

Winter 2016

THE GNARLY VINE

Wine Bar

Small Plates

Mixed Olives 6
*Mediterranean Olives
Marinated in Olive Oil*

Chorizo Quesadilla 12
*Spanish Cured Chorizo,
Monterrey Pepper Jack Cheese,
Housemade Chipotle Aioli*

Mushroom Quesadilla 12
*Wild Mushroom, Gruyere
Cheese, Truffle Oil*

Cheese and Cured Meat

Artisanal Cheese Plate 28
*5 seasonal selections served
with jam, honey, and fresh fruit*

Cured Meat Plate 20
*Prosciutto de Parma, Fennel
Sausage, Sopresatta, Salame,
Calabrese*

**Artisanal Cheese and
Cured Meat Plate** 48

Salads

Greek Salad 16
*English Cucumber, Red Onion, Heirloom Tomato,
Dill, Feta Cheese*

Green Salad 14
*Baby Lettuce, Granny Smith Apple Slices,
Parmesan Reggiano*

Arugula Salad 16
*Baby Arugula, Dry Cherries, Candied Walnuts,
Fresh Goat Cheese*

Burrata Salad 14
*Fresh Burrata, Heirloom Tomato, Basil, Olive Oil,
Aged Balsamic*

Raw Bar

Tuna Tatare 14
*Ahi Tuna, Capers, Dijon, Mustard, Chives,
Parsley, Lemon Olive Oil*

Local Blue Point Oysters 12
*A half-dozen oysters served with spicy cocktail
sauce and fresh lemon.*

Colossal Lump Crab Meat Cocktail 16
*Spicy Cocktail Sauce, Dijon Mustard Aioli, Fresh
Lemon*

Octopus and Shrimp Ceviche 18
*Aji Amarillo, Cilantro, Radishes, Orange, Lime,
Lemon Sauce*

Napoletana Style Pizza

Marguerita 10
San Marzano Tomato, Fresh Mozzarella, Basil

Gulf Shrimp 14
*Calabrian Chiles, Oregano, Scallions, San
Marzano Tomato, Fresh Mozzarella*

Guanciaie 14
*Red Onion, Oregano, San Marzano Tomato,
Fresh Mozzarella*

Sweet Sausage 12
*Hot Cherry Peppers, San Marzano Tomato,
Fresh Mozzarella, Basil*

Prosciutto 14
San Marzano Tomato, Fresh Mozzarella, Basil