

Soups, Salads & Appetizers

*Soup Du Jour

Chef's Soup of the Day, Always Gluten Free!

MARKET

*House Salad

Baby greens/Sun-Dried Tomatoes/Cucumber/Red Onion/Shredded Smoked Gouda/Candied Pecans/Green Goddess Vinaigrette Dressing

10

*Ahi Tuna Salad

Seared Yellow fin/Shaved fennel parmesan salad/Lemon vinaigrette

16.5

*Fingerling Potato Poutine

Pan fried fingerlings/bacon/pepperoni/Smoked Gouda/Tasso Ham gravy

9

Brats in Blankets

Bratwurst & Sauerkraut Wrapped in Puff Pastry/Dijon Mustard

9.5

Spinach Artichoke Dip

Served with house made pita chips

10.5

*Sausage Stuffed Mushrooms

Roasted Garlic/Bleu Cheese Cream/Truffle oil

11

Bacon and Fig Flatbread

Bleu cheese/baby spinach/dried cranberries/toasted pine nuts

14

*Buffalo Brussel Sprouts

Peppers/onions/blue cheese crumbles/balsamic reduction

10

Elle's Perfect Arancini

Roasted cauliflower risotto balls/Bufalo ranch/Balsamic reduction

11.5

Steak & Cheese Eggrolls

Beef Tenderloin/Cheddar Jack/Cream Cheese/Seasonings, Served with Our Famous House Ketchup

14

*Charcuterie

Cured Meats/Mix of hard and soft cheeses/Dried Fruits/Dilly Beans/Bleu Cheese Stuffed Olives/House Pita Chips

18

*Dishes marked with an asterisk can be made gluten free. Please alert your server to any allergies you may have to help us give you the best experience possible at Cask and Vine.

Sandwiches

*Turkey and Brie

Roast turkey/Brie/Applewood Smoked Bacon/Cranberry Mayo/Baby Greens/
Served on a Pretzel Roll

16

*Falafel

Homemade Pan-Fried Falafel/Green Goddess Dressing/Bib Lettuce/
Tomato/Pickles, Served on Pretzel Roll

15

"The Usual"

Melted Baby Swiss/Smoked Gouda/Smoked Maple Ham/Grain Mustard,
Served On Artisan Toast, Paired with Our Soup Du Jour

21

*Chachie's DLT

Duck Bacon/Bib Lettuce/ Heirloom Tomato/Aioli, Served on Artisan Toast

14.5

*Messy Moge

Seasoned ground beef/House Sweet & Spicy BBQ Sauce/Applewood
Smoked Bacon/Onions/Peppers/Smoked Gouda Served on Pretzel Roll

16

All sandwiches are served with your choice of fries or side salad, and of course our famous house pickles.

Entrees

*Something Fowl

Chef's feather-inspired entrée of the day. Ask your server for details.

MARKET

*Meat & Stuff

Chef's meat inspired entrée of the day. Ask your server for details.

MARKET

*Catch of the Day

Chef's seafood special of the day. Ask your server for details.

MARKET

*Risotto

Vegetable Medley/Italian Cheeses/Spices/Truffle Oil/Mushrooms/Pumpkin
Seed Pesto

25

*Braised Lamb Shank

Yukon mashed/Chef's Vegetable/Cabernet demi-glace

39

Desserts

Ask your server about tonight's homemade dessert offerings, including desserts produced by our friends at **Bungalow Bakes** here in Derry!