

# CLARET WINE BAR

## NIBBLES

Pan Catalan – 7

Citrus Marinated Olives – 6

Roasted Spiced Nuts – 6

Hummus – 8

Choose from Classic, Piquillo Pepper, Fresh Herb or Smoked Jalapeño

## SALADS

Prosciutto Salad – 14

San Daniele Prosciutto, Baby Arugula, Granny Smith Apple, Grape Tomato, Shaved Parmesan, Lemon & Olive Oil

Smoked Salmon Salad – 15

Hudson Valley Smoked Salmon, Goat Cheese, Baby Arugula, Grape Tomato, Green Apple, Lemon & Olive Oil

Roast Beet Salad – 13

Roasted Red, Gold and Striped Beets, Frisee Lettuce, Toasted Pine Nuts, Goat Cheese, Champagne Vinaigrette

## HOUSE SPECIALTIES

Chicken Liver Pâté – 9

House Made Pâté Topped with Red Onion Confit & Served with Toast Points

Beef Bourguignon – 12

Slow Cooked Beef in Red Wine, Potatoes & Carrots. Served with Garlic Bread Baguette

Mac N Cheese – 11

Black & White Truffle, Aged Gruyere Mac n Cheese. Our Signature Dish!

Italian Meatballs – 12

Angus Beef, House Made Marinara Sauce, Shaved Parmesan. Garlic Baguette

Pasta & Meatballs – 14

Fusilli Pasta topped with Mini Beef Meatballs and House Made Marinara Sauce.

Quiche Du Jour – 13

Flaky Crust, Seasonal Fillings. Served with a Side Salad. Ask Your Server for Today's Flavors

## PIZZA

Gluten Free Pizza Add \$3

The Classic – 12

Plum Tomatoes, Fresh Herb Crust, Fresh Basil, House Made Mozzarella, Parmesan Cheese, Extra Virgin Olive Oil

The Champignon – 14

Roasted Garlic, Mushroom Medley, Fresh Herb Crust, Red Onion Confit, Goat Cheese, White Truffle Oil

The Prosciutto – 15

House Made Marinara Sauce, Fresh Mozzarella, San Daniele Prosciutto, Baby Arugula, Shaved Parmesan

The Greek – 13

Crushed Tomatoes, Feta Cheese, Kalamata Olives, Fresh Oregano, Red Onion Confit

The Catalan – 15

House Made Marinara, Spicy Chorizo, Morcilla, Piquillo Pepper, Shaved Aged Manchego Cheese

The Chicken – 15

Organic Chicken Breast, House Made Marinara Sauce, Broccoli Rabe, Piquillo Pepper, Caramelized Onion, Mozzarella Cheese

The Vegetarian – 13

House Made Marinara Sauce, Broccoli Rabe, Artichoke Hearts, Piquillo Peppers, Mushroom Medley, Fresh Mozzarella

The Margarita – 11

House Made Marinara Sauce, Fresh Mozzarella

## SANDWICHES

Smoked Salmon Tartine – 12

Hudson Valley Smoked Salmon, Citrus Honey Apple, Smoked Jalapeno & Goat Cheese Tapanade

Grilled Veggie Sandwich – 14

Grilled Portobella Mushroom & Grilled Zucchini, with Piquillo Pepper, Fresh Mozzarella, Pesto, Wilted Arugula on a Toasted French Baguette

Organic Chicken Panino – 13

Organic Chicken Breast, Boursin Garlic & Herb Cheese, Piquillo Peppers, Baby Arugula

## PLATTERS

select any 3, 5 or 7 items

3 choices - \$12    5 choices - \$19  
7 choices - \$26

Prosciutto San Daniele

Jamon de Serrano

Chorizo (Hot)

Hot Soppressata

Spanish Mini Chorizo

Organic Cave Aged Cheddar

Pierre Robert Triple Creme Brie

Aged Manchego

Aged Gouda

Ardrahan

Cashel Blue

Point Reyes Toma

Parmesan Reggiano

Monte Enebro Goat Cheese

## DESSERTS

Molten Chocolate Cake – 9

Warm Molten Chocolate Cake, Fresh Whipped Cream

Creme Brûlée – 9

Tahitian Vanilla Creme Brûlée

## - HAPPY HOUR \$25 -

Mon/Fri 5-7pm

Sat/Sun 1-5pm

Draft Beer – 4

Bottle of Wine & 3-Piece Platter OR Plain Pizza. Additional pizza toppings are \$2.50 per topping.