



DINNER

BITES

- Olives** 5.5
Orange, coriander, fennel, garlic
- Fried Calamari** 8
Giardiniera, saffron aioli
- Country Ham Fritto** 7
Kentucky orange marmalade, rosemary

SALADS

- Goat Cheese Fritto** 7
Butter crisp lettuce, walnuts, apples, Dijon vinaigrette
- Mozzarella** 8
Fresh cheese, pickled beet salad, arugula, aged balsamic, extra virgin olive oil

FLAT BREAD PIZZA

House made dough

- Formaggio** 9
Goat cheese, fresh mozzarella, Pecorino Romano, pomodoro sauce.
- Prosciutto** 10
Pomodoro sauce, fresh mozzarella, Prosciutto di Parma, basil
- Mediterranean** 10
Spinach pesto, cherry tomato, roasted garlic, shallots, feta, kalamata olives
- Atlantic** 11
Atlantic salmon, capers, goat cheese, lemon, spinach -pesto, red onion

SMALL PLATES

- Poutine** 9
Skin on fries, red wine demi-glace, fried gruyere cheese squares
- Provoleta** 10
Cast iron provolone, cherry tomatoes, crushed red pepper, chimichurri, grilled baguette
- Garlic Shrimp** 11
Spanish paprika oil, Meyer lemon preserve
- Seared Salmon** 15.5
Spiced cherries, roasted asparagus, balsamic reduction

LARGE PLATES

- Foxhollow Farm Burger*** 14
Grassfed beef, Brioche, provolone, roasted garlic aioli, pickles, butter crisp lettuce, beef steak tomato, red onion, fries
- Hanger Steak*** **Small 15.5 Large 28**
Roasted potatoes, cremini mushrooms, spinach, red wine reduction, served medium rare
- Fettuccine** 24
Shrimp, Stone Cross Farm Andouille, olives, spinach, cherry tomatoes, garlic, white wine
- Chicken Schnitzel** 21
Dijon cream, cremini, roasted potatoes
- Stone Cross Farm*** 38
Grilled 9 ounce Stone Cross Farm ribeye, red wine demi-glace, roasted asparagus

BOARDS

- | | |
|--|-----------------|
| Salumi | Cheeses |
| Prosciutto di Parma | Manchego |
| Andouille | Taleggio |
| Country Ham | Bleu d'Auvergne |
| Soppressata | Fried Goat |
| | Fried Gruyere |
| Olives, mostarda di cremona, fig jam, grilled baguette | |

Choose three **17** four **21** five **24**

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wine club

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PLEASE ADVISE STAFF OF ANY ALLERGIES OR INTOLERANCES

*This item may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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