

Proprietor's Wine & Experience Club Menu

Artisanal Cheese Board \$11.00

Two seasonal select artisanal cheeses served with pickled provisions, quince paste and crackers (serves 2)

Local Artisanal Charcuterie \$11.00

Two local artisanal cured meats, served with mostarda, crackers and seasonal pickled provisions (serves 2)

Cheese and Charcuterie \$22.00

Two chef selected artisanal cheese and two cured meats, served with traditional accoutrements and crackers (serves 4)

Seasonal House Made Hummus \$9.00

Served with fresh pita bread and vegetables (serves 2-4)

Grilled & Chilled Crudit  \$9.00

Served with romesco and buttermilk pesto (serves 2-4)

Provisions Signature Roast Beef Sandwich & Pasta Salad \$17.00

16-hour slow roasted roast beef, served on a artisanal roll with arugula and chimichurri aioli (gluten free upon request)

Seasonal Grilled Vegetable Sandwich & Pasta Salad \$17.00

Local grilled vegetables served on artisan roll with a vegan green goddess spread (gluten-free upon request)



Wine club discounts do not apply to catered provisions, and reservations must be made at least 72 hours in advance.

Please contact an associate to place an order or email Kimberlee Greenwood at kgreenwood@elevationten.com.