

FOOD LIST

Updated March 15, 2019

CHEESE & CHARCUTERIE

create your own board - make selections below
served with baguette, housemade crackers, daily accoutrements
(sub care bakery gluten-free bread \$3.5)

SOFT CHEESES

RIOPELLE · CA · thermized, cow - creamy, nutty, earthy	9.5
LE DAUPHIN · FR · pasteurized, cow - yeasty, spicy, herbaceous	9.5

MEDIUM & SEMI-SOFT CHEESES

AGED MANCHEGO (9 MONTH) · ES · sheep - fruity, sweet, tangy	9.5
MORBIER · ES · pasteurized, cow - ash-layer, grassy & citrusy	9.5
*PAVE D'ISIGNY · FR · raw, cow - creamy, nutty, sweet	10.25

HARD CHEESES

*LINDENHOFF · NL · raw, cow - crystalline, caramel notes	10.25
PIAVE · IT · pasteurized, cow - parmesan's cool cousin	9.5

BLUE CHEESES

ST. GERIC · FR · pasteurized, cow - brie style, mild	9.75
ST. AGUR · FR · pasteurized, cow - creamy, spicy	9.75

CHARCUTERIE

*FOIE GRAS TORCHON · bourbon cured	12
DUCK HAM · brown sugar cured, house smoked	9.5
COUNTRY TERRINE · herbed pork & braised rabbit with brandy	9.5
GRAVLAX · house-made, brown sugar cured	9
VEGAN LENTIL 'SAUSAGE' · fennel, cumin, coriander, olive salt	8
SMOKED SALMON RILLETTE · maple-soy cured	9.5
SPICY SOPRESSATA · calabrese-style salami	9.25
'SALT CRAFT' WINE SALAMI · tender pork salami, peppercorn	9.25
'SALT CRAFT' FENNEL SALAMI · fermented pork sausage	9.25
PROSCIUTTO · italian air-dried, salt-cured ham	9.5

CHEF'S CHOICE

put your trust in us ... let the chef create a board for you


meat + cheese - chef's selection of three	27
meat + cheese - chef's selection of five	44

*not included in happy hour
the health board insists we remind you of the potential risks of
consuming raw meat- we serve raw meat and it's delicious!

DAILY OFFERINGS

CAPRESE SALAD & BALSAMIC CREMA vine ripe & cherry tomatoes, fior di latte, basil	16
GREEN PEA, SPINACH & RICOTTA FETTUCINE locally cured pork jowl, parmesan, black pepper, yolk	24
CHICKEN & QUINOA SALAD gochugaru chicken breast, pickled fennel, carrot purée	22

THE STAPLES

WINEBAR SNACKS olives, house pickles, spiced nuts	12.5
HOUSE MADE POTATO CHIPS dill pickle chip dip	8
MANCHEGO STUFFED DATES almond crumble, truffle honey	7.5
FRESH SHUCKED OYSTERS daily mignonette, horseradish, lemon (minimum 6)	3.5
SAUTÉED MUSHROOMS ON TOAST truffle oil, arugula, manchego & brie cheeses	19
 ROASTED BRUSSELS SPROUTS maple-hazelnut butter, parmesan, local salami	17.5
BEEF CARPACCIO WITH MARINATED BEETS sun blushed tomatoes, parmesan, horseradish cream	18.5
CAPRESE FLATBREAD prosciutto, tomato, fior di latte, pesto, balsamic crema, arugula	17.75
COCONUT-CURRIED LENTIL DIP olive oil flatbread, raita vegetables, tandoori cream	16.75
TRUFFLE CHEESE FONDUE toasted baguette, maldon salt	17.5
WHITE WINE & GARLIC PEI MUSSELS housemade focaccia, basil, cherry tomato, lemon	19.5
RICOTTA CAVATELLI & ROSÉ CREAM double-smoked bacon, mushrooms, fior di latte	24
MAPLE-BALSAMIC GLAZED ALBERTA BEEF roasted potatoes, carrots, brussels sprout leaves	24.5

SWEET FINISHES

DULCE DE LECHE CAKE WITH CRÈME FRAICHE carrot gelato, ginger crumble, butter toffee crisp, orange gel	10
'APPLE PIE' PROFITEROLES A LA MODE vanilla gelato, balsamic reduction, spiced nut praline, caramel	10
TOASTED HAZELNUT S'MORES chocolate, house-made marshmallow, graham wafer	11



for each Mealshare dish you order, we give a meal to a youth in need

winebar

KENSINGTON

