



HICKORY WINE SHOPPE

- BUBBLES & FUN**
- PROSECCO, COL di LUNA, FLORA, VENETO, IT 10**
Organically grown Glera, granny smith apples, flowers, crisp dry finish
 - MIMOSA, PROSECCO 11**
Choose Orange, Pomegranate, Apple Cider or Cranberry - It's 9am somewhere!
 - CRÉMANT, BONNAMY, CRÉMANT DE LOIRE, FR 12**
Sparkling ripe fruit & soft citrus, Chenin, Chardonnay & Cab Franc
 - LAMBRUSCO, L'ONESTA DRY ROSÉ, IT 11**
Palate-refreshing fizz, not sweet, red cherries
 - CHAMPAGNE, PIERRE GIMONNET & FILS, BLANC DE BLANCS, NV, FR 22**
100% Chardonnay, Grower Champagne, balanced citrus, floral & creaminess
 - CAVA, LOS MONTEROS BRUT ROSÉ, ES 9**
Fresh & juicy, sparkling Garnacha
 - PET-NAT, POMALO, PLAVINA, ROSÉ, CROATIA 12**
Light effervescence, juicy pink & red fruits, pair with sunsets and good friends
 - SPARKLING ROSÉ, BOCCARD, DEMI-SEC ROSÉ, BUGEY CERDON 14**
Seductively sweet and fresh 95% Gamay and 5% Pousard from Savoie
 - PROSECCO-POP 13**
Popsicle in your prosecco = happiness in a glass

- WHITE WINES**
- CHARDONNAY, LA COLLINE AUX FOSSILES, ROUSSILLON, FR 12**
Bourgogne Blanc, stone fruits, minerality, honeysuckle & citrus
 - PINOT NOIR, R&D SELECTIONS, LODI, CA 14**
A succulent white wine with red fruit aromas and flavors
 - CHENIN BLANC, LES ATHLÈTES DU VIN, LOIRE, FRANCE 13**
Dry, fresh & crisp, fruit forward flavors of citrus, white peaches & pears
 - SAUVIGNON BLANC, LE GRAND ST. VINCENT, TOURAINE, FR 9**
Soft yellow ripe fruit flavors, grapefruit, herbaceous with a dry finish
 - PINOT GRIGIO, TOMMASI, IT 9**
An Italian classic with crisp fruit, smooth and easy
 - JACQUÉRE, LA CAVE DU PRIEURÉ, SAVOIE, FR 13**
A clean Alpine classic from the French Alps, dry, green apple, mineral & citrus
 - MALVASIA BIANCA, BIRICHINO, MONTERREY, CA 13**
Fresh, vibrant & aromatic, white flowers, orange blossom & stone fruit
 - ŠKRLET, VOŠTINIĆ KLASNIĆ, CROATIA 13**
Fruit forward pineapples, peaches & green apples, bright acidity, crisp finish
 - RIESLING, TATOMER, SANTA LUCIA HIGHLANDS, CA 13**
Fresh & aromatic, mandarin & lemon/lime, fruit driven, silky and crisp
 - MOSCATO D'ASTI, VIETTI, PIEDMONT, ITALY 12**
Delicately sweet, balanced acidity, fresh apricots, great with blue cheese

- SKIN CONTACT**
- GRENACHE/CINSAULT, CHATEAU COUSSIN LE ROSÉ, PROVENCE, FR 11**
Fresh strawberries, raspberries, watermelon, citrus tangerine
 - VERDEJO/SAUVIGNON BLANC, GULP HABLO ORANGE, SPAIN 13**
Skin contact, orange blossoms, tropical fruit, apricots, juicy & zippy
 - GRECANICO, SIKELÈ, TERRE SICILIANE, SICILY, IT 13**
Italian Garganega, med body, honeyed, woody, balanced acidity

