



SMALL PLATES

HOUSE BRUSCHETTA | 11.00

Crostini / Tomato / Mozzarella / Onion / Balsamic / Basil
Chianti, Cetamura...Italy

FRESH BURRATA | 12.00

Burrata / La Quercia Prosciutto / Focaccia

PANZANELLA | 11.00

Whipped Burrata / Focaccia Croûton / Tomato /
Red Onion / Basil / Balsamic / Olive Oil

SALMON RILLETTE | 12.00

Cold Smoked Salmon / Marscarpone / Caper /
Cornichon / Focaccia
Chardonnay, Silver Peak...California

BLOOMING CHEVRE | 10.00

Swede Point Chevre / Balsamic / Walnut /
Cranberry / Crostini or English Cracker
Sauvignon Blanc, Peter Yealand...Marlborough, New Zealand

BAKED BRIE | 13.00

Danish Brie / Brown Sugar / Apricot / English Cracker
Merlot, Ca'Momi Rosso di Ca' Momi...California

PETIT CHEESE PLATE | 8.00

Prairie Breeze / Grapes / English Cracker

FOCACCIA BREAD STICK | 8.00

Toasted Focaccia / Prairie Breeze / Heart of Iowa Jam

WHITE BEAN HUMMUS | 10.00

Rosemary or Roasted Red Pepper Hummus / Pita Bread

TRUFFLE POPCORN | 6.00

White Truffle Oil / Parmesan / Black Pepper

FOCACCIA WITH OIL & BALSAMIC | 7.00

BOARDS

CHEESE & MEAT BOARD | 28.00

Chef's selection of La Quercia meats / Local and
International Cheese / Accouterments
Chenin Blanc, Dry Creek...Clarksburg, California
Pinot Noir, Laetitia...Arroyo Grande Valley, California

CHEESE BOARD | 20.00

Chef's selection of Four Cheeses / Accouterments
Pinot Grigio, Pasqua...Veneto, Italy
Red Blend, Z. Alexander Brown, 'Uncaged'...California



ANDREW PHELPS, EXECUTIVE CHEF

Menu Printed 09.01.2018



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SOUP

Soup of the Day - CUP | 4.00
Soup of the Day - BOWL | 6.00

SALADS

HALF SALAD & SOUP | 8.00

VINO209 HOUSE | 8.00 FULL . 6.00 HALF

Greens / Tomato / Red Onion / Herbs / Croûton

CAPRESE | 10.00

Tomato / Mozzarella / Basil / Balsamic /
Extra Virgin Olive Oil

STRAWBERRY & CHEVRE | 12.00 FULL . 8.00 HALF

Mixed Greens / Candied Walnut / Cranberry / Strawberry /
Swede Point Goat Cheese

MAYTAG & PEAR | 12.50

Pear / Maytag Blue Cheese / Arugula / Apricot / Red Onion

VALLEY JUNCTION CHICKEN SALAD | 12.50

Chicken Salad / Greens / Tomato / Herbs / Balsamic

CHEF PREPARED DRESSINGS:

Italian Herb Vinaigrette / Modena Balsamic Vinaigrette /
Black Pepper Parmesan / Oil & Vinegar

SANDWICHES

Served with Chips, House Side Salad or Cup of Soup

HALF SANDWICH & SOUP OR SALAD | 8.00

VINO BLT | 10.50

Bacon / Petit Lettuce / Tomato /
Black Pepper Parmesan Aioli

TURKEY BLT | 11.50

Roasted Turkey / Bacon / Swiss / Arugula / Tomato /
Basil Pesto

ROAST BEEF | 11.50

Sliced Roast Beef / Petit Lettuce / Tomato / Provolone /
Rosemary Dijonnaise

WHITE TRUFFLE GRILLED CHEESE | 11.00

Muenster Cheese / Truffle Aioli

CHICKEN SALAD SANDWICH | 10.50

House Chicken Salad / Greens / Tomato

Select from Garlic Focaccia, Vienna Wheat,
French White, or Gluten Free Bread

DESSERTS

NEW YORK CHEESECAKE | 7.00

Ask your server about enhancements.

PETIT CHEESECAKE BITES [3-PIECES] | 7.00

LET THEM EAT CAKE | 7.00

FLOURLESS CHOCOLATE CAKE | 8.00

SUMMERBERRY STACK | 8.00

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**CARRY OUT AVAILABLE
CALL 515-255-1209**

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