

CHEESE & CHARCUTERIE

Single (1): \$7 | Large (5): \$28
Small (3): \$19 | House (7): \$35

CHEESE

Moses Sleeper, Jasper Hill Farm • Greensboro, VT

Cow. **Bloomy rind.** Inspired by French brie. Mild, gentle, savory.

Oma, Von Trapp • Waitsfield, VT

Cow. **Washed rind.** Stinky. Balances pungent and sweet flavors.

Tres Bonne, Boston Post Dairy • Enosburg Falls, VT

Goat. **Hard.** An aged, raw goat peasant Tomme. Nutty, earthy bite.

Reading, Springbrook Farm • Reading, VT

Cow. **Semi-soft. Washed rind.** Alpine style. Like a Swiss raclette. Salty funk and nutty undertones.

Tarentaise, Springbrook Farm • Reading, VT

Cow. **Semi-soft. Washed rind.** Alpine style. Robust flavors. Hint of spice.

Cheddar, Cabot Clothbound • Cabot, VT

Cow. **Hard.** Tangy, caramel nuttiness. A balance of savory and sweet.

Verano, Vermont Shepard • Putney, VT

Sheep & Cow. **Semi-hard.** Rich butter and mushroom flavor.

Bayley Hazen Blue, Jasper Hill Farm • Greensboro, VT

Blue-veined. Like a Stilton. Sweet, nutty, grassy + pepper, licorice notes.

CHARCUTERIE

Pork:

Lomo • Moody's Soppresata • Moody's Prosciutto

Beef:

Bresaola • Moody's

ASK ABOUT OUR MOODY'S PICK OF THE WEEK!

SMALL PLATES

MARINATED OLIVES (GF•V) \$8

With roasted garlic oil, fennel pollen

ARTICHOKE, RICOTTA AND SPINACH DIP (GF*) \$8

Served with bread*

BUTTERNUT SQUASH SOUP (GF•V*) \$7

With olive oil and ricotta*

APPLE, PEAR AND FENNEL SALAD (GF) \$8

Baby spinach, parmesan truffle dressing

MAC AND CHEESE \$7

Cheddar, buttery crumbs

Add chorizo +\$3, prosciutto +\$5

TOASTS Two per order

Add a sunny side up egg* +\$3

MUSHROOM \$8

Mushroom duxelle, gruyere

SEASONAL VEGGIE: FIG \$8

Fresh ricotta, fig, maple, hazelnut

AVOCADO \$8

Blueberries, fennel pollen, honey

FLATBREAD

MUSHROOM \$15

Mixed mushroom duxelle, roasted portabello, gruyere, truffle oil

CHORIZO \$17

Roasted red pepper, monterey jack

CLASSIC \$15

Pomodoro sauce, mozzarella, shredded parmesan

Add meat (soppresata, spicy soppresata, prosciutto, lomo) +\$5

LARGE PLATES

WEEKLY HUMMUS (GF*•V) \$14

Chickpea hummus, black pepper crostini*, crisp veggies, olive oil

KOREAN-STYLE MEATBALLS (GF*) \$14

Housemade sweet chili, noodles*

LOCAL BURRATA (GF*) \$15

Basil pesto, grape tomatoes, crostini*

RAGU PASTA \$16

Housemade Italian sausage ragu, pasta, parmesan

SWEET

CHOCOLATE POT DE CRÈME \$8

With sweet ricotta

TASTE

WINE BAR
& KITCHEN

GF: GLUTEN-FREE, V: VEGAN * CAN BE MODIFIED TO BE GF OR VEGAN

ALLERGY DISCLAIMER: Before placing your order, please inform your server if a person in your party has a food allergy. Your food may contain nuts, wheat, alcohol, sugar, chocolate, dairy or other ingredients. All products are prepared in a kitchen where these ingredients are in the open and share equipment.

*These items are cooked to order and may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MON-FRI: 12-2P, SAT: 1-3P

LUNCH

BEER & CIDER

DRAFT

Ask about our rotating selection!

CANNED

Wolfer Dry White & Rosé Cider: \$8
Narangansett: \$5
Nightshift Whirlpool APA: \$8
Nightshift Santilli IPA: \$8
Nightshift Night Lite: \$5
Left Hand Milk Stout Nitro: \$8
Down the Road Porter: \$8

**Something may have just arrived;
ask about our newcomers!**

ESPRESSO DRINKS

FEATURING LOCAL SMALL BATCH ROASTER, KARMA COFFEE

Espresso: \$3.50
Americano: \$3.50
Milk-based coffees: \$4

OTHER BEVERAGES

MEM TEA

Assorted flavors: \$3/pot

MAINE ROOT SODAS

Assorted flavors: \$3

SPINDRIFT

Assorted flavors: \$3

WHAT'S HAPPENING

TASTEBARBOSTON.COM

From bar takeovers and blind tasting trivia nights to our wine seminar series, fun events every week and more, stay up-to-date by visiting our website and/or subscribing to our emails!

BUY THE BOTTLE

VISIT COMMON VINES

From bar takeovers and blind tasting trivia nights to our wine seminar series, fun events every week and more, stay updated by visiting our website or subscribing to our emails!

COMMON VINES WINS

**BEST OF
BOSTON
2018**
AWARDED BY BOSTON MAGAZINE
BEST WINE SHOP



\$2/TABLE DONATION

A one-time charge of \$2 is applied to each table. A portion of the revenue is donated to the Whole World Water Initiative, whose mission is to bring clean and safe water to the 1 billion people who currently do not have it.

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