



**Share**  
Wine Lounge &  
Small Plate Bistro  
*Sip, Swirl and Share*

Created to  
inspire  
conversation  
- Relax -  
while enjoying  
thoughtful  
creative  
food and drink

our mission is  
to incorporate  
locally sourced  
ingredients  
while  
supporting the  
environment  
& sustainable  
initiatives.  
for that reason  
our menus  
sway with the  
seasons and  
product  
availability

## Share Plates

<b>STICKY RIBS</b>	9
asian bbq   sweet potato straws	
<b>BLACKENED SHRIMP &amp; SCALLOPS</b>	11
thai orange ginger sauce	
<b>BUFFALO WINGS</b>	9
bleu cheese   celery	
<b>HUMMUS</b>	8
traditional   tomato goat cheese salad   grilled bread	
<b>TOMATO MOZZARELLA BRUSCHETTA</b>	8
heirloom tomato   basil   fresh mozzarella	
<b>KETTLE CHIPS</b>	6
house chips   onion dip	
<b>CHEESEBURGER SLIDERS *</b>	9
brioche roll   LTO	
<b>GRILLED ASPARAGUS</b>	8
crispy pancetta   lemon   grilled bread	
<b>EMPANADAS</b>	8
house recipe   chicken & black bean   Rudy's salsa	
<b>CHICKEN SKEWER GYRO</b>	9
on grilled bread   pico de gallo   cucumber yogurt dill sauce	
<b>Soups</b>	
<b>CALENDAR SOUP</b>	4 / 6
<b>TOMATO BASIL</b>	4 / 6
<b>TORTILLA SOUP</b>	4 / 6

## Salads

<b>CAESAR</b>	8
romaine hearts   shaved parmesan   croutons   white anchovies	
add: grilled steak* 8   grilled chicken 5   seared salmon* 6 shrimp 6	
<b>SEARED CHICKEN SALAD</b>	12
spicy chicken   artisan greens   avocado   tomato   red onion	
cilantro   black beans   olive oil   lime vinaigrette	
<b>ROBERT H. COBB SALAD</b>	14
mixed greens   tomato   bacon   grilled chicken   gorgonzola cheese scallion   avocado   boiled egg   red wine vinaigrette	
<b>HOUSE SANTORINI SALAD</b>	8
mixed greens   fried artichoke   feta   kalamata olives   tomato house vinaigrette	
add: grilled chicken 5   seared salmon* 6   shrimp 6 grilled steak * 8	
<b>WARM SPINACH SALAD</b>	9
roasted beets   chèvre   heirloom tomato   pistachios   apple wood bacon vinaigrette add: grilled steak* 8   grilled chicken 5   seared salmon* 6   shrimp 6	

## Sandwiches

SANDWICHES SERVED WITH HOUSE CHIPS - SUBSTITUTE A SIDE CAESAR, SIDE GREEK SALAD  
OR FRIES \$2

<b>TASTY BASIC BURGER *</b>	13
cheddar cheese   apple wood bacon	
<b>GRILLED CHEESE, BACON &amp; TOMATO</b>	10
soup   small house salad	
<b>ULTIMATE SALMON SANDWICH *</b>	10
caper lemon mayo   wilted spinach   crispy potato	
<b>CHICKEN FOCCACIA</b>	10
chopped broccoli   fresh mozzarella   caramelized onion tomato foccacia	
<b>REUBEN</b>	12
house corned beef   swiss   sauerkraut   1000 island	
<b>CHICKEN QUESADILLA</b>	10
pico   jack cheese   sour cream	

## Entrees

<b>STEAK &amp; FRITES *</b>	
chimichurri sauce   natural cut fries   arugula	
<b>7 oz filet</b>	26
<b>8 oz sirloin steak</b>	21
<b>MUSHROOM RAVIOLI</b>	16
pomodoro   garlic   parmesan	
<b>HERB ROASTED FRENCH BREAST CHICKEN</b>	19
garlic spinach   mushrooms   pan broth	
<b>BRAISED SHORT RIB</b>	19
creamy mash potato   sautéed spinach	
<b>CHICKEN &amp; BROCCOLI ZITI</b>	14
roasted garlic cream   pecorino romano	
<b>SEAFOOD LINGUINI</b>	18
garlic   tomato   crushed red pepper   crabmeat shrimp   scallops	
<b>ATLANTIC SALMON*</b>	18
cedar plank roasted   asparagus   smoky tomato chutney	

## Flat Breads

<b>TOMATO CHEVRE</b>	8
Kumato tomato   goat cheese   basil   Roasted garlic EVOO	
<b>FOUR CHEESE</b>	8
mozzarella   pomodoro   Brie   pecorino romano   feta	
<b>SALSICCIA FRESCA</b>	10
hot & sweet sausage   pepperoni   pecorino romano	

\*CONTAINS RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

(GF)=GLUTEN FREE ITEMS/GLUTEN FREE BUNS ON REQUEST

1/29/2016

