



HOUSE OF WINE

ASK ABOUT
OUR WINE
CLUB

MENU

WE DO
PRIVATE
EVENTS

BUILD YOUR OWN CHARCUTERIE BOARD

Pick as many cheeses, meats & additions as you desire

CHEESES

Prairie Breeze | 5

Iowa, Cow's Milk, White Cheddar, Aged 9 Months

Gran Valle Manchego | 5

Spain, Sheep's Milk, Aged 3 Month

Prima Donna | 5

Holland, Cow's Milk, Gouda

Rattlesnake | 5

Wisconsin, Cow's Milk, Creamy Cheddar Infused with Habanero Peppers

Purple Moon | 6

California, Cow's Milk, White Cheddar, Aged 6 months & soaked in Napa Valley Cabernet Sauvignon

Midnight Moon | 6

Netherlands, Goat's Milk, Aged 12 Months

Saint Angel | 6

France, Cow's Milk, Triple Creme

Port Salut | 6

France, Cow's Milk, Semisoft, Velvety

MEATS

Genoa Salami | 3

Margherita Pepperoni | 3

Salami Cotto | 4

Sopressa Veneta | 6

Bresaola | 6

Prosciutto | 6

Beef Sticks | 6

BREAD & HERB OIL | 7

Bread & Herb Oil served with Crostini

STUFFED OLIVES | 10

Bleu Cheese, Goat Cheese, Feta Cheese, and Jalapeno (4 of each)

ADDITIONS

\$2 per addition

Fresh Baguette
Michigan Honey
Apple Slices
Pear Slices
Honey Balsamic Mustard
Dark Chocolate

\$4 per addition

Rosemary Nectarine Jam
Mixed Berries
Cornichon Pickles
Pickled Onions

\$6 per addition

Rosemary Salted Almonds
Candied Pecans
Dried Cherries
Pickled Veggies
Mixed Olives

CHARCUTERIE BOARDS TO-GO

ask your server for more info

CHEESE & MEAT | 35

Sopressa Veneta, Margherita Pepperoni, Prosciutto, Midnight Moon Aged Goat, Prima Donna, Honey Balsamic Mustard, Cornichon Pickles, Dark Chocolate & Fresh Baguette

CHEESE & FRUIT | 35

Apple Slices, Pear Slices, Mixed Berries, Dried Cherries, Rosemary Nectarine Jam, Michigan Honey, Rosemary Salted Almonds, Prairie Breeze, Gran Valle Manchego, Saint Angel & Fresh Baguette

BEER BOARD | 35

Prima Donna, Grilled Beef Sticks, Margherita Pepperoni, Beer Cheese, Pickled Vegetables, Honey Balsamic Mustard, Crostini & Tortilla Chips

DESSERT

CHEESECAKE SHOOTER | 4

Your choice of flavor:

Original
Chocolate
Caramel

CHOCOLATE TORTE CAKE | 6

Flourless chocolate torte cake topped with seasonal jam
gluten free

CHEESECAKE SHOOTER | 5

Your choice of flavor:

Salted Caramel
Turtle
Tiramisu



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SMALL PLATES

TOMATO BRUSCHETTA | 10

Diced Tomatoes, Parmesan Cheese, Garlic, Fresh Basil & Balsamic Reduction. Served on Crostini

STRAWBERRY BRUSCHETTA | 10

Melted Goat Cheese, Sliced Strawberries, topped with Basil & Balsamic Reduction. Served on Crostini

BURRATA | 14

Fresh Burrata topped with Spinach, Kale Pesto & Diced Tomatoes with a Balsamic Glaze. Served with Crostini

BEER CHEESE | 10

Warm Beer Cheese made with Bell's Two Hearted Ale. Served with Crostini & Tortilla Chips

GARLIC FETA | 8

Feta Cheese with Minced Garlic and Fine Herbs. Served Cold with Fresh Baguette

CAJUN CRAB DIP | 12

Warm Creamy Crab Dip with Herbs and Lemon Zest. Served with Crostini

HUMMUS BOARD | 15

Sun-Dried Tomato Hummus & Rosemary Garlic Hummus. Served with Fresh Vegetables & Pita Bread

PANINIS

Served with a side of kettle chips

TURKEY BACON CLUB | 12

Turkey, Bacon, Smoked Cheddar, White Cheddar, Tomatoes, Mixed Greens. Served with a side of Honey Balsamic Mustard

GOURMET GRILLED CHEESE | 8

Combination of Swiss, Gruyere, Gouda and White Cheddar

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