

Amphora

WINE MERCHANT

MENU



Snacks

Lavender Marcona Almonds***

\$7

Spanish Marcona Almonds dusted with lavender and sugar.

Castelvetrano Olives

\$7

Mild, buttery flavor, crisp bite and meaty texture

Tinned Fish*

Served with bread, crackers, cornichons and roasted red peppers

-La Brujula Sardines

\$16

-La Brujula Mussels

\$17

-La Brujula Scallops

\$19

House-Made Sandwiches

Served with Kettle Chips or side salad.

Ham

\$14

Butter, Dijon Mustard, Ham, Swiss cheese, topped with greens on a French baguette.

Caprese

\$13

Pesto spread, Herbs de Provence, Mozzarella cheese, tomatoes topped with greens on a French baguette.

Turkey

\$15

Fresh sliced turkey, mayo, lettuce, tomato, red onions with a red wine vinaigrette on a French baguette.

Small Plates

Artisanal Cheese Board

\$17

Served with baguette, quince and cornichons.

- Cheddar (Cow) Kansas

- Comte, 8 month old (Cow) France

- Savarin, (Cow) France

Hummus & Crudités

\$13

House made hummus with sliced carrots, celery and cucumber. Served with crackers.

House-Made Quiche

\$13

Sausage: Carmelized onions, cheddar cheese served with a side salad.

Veggie: Pesto basil spread, tomato, spinach, mozzarella cheese served with a side salad.

Sweets

\$10

French Macarons: *GF

Raspberry

Pistachio

Peach

Blueberry

Lemon

Chocolate

**Consuming raw or undercooked meats, poultry, seafood, shellfish, dairy or eggs may increase your risk of food-borne illness.*

***Contains nuts*

****Olives contain pits*