

olive tapenade crostini 5.
mixed olives spread

v v house pimento cheese 4.
sesame crackers

classic long leaf caesar salad 8.
shaved reggiano, pumpernickel croutons & anchovies

prosciutto & chevre cheese 7.
mission fig jam

edamame hummus with grilled ciabatta 5.

cast iron roasted artichokes 7.
local honey, fresh thyme & lemon drizzle

warm pinot grigio / fontina fondue 8.
applewood smoked bacon & bread for dipping

v v fun nuts 6.
pecan, almond, filbert, peanut, cashew & brazil

mushroom flatbread 9.
wild mushrooms, caramelized onions, mozzarella
parmigiano reggiano, truffle oil & fresh herbs

v v farm salad 7.
arugula, artichokes, roasted root vegetables
shaved reggiano, balsamic vinaigrette & evoo

campagne country pâté 6.
stone ground mustard & raspberry preserves

smoked salmon panini 9.
bacon, lettuce, tomato & lemon caper tartar

duck foie gras pâté 9.
stone ground mustard & raspberry preserves

b & b salad 7.
applewood smoked bacon, blue cheese crumbles
craisins, pecans & maple balsamic vinaigrette

smoked salmon crostini 7.
capers, red onion & lemon aioli

piquante peppadew sweet peppers 6.
stuffed with honeyed goat cheese

evoo & crostini 3.

italian panini 9.
jamon serrano, calabrese salumi, fontina cheese
caramelized onions, roasted red peppers
lettuce, sun dried tomatoes & italian vinaigrette



artisan cheeses three cheeses 9. six cheeses 16.
manchego do reserva - spain
drunken goat - spain
wyngaard gouda - holland
parmigiano reggiano - italy
fresh mozzarella - italy
goat chevre - france
buttermilk blue - wisconsin
gruyere grand cru - wisconsin
fontina mezzaluna - wisconsin
van gogh vintage - wisconsin

charcuterie three meats 9. six meats 16.
jamon serrano - spain
parma prosciutto - italy
salumi calabrese - italy
smoked duck - new york
smoked cured salmon - alaska
soppresata salumi - italy

cheese/charcuterie combo three meats+three cheeses 16.



forrester mushroom pâté 6.
stone ground mustard & raspberry preserves

maple bacon popcorn 6.

ham & fig flatbread 9.
mission figs, jamon serrano, arugula
blue cheese crumbles & evoo

warm truffled popcorn 6.

formaggio & apple panini 7.
add jamon serrano 2.

desserts

caramel apple square vanilla bean ice cream	6.
chocolate ganache lava cake whipped cream	6.
three little piggies candied applewood smoked bacon chocolate & sea salt dipped bacon cinnamon & chipotle bacon	6.

dessert wines

tawny port - ramos pintos 10 year douro, portugal	2 oz	6.
moscato d'asti - tre donne piedmont, italy - 2010	4 oz	7.
malmsey madeira - broadbent 10 year madeira, portugal	2 oz	11.
pedro ximenez sherry - hartley & gibson jerez, spain	2 oz	9.
brachetto d'acqui - banfi "rosa regale" piedmont, italy - 2010	375 ml	25.
semillon/sauvignon blanc - dolce napa valley, ca - 2006	375 ml	75.

non alcoholic beverages

coffee, decaffeinated coffee - french press	2.5
hot tea - french press	2.5
mexican coke	2.5
american diet coke	2.5
limonata - sparkling lemonade	3.
honest tea - white peach - slightly sweet	3.
honest tea - green honey tea - slightly sweet	3.
san pellegrino - sparkling water	1 liter 4.
panna - still water	1 liter 4.



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4478 chamblee dunwoody road
dunwoody, ga 30338
770-668-0435
www.vino-venue.com