

## Wines

### Reds

\$6.50 per glass

*All Wines listed from Dry to Sweet*

Avalon Cabernet  
Blackstone Merlot  
Marrietta Zinfandel  
The Gaucho Club Malbec  
Valley of the Moon Pinot Noir  
Cannon River-Cannon Falls, MN:  
*Minnesota Meritage*  
Carlos Creek-Alexandria, MN:  
*Apple Blueberry, Apple Cranberry*

### Whites

\$6.50 per glass

*All Wines listed from Dry to Sweet*

Canaletto Pinot Grigio  
Naked Chardonnay  
Falconer Vineyard-Redwing, MN:  
*Vignoles*  
Deinhard Riesling  
Pine Ridge  
*Chenin Blanc – Viognier blend*  
Cannon River-Cannon Falls, MN:  
*St. Pepin*

### Blush

Night Harvest White Zinfandel \$5.00 per glass  
Carlos Creek-Alexandria, MN: \$6.50 per glass  
*You Betcha Blush*

### Beer

\$3.50 per bottle

Michelob Golden Light

\$4.50 per glass

Summit:

*Extra Pale Ale, Oatmeal Stout, Seasonal Summit, Special Tap*

### ChateauBelle-Vue

LeChateau 2005

\$15 per glass

LaRenaissance 2005

\$12 per glass

Lebanon

The owner of this vineyard is a Faribault Native



Summer

2011

## Cheese Plates

\$7.00

Includes cheeses, crackers, candied nuts, Colombian chocolates & fruit

### Red Wine:

Manchego, Ossau Iraty, Cocoa Cordona

### White Wine:

Fini Cheddar, Passendale, St. Mary's Gouda

### Custom Plate:

Your choice of three of your favorites along with crackers, nuts, Colombian chocolates and fruit

## Sandwiches

\$6.50

*Tuesday-Saturday Only*

**Roast Beef &  
Horseradish &  
Chive Havarti**

**Turkey &  
Cranberry  
White Cheddar**

**Ham &  
Smoked Gouda**

*All made with high-quality Lyons meats on a Focaccia roll & served with kettle chips & pickle, mustard, mayo or Cheese Cave Cornichon Mayo*

## Monday Only Special!

**Chicken Salad & Cantaloupe**

\$6.50

Chunky Chicken Salad with pecans, apples and a savory curry mayo served in a wedge of fresh sweet cantaloupe

## Salads

\$5.95

### **Bacon & Roasted Pear w/ *World's Best* Gorgonzola Cheese**

Spring Greens with chopped roasted pears, bacon bits, candied pecans and *World's Best* Gorgonzola cheese crumbles. Cider Vinaigrette

### **Blueberry & Smoked Gouda**

Spring Greens with sweet fresh blueberries, Smoked Gouda, and toasted sliced almonds. Blueberry Poppy Seed Dressing

### **Ravin' Craisin with St. Pete's Select Blue Cheese**

Spring Greens with Craisins, St. Pete's Select blue cheese crumbles and candied pecans. Poppy Seed Dressing

### **Chocolate Strawberry**

Spring Greens with fresh strawberries, Cocoa Cordona cheese and candied pecans. Cocoa-Balsamic Vinaigrette



## Pizza

*LO-FAT*

\$6.95

### **Caprese'**

Basil Pesto, sliced tomato & fresh mozzarella. Finished with a drizzle of 12 year old Balsamic vinegar and grated Imported Italian parmesan

### **Blue Pear**

*World's Best* Amablu Gorgonzola and sweet pears! Two ingredients that were made to be together! Finished with a drizzle of locally harvested honey and chopped candied pecans.

### **White with Herbs & Lemon Greens**

Asiago, Mozzarella & Feta with fresh herbs baked on a crispy crust and topped with a Spring Green salad drizzled with fresh lemon vinaigrette!

## Dessert

**Single Mini Cheesecake**

\$1.29

**Mini Cheesecake Trio**

\$3.50

Shared Gratuities Gratefully Accepted