

GOURMET BOARDS

CHEESE BOARD

Chef's cheese selection, seasonal fruit| spanish olive, pickled garnishes, toasted bread

SINGLE CHEESE	\$9
SMALL BOARD	\$16 (FOR 2)
LARGE BOARD	\$32 (FOR 4)
ADD A MEAT SELECTION	\$5/EACH

PUB BOARD ★ \$22

Warm pretzel, stone ground mustard, sausage, cornichons, pickled red onions, corn nuts, beer cheddar sauce

CHARCUTERIE \$25

Chefs selection of 5 assorted cured meats, pickled garnishes, seasonal fruit|, stone ground mustard, toasted

CHEESE SELECTIONS

SMOKED GOUDA

Wisconsin, cow's milk, nutty & smoky

BLUE PARADISE

Wisconsin, cow's milk, creamy, sharp

BRIE

France, cow's milk, buttery & smooth with edible rind

CHEF SELECTION

Ask your server

MANCHEGO

Spain, sheep's milk, firm & buttery

SHAREABLES

MARINATED CHEESE ★	\$9
Cream cheese, cheddar cheese garlic, pimento, parsley, basil infused EVO	
JUMBO LUMP CRAB CAKE ★	\$16
Red bell pepper, red onion, mayonnaise green onion, remoulade	
TENDERLOIN PAILLARD	\$18
Thinly pounded tenderloin, capers, blue cheese toasted points	
FRESH BURRATA ★	\$13
Tomato jam, mint, pickled red onion, truffle salt, toasted points	
SHRIMP CEVICHE	\$12
Leche de Tigre, mango, jalapeño, red onion, red bell pepper, avocado, cilantro.	
GAMBAS Y TAJADAS	\$14
Shrimp aljio, roasted bell pepper, tostones	
JILL'S MAC	\$10
Queso blanco, red bell pepper, bacon, shell pasta Lobster for an additional \$9	
EMPANADAS	\$12
Prime beef & creamy cilantro	
CILANTRO BUTTER MUSSELS	\$14
Cherry tomatoes, garlic, white wine, gorgonzola, toasted points	
RUSTIC PIZZAS	
MAGIC MUSHROOM ★	\$14
Fontina, crimini mushrooms, spinach, mozzarella, black truffle oil	
MARGHERITA	\$12
Campari tomatoes, basil, mozzarella, EVO	
FIG, PEAR & PROSCIUTTO	\$14
Caramelized onions, arugula, balsamic reduction	
MAMMA MIA ★	\$15
Fennel sausage, mozzarella, prosciutto, pepperoni, parmesan, marinara	
CHICKEN PESTO FLORENTINE	\$14
Spinach red onion, mushrooms, tomatoes mozzarella, pesto	

SOUP & SALADS

D'VINE SALAD ♥ \$9

Mixed greens, red bell pepper, cucumber, red onion, feta cheese, red wine vinaigrette

BLUE WEDGE \$8

Iceberg lettuce, purple onion, cherry tomatoes, bacon, blue cheese dressing, blue crumbles

CAESAR SALAD ★ \$9

Romaine hearts, parmesan, crispy leeks, herbed croutons, scratch anchovie dressing

CAPRESE ★ \$10

Campari tomatoes, mozzarella, basil, EVO, balsamic reduction

CHEF'S SOUP ★ \$9

Chef's creation

ADD PROTEINS

Crispy Chicken \$5

Grilled Chicken \$6

Grilled Shrimp \$7

ENTREES

D'VINE'S "SIGNATURE" PORK CHOP ♥ \$26

Garlic mash, tobacco onion rings, white truffle oil

BALSAMIC SALMON ★ \$25

Balsamic honey glaze, tabbouleh & couscous salad, pimento & olive, artichoke, lemon yogurt, basil infused oil, watercress

STEAK & FRITES \$32

10 oz prime ribeye, broccolini, truffle parmesan fries

FILET MIGNON \$38

8oz centercut, potato puree, roasted pear, onions, spinach, mixed veg, mushroom demi

BRAISED SHORT RIBS ★ \$24

Cauliflower mash, carrot puree, red wine au jus

GRILLED CHICKEN PICATTA \$22

Capers tomatoes, lemon butter served with angel hair pasta



GOURMET MEATBALLS



CHOOSE YOUR MEATBALL

1. BEEF AND PORK

2. CHICKEN

CHOOSE YOUR FLAVORING

1. MIMID'S ORIGINAL

This flavor packed meatball is BIG on size and taste.

2. THE ROMANATOR

This is MiMiD's boldest flavoring. Extra flavor, extra spice, extra garlic along with the kitchen sink.

CHOOSE YOUR MARINARA

1. MIMID'S ORIGINAL

MiMiD's flavor packed marinara.

2. THE ROMANATOR

Much like her meatballs, this is MiMiD's boldest flavoring. Extra flavor, extra spice, extra garlic along with the kitchen sink

CHOOSE FROM 2 OR 3 MEATBALLS (\$9 OR \$12)

Served with Crunchy Bread



SPAGHETTI & MEATBALLS \$15.99

Your choice of 2 meatballs and Original or Romanator marinara

ACCOMPANIMENTS

D'VINE'S RISOTTOS ♥

Choose:

SPINACH, ASPARAGUS, MUSHROOMS \$8

SHRIMP \$14

LOBSTER \$16

BROCCOLINI AU GRATIN \$8

Toasted garlic, crushed red pepper, bread crumbs

BRUSSEL SPROUTS ★ \$8

Bacon, parmesan, truffle Oil

MASHED POTATOES \$6

Yukon potatoes, garlic, butter

MUSHROOMS OR SPINACH \$7

Sauteed, garlic

ASPARAGUS OR CARROTS \$7

Grilled or Sautueed

FRENCH FRIES \$6

Parmesan | Parsley | White truffle oil

D'VINE

WINE & BISTRO

HAPPY HOUR MENU

WINE & TAPAS | TUE - SAT | 4:00PM - 6:30PM

WHITE WINES

	GLASS	BOTTLE
IMPERO PINOT GRIGIO Italy	\$7	\$25
IMPERO CHARDONNAY Italy	\$7	\$25
SAVINO PROSECCO Italy	\$7	\$25

RED WINES

	GLASS	BOTTLE
DOÑA PAULA MALBEC Mendoza, Argentina	\$7	\$28
DOÑA PAULA CABERNET Mendoza, Argentina	\$7	\$28

BUBBLES FLIGHT \$10

HAPPY HOUR FOOD

CHEESE PLATE

Seasonal fruit, olives

Choice of: Brie, smoked gouda, blue paradise, chef's selections, manchego

\$7 EACH OR 3 FOR \$20

1/2 SIZE FLAT BREAD

Choice of - Chicken pesto florentine , Fig, Pear & proscuitto, margheritta

\$7

EMPANADAS (2)

Beef, shrimp & spinach, goat cheese & cherries

\$7

SHRIMP CEVICHE

Red onions, jalapeno, bell peppers, fresh lime juice, tostada

\$7

CAPRESE SALAD

Tomatoes, mozzarella, basil, balsamic

\$7

MARINATED CHEESE

Cream cheese, cheddar, pimento, garlic, basil EVO

\$7

Notify your server of any special dietary considerations.