



Fullerton Wine Bar & Tasting Room

Cheese & Charcuterie Board **\$49**

5 artisanal cheeses from around the world, Wrångebäck, Truffle Pecorino, 12 month aged Manchego, Délice de Bourgogne triple crème, and red wine soaked Wisconsin cheddar

4 meats - Prosciutto di Parma, Tails & Trotters Finocchiona Salami, Tails & Trotters Piccante Salami, Housemade Chicken Liver Mousse

Cheese Board or Charcuterie Board **\$29**

Beet and Goat Cheese Salad **\$18**

Roasted beets, arugula, fresh goat cheese, basil oil, candied walnuts, and balsamic glaze

Hummus Plate **\$15**

Susanne's hummus, warm pita bread, seed crackers, olives, vegetables

Caprese Salad **\$18**

Heirloom tomatoes, buffalo mozzarella, pesto, EVOO

BLTA Sandwich **\$18**

Thick cut butcher bacon, romaine lettuce, roma tomatoes, avocado, and mayo on house made focaccia

Steak Sandwich **\$25**

Flat Iron steak, horseradish-caper aioli, pickled red onions, tomato, and arugula on house made focaccia

Oysters on the Half Shell **\$24 ½ doz/ \$42 doz**

(available Thursday to Sunday)

Rosé mignonette and house made Sambal

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.