



# CHEUVRONT

RESTAURANT • WINE BAR

## Cheese Or Pate Plate

Select from our list of domestic and Imported Artisan Cheeses or Pates accompanied by Nuts, Fruit, and Sliced Baguette

One Cheese/Pate **\$7.5**

Two Cheese/Pate **\$13**

Three Cheese/Pate **\$16.5**

## Salads

All salads come with a blue cheese toast

Add-ons (Steak **\$4**, Chicken **\$3.5**, Salmon **\$4**, Ahi Tuna **\$4.5**)

**Small Dinner Salad \$6** -- Mixed greens with tomatoes, cucumbers, candied pecans, croutons and blue cheese crumbles with roasted shallot white balsamic vinaigrette

**Poached Pear \$9** -- Ginger poached pears, arugula, caramelized walnuts, dried cherries, served with a citrus vinaigrette.

**Caesar Salad \$7** -- Shredded romaine tossed in a creamy anchovy aioli dressing topped with tomatoes julienne and fresh parmesan

**Summer Salad \$10** -- Tender sliced chicken, candied pecans, apples and grapes on a bed of mixed greens tossed in a roasted shallot white balsamic vinaigrette

**\*Roasted Salmon \$12** -- Pan roasted salmon served on field greens with mango, avocado and chèvre tossed in a citrus vinaigrette.

**\*Salad Nicoise \$13** -- Pan seared sesame encrusted Ahi tuna with fingerling potatoes, hard-boiled egg, Kalamata olives and tomatoes with a caper vinaigrette

**\*Filet & Blue \$12** -- Pan seared filet over mixed greens with caramelized red onions, bacon and julienne tomatoes with a housemade blue cheese dressing.

## Housemade Soups

Cup **\$4.5** Bowl **\$6**

## Sandwiches

All Sandwiches are Accompanied by a Petit Salad or Chef Ryan's Housemade Potato Salad

**Turkey \$8** -- Sliced turkey breast topped with chèvre and mixed greens tossed in a sundried tomato vinaigrette wedged between two slices of nine grain bread spread with fig jam

**Grilled Cheese \$8** -- Award winning white sharp Collier's cheddar on nine grain bread with a side of Dijon honey mustard  
Add ham -- **\$10.00**

**Short-Rib \$8.5** -- Slow cooked beef short rib topped with caramelized onions sauced in zesty creme fraiche resting on a brioche bun

**Pulled Pork \$8.5** -- Braised pork glazed in an orange ancho sauce topped with house cold slaw served on a brioche roll

**Muffalata \$9.5** -- Lomo, prosciutto, Spanish chorizo with provolone cheese splashed with a lemon caper vinaigrette on focaccia bread spread with olive relish

**Duck \$9.5** -- Duck confit served on soft focaccia bread smothered in cranberry sauce with brie and arugula greens

**\*Salmon \$9.5** -- Cured salmon served open face on brioche bun with Boursin and arugula

**Soup and Half Sandwich \$10**

*\*(Except for Tuna Steak, Duck and Salmon)*

## Cheuvront Mac & Cheese

Traditional **\$7** • Blue Cheese **\$7**

Pesto & Spinach **\$9** • Chorizo & Peppers **\$10**

## Flatbreads

Chorizo/Manchego **\$9** • Mushroom/Truffle oil **\$8**

Tomato/Parmesan/Basil **\$7.5** • Fig Spread/Brie **\$10**

## Desserts \$6.50

*\*Consuming Raw or Undercooked foods will increase your risk of food borne illness.*

*20% gratuity of parties of 6 or more*