

AVINÉ

caviste | sociale

♦ try our suggested wine pairings ♦

HORS D'OEUVRES (small bites)

PAULA'S POPPIN' CORN | 7
cumin, chili flake, honey, cinnamon

MARINATED CASTELVETRANO OLIVES | 6
citrus, grenache vinegar, rosemary, thyme

MIXED NUTS | 6
Marcona almonds, rosemary walnuts, sweet & spicy pecans

TARTINES (toasts)

BOILED EGG VINAGRETTE | 11
Nostrano, sautéed squash, boiled egg, capers, dijon, sherry vinaigrette
♦ Chardonnay Knuttel Family "Kate's Pas de Deux" '19, Russian River Valley | 12

PROSCIUTTO BRUSCHETTA | 12
Prosciutto di Parma, caramelized onion, Bleu de Causses, parsley
♦ Lambrusco di Sorbara Secco Cleto Chiarli "Vecchia Modena" DOC, Emilia Romagna | 11

PETITE CUISINE (small plates)

QUICHE | 10
eggplant, caramelized onion, shallot, Gruyère
♦ Arneis Ronchi "In Amphoris" '19 DOC, Piedmont | 13

GRAY'S CASSOULET | 12
chicken sausage, pork, beef, cannellini beans, tomato, breadcrumbs
♦ Corbières Réserve Domaine de Fontsaïnte "La Demoiselle" '20, Languedoc-Roussillon | 13

SLIDERS | 14
braised beef cheek, sauce gribiche, arugula, Breadworks brioche buns
♦ Zinfandel Bedrock "Old Vine" '20, Sonoma County | 15

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)
Soppressata, Nostrano, Salame Piccante, Prosciutto di Parma

FROMAGES (cheeses)
Cabot Clothbound cheddar (c), Ossau-Iraty (s), Bleu de Causses (c), Little Hosmer (c), Valençay (g)

ACCOMPAGNEMENT (extras)
marinated olives, Eastaboga Bee Co. honey, Marcona almonds, whole-grain mustard, pickled vegetables, pomegranate mostarda

DESSERT

Vanilla bean crème brûlée | 9
Chocolate Pot de Crème | 9
Jeff's chocolate chip and walnut cookie paired with Graham's 10 year | 16

AMAVIDA COFFEE

espresso | 3.5
cappuccino or latte | 6

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
Fonseca Bin 27 | 10
Niepoort LBV 2008 | 15

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

January 2023