



Share
Wine Lounge &
Small Plate Bistro
Sip, Swirl and Share

SMALL PLATES
IDEAL FOR CONVERSATIONS & HEALTHY DEBATE

flyte

SOME OF YOUR FAVORITES. CHEESE TASTE, CHIPS & DIP
MARINATED OLIVES, EDAMAME & CRISPY MOZZARELLA 18

charcuterie board

ANDOUILLE, CREPINETTE, COUNTRY PATE, CORNICHON
OLIVES & COUNTRY MUSTARD 10

cheese taste

FEATURED LOCAL & IMPORTED CHEESE SELECTIONS WITH
FRUITS & BREAD 8

tuna tacos

CRISP SHELLS & MANGO RELISH 12

winter rice rolls

SWISS CHARD, MINT, CILANTRO, CARROT, SPAGHETTI SQUASH
RED PEPPER. SERVED WITH MAPLE SCALLION PONZU 8

crab cake

JUMBO LUMP CRAB WITH SNOW PEA & CITRUS SALAD
SMALL PLATE 8 | PLATE 16

crispy shrimp

TOMATO JAM 12

hummus among-us

ANCHO CHILI & NATURAL HUMMUS WITH OLIVE OIL
DRIZZLE, GRILLED FLATBREAD & VEGETABLES 6

gremolata fries

NATURAL CUT WITH RED CHILI AIOLI 5

edamame

WITH CRACKED SEA SALT 6

marinated olives

ASSORTED OLIVES IN HERBS 7

smoked chicken quesadilla

LIGHTLY SMOKED FAJITA CHICKEN, JACK, CHEDDAR, SALSA
GUACAMOLE & SOUR CREAM 10

wild mushroom & spinach quesadilla

JACK, CHEDDAR, SALSA, GUACAMOLE & SOUR CREAM 9

sandy greens corn casserole

FRESH CORN, ALMOND BRITTLE, SMOKED SCALLION PUREE
CHARRED SAGE HONEY 8

vegetable trio

CHEFS BEST 7

falafel sliders

CUCUMBER YOGURT, SPICY TOMATO JAM, AVOCADO & CABBAGE
SALAD 8

pulled pork sliders

TENDER & BARBECUE 8

house made potato chips & dip

HOUSE CREATED ONION DIP 6

crispy mozzarella

FRESH MOZZARELLA, BREADED WITH PANKO & FRESH BASIL
SERVED WITH ORGANIC MARINARA 6

green chili chicken flatbread

SHREDDED CHICKEN, TOMATOES, CILANTRO, TOMATILLO SAUCE
& JALAPENOS 9

roast beef flatbread

SLOW ROASTED BEEF WITH PICKLED RED ONION
ARUGULA & HORSERADISH 9

iowa pork flatbread

FENNEL & HERB SAUSAGE, PEPPERONI, SMOKED BACON
MOZZARELLA & ARUGULA 9

artichoke & parmesan flatbread

ARTICHOKE, BRAISED KALE, HERB GOAT CHEESE
PARMESAN, CARMELIZED ONIONS & CANDIED TURNIP 8

5 cheese flatbread

PARMESAN, GRUYERE, MOZZARELLA, GOAT &
PROVOLONE 8

24 hour pot roast

OVER MASHED RUSSET SMALL PLATE 8 | PLATE 16

organic tomato basil soup

VEGETARIAN TREAT WITH A LOCAL CHEESE CRISP 7

chefs seasonal soup

OUR SOUP FOR YOU TODAY 6

romaine & arugula caesar

CLASSIC DRESSING, SHAVED PARMESAN WITH GARLIC
CROUTONS 5 | 10

roasted pear salad

MIXED GREENS, SLIVERED ALMONDS, CRUMBLLED MAYTAG BLEU
CHEESE, FEATHERED RED ONIONS, GRILLED PEARS WITH HOUSE
MADE PEAR CHAMPAGNE VINAIGRETTE 6 | 12

spinach & dried cherry salad

SPINACH, SWEET & SPICY PECANS, GOAT CHEESE
TRUFFLES, SHAVED RED ONION, DRIED CHERRIES &
SMOKED BACON WITH HOUSE MADE RED WINE
VINAIGRETTE 6 | 12

cage free chicken

AIRLINE BREAST WITH BRAISED KALE & TURNIP PUREE 22

seared salmon

SWEET POTATO LEMON FARO & BABY CARROTS 22

vegan sweet potato gnocchi

HOUSE MADE GNOCCHI WITH SWISS CHARD, RUTABAGA
YELLOW BEET, TURNIP, ROASTED MUSHROOM & OLIVE OIL 20

steak & frites

GRILLED & FLAVORED WITH CHIMICHURRI, NATURAL CUT LEMON
GREMOLATA FRIES WITH RED CHILI AIOLI & ARUGULA
10 OZ HANGAR STEAK 18
12 OZ NEW YORK STRIP 24
15 OZ RIBEYE 24



CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

SOUPS & SALADS
UNIQUE AND HOUSE CREATED

CENTER OF THE PLATE
PLEASE FEEL FREE TO SHARE