

# Wishmaker House

SUMMER MENU 2020

## Small Plates and Salads

### Artisan Cheese Tray

An assortment of cheeses served with crackers, olives, grapes, and meat served on a paddle board.

\$15 \$16 with gluten free crackers

*Pairs well with Harvest Moon*

*Wine*

### House Made Pretzel Sticks

A board full of warm, house made pretzel sticks. Served with your choice of dipping sauce: hot pepper mustard, or honey mustard. \$7

*Pairs well with Dr. Stofer's*

*Pomegranate Wine*

### Mexican Trio

Baked tortilla chips served with a trio of fresh tomato salsa, white queso cheese dip, and green chili salsa. \$10

*Pairs well with Moscato Wine*

### Organic Mussels

A pound of organic mussels in a white wine herb sauce. Served with a lemon wedge, and baked focaccia bread.

\$14

*Pairs well with Penitentiary Pinot*

*Grigio Wine*

### Bistro Steak Salad

Beef tenderloin tips served atop mixed greens with roasted asparagus, roasted red peppers, fingerling potatoes, tomatoes, and feta cheese.

Served with house made balsamic vinaigrette. Topped with crispy onions. \$15

*Pairs well with Bellville Red's*

*Malbec Wine*

### Strawberry Salad

Artisan mixed greens tossed with fresh strawberries, feta cheese, candied pecans, tomatoes and red onion. Served with house made strawberry basil wine vinaigrette.

\$11, \$14 with chicken

*Pairs well with Strawberry*

*Rhubarb Wine*

## Flatbread Pizzas

*Gluten free cauliflower crust \$2*

### 3-Cheese Pierogie Pizza

Flatbread brushed with butter and caramelized onions, topped with 3 cheese pierogies, a shredded cheddar and mozzarella cheese blend. Drizzled with sour cream and topped with chives. \$13

*Pairs well with Daydreamer Wine*

### Teriyaki Chicken Pizza

Flatbread topped with teriyaki sauce, chicken, pineapple, red onions and a mozzarella and provolone cheese blend. Drizzled with teriyaki sauce and topped with cilantro. \$13

*Pairs well with Strawberry Wine*

### Pineapple Pulled Pork Pizza

Flatbread with BBQ sauce, pulled pork, bacon, jalapenos, pineapple, and a mozzarella and provolone cheese blend. Topped with fresh cilantro and drizzled with BBQ Sauce. \$13

*Pairs well with Pear Wine*

### Chicken Taco Pizza

Flatbread topped with chunky red salsa, chicken, black olives, jalapeños, red onion and a mozzarella and provolone cheese blend. Drizzled with sour cream and green chili salsa.

Topped with cilantro. \$13

*Pairs well with Velvet Rain Pinot*

*Noir Wine*

### Cajun Chicken Alfredo Pizza

Flatbread topped with cajun alfredo sauce, chicken, fresh spinach, roasted tomatoes, red onion, and a mozzarella and provolone cheese blend. \$13

*Pairs well with Northern Lights*

*Raspberry Wine*

## Sandwiches and Entrees

### Caprese Panini

Multigrain bread encrusted with garlic butter, stuffed with fresh mozzarella, roasted tomatoes, and fresh basil drizzled with a Balsamic glaze. Served with kettle chips and side salad of the day. \$14

*Pairs well with Sweet Dreams Wine*

### Chicken Salad Wrap

House made Chicken salad with grapes and celery tossed in an herbed honey dijon mayonnaise, stuffed in a tomato wrap with mixed greens.

Served with kettle chips and side salad of the day. \$12

*Pairs well with Rhubarb Wine*

### Crab Cake Sandwich

Claw meat crab cake on a salt and pepper bun topped with fresh mixed greens, sliced tomato and our in house roasted red pepper remoulade. Served with a house salad with dressing of your choice. \$13

*Pairs well with Starry Night Wine*

### Rustic Pork Chop

Charred and oven baked pork chop. Served with a baked potato with butter, sour cream and fresh, steamed broccoli. \$17

*Pairs well with Over the Cherry Moon Wine*

### Smoked Gouda Mac and Cheese

Smoked gouda mac and cheese topped with BBQ pulled pork and scallions.

Served with a house salad with dressing of your choice. \$15

*Pairs well with Apple Wine*

### Smoked Chicken Cajun Alfredo Ravioli

Smoked chicken ravioli covered in cajun alfredo sauce. Served with a mixed green salad and your choice of dressing, and baked focaccia bread. \$17

*Pairs well with Midnight*

*Rendezvous wine*

### Marinated Roasted Half Chicken

Marinated roasted half chicken. Served with a baked potato with butter and sour cream, and fresh steamed broccoli. \$17

*Pairs well with Southern Sunset Peach Wine*