

HICKORY WINE SHOPPE

LITE BITES

KETTLE COOKED CHIPS	5
Topped with black truffle sea salt + fresh grated parmesan cheese	
MEDITERRANEAN OLIVES	5
LOCAL ARTISAN BREAD & OLIVE OIL	7
Hand made local bread from Knob Hill w/ Kefalas Greek Olive Oil & Herbs	
NATTY NUTS	6
Mixed nuts with rosemary, spices and natty goodness	
PIMENTO CHEESE + PORK RINDS	8
Topped with sliced jalapeños	
HUMMUS + CRISPY BAGEL CHIPS	8
Topped with rosemary infused olive oil & roasted red peppers	
BAKED BRIE	11
Topped with fig jam and walnuts, served with crackers	
BURRATA-BATA-BABY	14
Hand-formed rich mozzarella filled with creamy stracciatella with fresh baguette, arugula, cherry tomatoes, olive oil + balsamic	
TOTS AT THE SHOPPE	
Old Skool - Crunchy 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

FLAT BREADS

Served with; marcona almonds, fresh baby arugula & pepperoncini

NAPA MARGHERITA	12
Mozzarella, tomatoes 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	

DESSERT

Relax and enjoy... skinny people are easier to kidnap

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	

🍷 Sorry, no substitutions

CHARCUTERIE BOARDS

TWO CHEESES	18
FOUR CHEESES	28
<i>Includes assorted meats, seasonal jam, honey, mustards, crackers, marcona almonds, fresh baby arugula</i>	
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 GRUYERE	
Aged 8 months, swiss, nutty and sharp	
BLOCK + BARREL BRIE	
Soft creamy interior buttery texture	
GOAT CHEESE	
Chèvre, soft traditional	
ANY CHEESE BELOW + \$2 EA	
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	

**GF Crackers available upon request*

**Please advise your server if you have any food allergies*

