Vietti Moscato d'Asti 2021, Piedmont | 10

SHERRY

Lustau Fino "Jurana" | 8
Nevado "Roble Viejo" Abocado | 9
Toro Albalá "Don PX" 1999 | 12

PORT

Graham's 10 year tawny | 11
Graham's 20 year tawny | 17

MADEIRA

Rare Wine Co. Historic Series "Boston Bual" | 10
Henriques & Henriques Sercial 2001 | 20

CARCAVELOS

Casa Manoel Boullosa 1996 | 11

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

October 2022