

The Empty Glass' Food Menu

Tasting Platters

All Platters Complete w/French Bread, Water Crackers, Candied Pecans, Olives, & Fresh Fruit Substitutions add \$1 per

Cheese Platters

Option 1: Mediterranean \$19

Manouri

Smoked Mozzarella

Caciocavallo

Capra Sarda

Podda Classico

Option 2: American \$19

Vermont Butter & Cheese Coupole Brie

Maple Leaf Smoked Gouda

Sole Gran Queso

Goot Essa Mountain Valley Sharp Cheddar

Black River Blue

Meat Platters

3 Meat \$14

Red or White Wine Artisan Salami, Prosciutto, Genoa

5 Meat \$20

Red & White Wine Artisan Salami, Prosciutto, Genoa, & Sweet Soppressata

Combo Platter \$25

Vermont Butter & Cheese Coupole Brie

Young Manchego

Drunken Goat

Genoa Navarro Salami

Sweet Soppressata

Red or White Wine Artisan Salami

Veggie Platter \$6

Seasonal Veggies with Raw Almonds and Ranch Dipping Sauce

Appetizers

Spinach Artichoke Dip \$8

*Topped with Spicy Tomatoes. Served w/Pita Bread & Chips***

***Veggies Substituted Upon Request*

Hummus \$8

Served with Veggies & Pita Chips/Bread

Add a Homemade Topping \$2 (pesto, spicy pesto, seasonal)

Bruschetta \$7

French Bread topped w/Fresh Mozzarella, Diced Tomato, Red Onion, Genoa Navarro Salami. Drizzled w/Truffle Oil, Balsamic Vinegar Reduction, Extra Virgin Olive Oil

Topped with Fresh Basil, & Parmesan

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Salads

Classic Caesar \$5

*Romaine Lettuce, Croutons, Parmesan
Tossed with Creamy Caesar Dressing*

House Spinach Salad \$6

*Baby Spinach, Romaine, Candied Pecans, Dried Cherries, Granny Smith Apple, Feta Cheese
Served with Balsamic Vinaigrette*

Greek Salad \$6

*Romaine Lettuce, Spinach, Feta Cheese, Cucumber, Tomato, Red Onion, Kalamata Olive, Pepperoncini
Served with Lemon & House Greek Dressing*

Caprese Salad \$7

*Sliced Tomato, Fresh Mozzarella, Drizzled with Balsamic Vinegar Reduction & Truffle Oil
Served with Minced Garlic & Fresh Fruit*

Panini Sandwiches

Complete with House Chips & Fresh Fruit

The Prosciutto - \$11

Prosciutto, Chevre Goat Cheese, Mozzarella, Pesto, Pepperoncini

The Caprese - \$10

Mozzarella, Fresh Basil, Tomato, Balsamic Vinegar, Truffle Oil

The Muffuletta - \$11

Genoa Navarro Salami, Prosciutto, Mozzarella, & Olive Tapenade

The "Dana" Special \$15

*Genoa Navarro Salami, Prosciutto, Pesto, Chevre Goat Cheese, Mozzarella, Bruschetta Tomatoes,
Pepperoncini*

Flatbread Pizzas

Classic Pepperoni \$9

House Marinara, Pepperoni, Mozzarella

Three Cheese Gourmet \$10

Choice of House Marinara or Pesto, Chevre Goat Cheese, Crumbled Feta, Mozzarella

Meat Lovers \$11

House Marinara, Sweet Soppressata, Prosciutto, Genoa Navarro Salami, Mozzarella, Cheddar

Greek \$10

House Pesto, Crumbled Feta, Tomato, Red Onion, Kalamata Olive, Pepperoncini

Margherita \$10

Fresh Mozzarella, Tomato, Extra Virgin Olive Oil, Salt & Pepper Topped with Fresh Basil

Desserts

****Ask About Our Featured Desserts****