- RED WINES**
- CABERNET SAUVIGNON, ROBERT HALL, PASO ROBLES, CA 13**
Full body, black currant, hints of cedar and spice, dark chocolate
 - SYRAH, FRANÇOIS VILLARD, VIN DE FRANCE, FR 12**
Earth, blue and blackberry, pepper and leather with silky tannins and long finish
 - SPANISH BLEND, COSTER DELS OLIVERS, PRIORAT, ES 14**
Carignan, Garnacha & Cabernet Sauvignon blend from NE Spain, delicious!
 - CAB FRANC, CHAIS SAINT LAURENT, LOIRE VALLEY, CHINON, FR 11**
Med-bodied, raspberry, blackcurrant, herbaceous and stony
 - SUPER TUSCAN, FATTORIA LA VIALLA, TORBOLONE, TUSCANY, IT 14**
Ripe red cherries, raspberry, plum, long tobacco & leather finish
 - NERELLO MASCALESE, NICOSIA LENZA di MUNTI, SICILY, IT 12**
Ruby red, wild strawberry, floral & slightly spicy aromas, dry with a long fruity finish
 - MALBEC, CHATEAU DU CÈDRE, MARCEL, CAHORS, FR 10**
Full body and very juicy, dense blackberry and raspberry
 - GAMAY, DOMAINE CHARNAY, BEAUJOLAIS, FR 12**
Subtle red fruit and earth, complex bright and slightly herbaceous, served chilled
 - CINSAULT, L'AMANDIER, DOMAINE DES HOMES, LANGUEDOC, FR 13**
Floral, plum & cherry aromas, blueberry, pepper & spice on the palate
 - SANGIOVESE, MONTE BERNARDI, CHIANTI FIASCO!, TUSCANY, IT 11**
Med body with great depth, red berries, floral & spice, savory finish
 - PINOT NOIR, PARETOS ESTATE, MONTEREY, CA 12**
Light bodied, cherry and plums, silky tannin
 - REFOSCO, PODERI DAL NESPOLI, ADESSO, ITALY 9**
Pleasantly sweet red, fun and easy, berry cobbler and a hint of chocolate

- FLIGHTS**
- WHITE WINE FLIGHT 22**
1) Riesling 2) Škrlet 3) Malvasia 4) Jacquère
 - RED WINE FLIGHT 22**
1) Cinsault 2) Nerello Mascalese 3) Spanish Blend 4) Syrah
 - BUBBLES + ROSÉ FLIGHT 22**
1) Pet-Nat 2) Crémant 3) Cava 4) Lambrusco
 - MIMOSA FLIGHT 22**
1) Orange 2) Pomegranate 3) Apple Cider 4) Cranberry
- Sorry, no substitutions

- ON TAP**
- FOUR SEASONAL DRAFTS or WINE COCKTAIL 6**
Please ask your server for the most updated information
 - BEER FLIGHT 10**
Sample all four of our seasonal draft beers
 - BOTTLE BEERS + SEASONAL CIDERS**
Please ask your server for available options

- ZERO PROOF**
- SPARKLING WATER, SAN PELLEGRINO, ITALY 3**
Natural sparkling mineral water, 500ml
 - ALTERNATIVES 2**
Coke, Diet Coke, Sprite, Bottled Water



Choose from hundreds of retail bottles to drink here
\$5 On-Premise Fee, applied to any bottle \$30 or under

LITE BITES

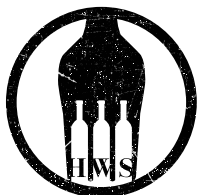
- KETTLE COOKED CHIPS** 5
Topped with black truffle sea salt + fresh grated parmesan cheese
- OLIVE YOU SO MUCH** 5
Mediterranean olive blend
- LOCAL ARTISAN BREAD & OLIVE OIL** 7
Hand made crusty local bread from Knob Hill w/ Greek Olive Oil & Herbs
- NATTY NUTS** 6
Mixed nuts with rosemary, spices and natty goodness
- BURRATA-BATA-BABY** 14
Hand-formed rich mozzarella filled with creamy stracciatella with fresh baguette, arugula, cherry tomatoes, olive oil + balsamic
- HUMMUS + CRISPY BAGEL CHIPS** 8
Topped with rosemary infused olive oil & roasted red peppers
- PIMENTO CHEESE + PORK RINDS** 8
Topped with sliced jalapeños
- BAKED BRIE** 11
Topped with fig jam and walnuts, served with crackers
- TOTTY-BOOM-BA-LOTTY**
Old Skool Tots with sea salt, garlic aioli & ketchup 8
Add Parmesan to the Old Skool Tots 9
Cheese Please - Tots topped with melted Wild Fire Blue Cheese 10

CONSERVAS

In America, most canned seafood on grocery shelves is not hand-packed by Artisans, so it's no surprise the convivial spirit surrounding conservas. Just as curing fresh meat creates delicacies like salami and prosciutto, conservas is not merely about preservation. In some countries, a culture of connoisseurship surrounds the industry, and it's creations are to be appreciated right out of the can, often with friends and libations.

