

The Restaurant at Leoness Cellars

Full Sandwiches

Roasted Turkey \$15

Artichoke spread and basil pesto on ciabatta.

Add a glass of 2007 Meritage \$12 or 2008 VS Merlot \$10

Grilled Summer Veg \$14

Artichoke spread, marinated vegetables and basil pesto on ciabatta.

Add a glass of 2008 Grenache \$12 or 2009 Melange de Blanc \$8.50

Roasted Smokin' Ham \$15

Pepperoncinis layered in smoked red pepper spread on ciabatta.

Add a glass of 2008 Grenache \$12 or 2008 Cinsaut \$12

The Original Croque Monsieur \$16

Smoked ham, gruyere cheese and béchamel sauce toasted.

Add a glass of 2008 Chardonnay \$8.50 or Melange de Blanc \$8.50

Panini's

Pesto Chicken \$14

Bacon, pesto sauce, mozerella, sliced tomato and red onions.

Add a glass of 2007 Melange de Reves \$12, 2008 Cinsaut \$12 or 2009 Melange de Blanc \$8.50

Smoked Ham \$14

Sharp aged English cheddar, black forrest ham fig chutney.

Add a glass of 2008 Cabernet Sauvignon \$12 or 2008 Grenache \$12

Prosciutto \$14

Fontina, sun-dried tomatoes and baby arugula.

Add a glass of 2007 Melange de Reves \$12, 2008 Cinsaut \$12 or 2009 Melange de Blanc \$8.50

Sweets

Opera Cake \$11

Crème Brulee \$10

Mango Passion Fruit Cheesecake \$9

Bread and Butter Pudding \$9

Summer Fruit Cobbler \$9

PLEASE SEE A LIST OF OUR SPECIALTIES ON THE DAILY SELECTION BOARD

(The Specialties Board is located behind the bar)

Ask your server for a complete listing and recommendation of our paired wines and Library wines by the glass.

Libations

Lemonade \$3

Ice Tea \$3

Arnold Palmer \$3

Summer Fruit Sangria \$9

Cappuccino \$3.50

Latte \$3.50

Beer & Soda

Stone IPA (22oz) \$8.50

Stone Arrogant Bastard (22oz) \$8.50

Heineken \$5.50

Blue Moon \$5.50

Guinness \$5.50

Coke, Diet Coke, Sprite \$2.25

no refills

Executive Chef Daragh Matheson