

J. SCOTT CELLARS

FOOD MENU

ARTISAN CHEESE BOARD • \$16

Four fresh artisan cheeses,
Castelvetrano olives, sweetie drops,
& Valencia almonds
served with crackers
Pair with Viognier or Grenache

CHEESE AND CHARCUTERIE • \$22

A curated selection of charcuterie, cheese,
Castelvetrano olives, sweetie drops
& Valencia almonds
served with crackers
Pair with Blanc de Noirs or Petit Verdot

BACON WRAPPED DATES • \$8 | \$14

Bacon wrapped dates stuffed with creamy gorgonzola.
Option of 4 or 8
Pair with Albarino or Bradshaw Pinot Noir

CROSTINI TRIO • \$12

Three different styles of artisan crostini.
Ask your server about the chef's crostini Du Jour!

MEZZALUNA GRILLED SALAMI • \$8 | \$14

Genoa Salami filled with creamy chèvre,
pine nuts and fig jam
Option of 4 or 8
Pair with Chenin Blanc or Cabernet Franc

SAUSAGE STUFFED MUSHROOMS • \$10

Baby Bellas with hot Italian sausage, breadcrumbs, and
parmesan
Pair with 2018 Chardonnay or Mourvedre

FLATBREADS • \$12 | \$13 | \$14

Build your own, start with your choice of sauce and
cheese and then select 3, 4 or 5 toppings!

Sauces: Olive Oil, pesto, marinara

Cheese: Chèvre, Mozzarella, gorgonzola

Vegetables: Roasted red peppers, grilled mushrooms,
sundried tomatoes, olives, basil, red onion

Meat: Prosciutto, salami

Ask your J. Scott Associate which wine would pair best with your flatbread

WARM PETITE BAGUETTE • \$5

Served with garlic, balsamic vinegar, and olive oil