- RAZOR CLAMS, IN BRINE** 26
Sleek, solid, and sexy. This tasty narrow clam is smartly dressed in a mellow brine. Delicate and profound marine flavors are sweet and succulent bliss. Stay sharp. These chic mollusks are high in protein, vitamin B12, calcium, iron, and omega-3 fatty acids.
- SPICED CALAMARI, IN RAGOUT SAUCE** 22
A medium spiciness rounds out meaty calamari; and graceful flavors of pepper, clove and laurel, flawlessly rolled together.
- MACKEREL FILETS, IN OLIVE OIL** 22
Hearty, flaky, delicate—meaty mackerel has a silky texture and lightly cured aroma. Dressed in quality olive oil, this favored fish jumps with ambrosial flavor.
- YELLOWFIN TUNA BELLY, IN OLIVE OIL** 26
Not all canned tuna is created equal, this one is in a league of its own. Caught one at a time with a rod and line, hand-cut, packed and slowly cooked in olive oil.
- THE LUCA BRASI** 92
All of the above served together on one big-ass board.

Served in the tin with dressed arugula, sea salt, quality butter and baguette.



We have an extremely small kitchen,
thank you for your patience

FLAT BREADS

- NAPA MARGHERITA** 12
Mozzarella, tomatoes, balsamic glaze and fresh basil pesto w/pine nuts
- PAPAGIORGIO** 12
Prosciutto, mozzarella, fresh tomatoes, garlic, basil & crushed red pepper
- FRENCH QUARTER** 12
Andouille sausage, gouda, olives, caramelized onions, roasted tomatoes
- DOLCE ITALIANO** 12
Pears, gorgonzola, fig jam, balsamic glaze, fresh arugula + walnuts
- All flat breads served with; marcona almonds, fresh baby arugula & pepperoncini*

CHARCUTERIE BOARDS

- TWO CHEESES** 18
- FOUR CHEESES** 28
Includes assorted meats, seasonal jam, honey, mustards, crackers, marcona almonds, fresh baby arugula
- SMOKED BABY GOUDA**
Mildly smoked, creamy semi-hard gouda, cow's milk
- MANCHEGO**
3 month aged, hard Spanish, caramel + nutty
- HAVARTI**
Semi-soft Danish cow's milk cheese
- AGED ASIAGO**
Sweet, balanced, aged 10 months
- PRARIE BREEZE CHEDDAR**
Semi hard, sweet & pleasantly sharp from Iowa
- RED DRAGON**
Mild cheddar mixed with mustard seed, from Wales
- WILDFIRE BLUE**
Aged 3 months, soft blue upfront with a peppery finish
- CAVE AGED GRUYÈRE**
Aged 8 months, swiss, nutty and sharp
- BLOCK + BARREL BRIE**
Soft creamy interior buttery texture
- GOAT CHEESE**
Chèvre, soft traditional
- ANY CHEESE BELOW** +\$2
- PIAVE VECCHIO** +2
Hard cheese from Italian cow's milk, nutty w/ a bright-buttery finish
- AGED GOUDA** +2
4 year aged, sweet crystals with a parmesan-like texture
- WHITE STILTON w/ CRANBERRIES** +2
Rich and crumbly, perfect w/ Riesling

DESSERTS

- CHEESECAKE** 6
Old Skool - the classic with whipped topping
- TRIO OF TRUFFLES**, locally made by Sweet Kitchen 5
Three chocolate truffles; Dark Chocolate, Raspberry, Salted Caramel
- Relax and enjoy... skinny people are easier to kidnap