

Wine Bar Menu

VEGETARIAN FRENCH ONION SOUP 6

Rustic Crouton, Jarlsberg Swiss

FISHERMAN'S WHARF CHOWDER 7

Clams, Shrimp, Scallops, Salmon, Sourdough Bread Bowl

TAPAS PLATTER for two 22

- ❖ Jameson Farms Merguez Sausage Bruschetta, Roasted Eggplant, Tomato, Hidden Hills Feta, Basil Puree
- ❖ Tempura Fried Wild Caught Gulf Shrimp, Spicy Sesame Pickled Cucumber, Sweet Soy, Wasabi Emulsion
- ❖ Pecan Crusted Haluomi, Mango and Avocado Salsa
- ❖ Mojo Criollo Marinated Filet Mignon Pinchos, Harissa Mayo, Pickled Peach Slaw
- ❖ Seared Diver Scallops, Sweet Corn and Pepper Relish, Basil Crème, Local Parma Prosciutto

WILD MUSHROOM FLATBREAD 11

Oven Roasted Tomato, Kalamata Olive, Firefly Farms Chevre, Cilantro Pesto

TEMPURA SHRIMP 12

Wild Caught Gulf Shrimp, Spicy Sesame Pickle Cucumber, Sweet Soy, Wasabi Emulsion, Local Micro Greens

AVOCADO AND CRABMEAT TIAN 13

Crouton, Spicy Mayonnaise, Cucumber, Tomato, Red Onion, Chili Oil

JAMESON FARMS MERGUEZ SAUSAGE MOUSSAKA 11

Toasted Baguette, Roasted Eggplant, Tomato, Hidden Hills Feta, Basil Puree

CHEESE PLATE 15

Chef's Selection of Artisanal Cheese, Fruit, Grilled Flatbread

MED PLATE 10

Flageolet Hummus, Local Bolton Feta and Cold Filtered Olive Oil
Garnished with Hearts of Palm and Sun Dried Tomato, Quinoa
Tabbouleh, Imported Olives, Grilled Pita

PITTSBURGH BISTRO SALAD 12

Field Greens, Romaine, Aged Cheddar, Tomato, Hard Boiled Egg, Cucumber, Shoestring Potato
Choice of: Filet Mignon, Salmon*, Amish Chicken Breast*

Sandwiches

GRILLED VEGETABLE GYRO 9

Grilled Fresh Vegetables, Romaine, Roma Tomato, Local Feta Cheese, Tzatziki

GRILLED AMISH CHICKEN BREAST 10

Free Range Chicken, Prosciutto, Homemade Mozzarella, Roasted Red Pepper, Cilantro Pesto, Ciabatta

KOREAN PORK HOAGIE 11

Julienne Vegetables, Cilantro, Sweet Soy, Crushed Cashews

ORGANIC GRASS-FED BEEF BURGER* 12

Ron Gargasz Farms Grass Fed Beef Burger served with Lettuce and Tomato
Choice of toppings: Caramelized Onions, Sautéed Mushrooms, Smoked Bacon, Avocado

Choice of Cheese: Aged Cheddar, Jarlsberg Swiss, Point Reyes Blue, Firefly Farms Chevre, Homemade Fresh Mozzarella

OUR COMMITMENT TO THE EARTH AND PLATE

We believe that the integrity of our ingredients is what defines our dishes. The creation of our dishes is driven by the flavors of the season, the exceptional local, sustainable and organic products harvested at their peak. We meticulously choose purveyors and farmers that inspire us. Those that treat the earth and their food with the same passion and love that we have are our partners in creating a beautiful, gratifying meal; Penn's Corner Farm Alliance, Jamison Lamb Farms, Firefly Cheese Farms, Ron Gargasz organic grass fed cattle rancher to list just a few.

**For items that are cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*