



Winter Menu

Fine Wines - Gourmet Meats & Cheeses - Craft Beers - Tapas - Deli

Oven Roasted Ciabattas

Served hot. All sandwiches come with chips and a pickle.

Creekside - 17.75

Pastrami, Swiss, avocado, mayo, house-made vinaigrette.

Suggested Pairing: Zinfandel or a Dark Lager

Down the Hatch - 17.50

Turkey, prosciutto, smoked gouda, garlic aioli, fried onions, and greens.

Suggested Pairing: Rosé, Sauvignon Blanc or a Cider

Avalanche - 17.50

Ham, soppressata, bell peppers, red onion, provolone, brushed with Italian vinaigrette.

Suggested Pairing: Pinot Grigio or a Pilsner

Sunnyside - 17.25

Cold veggie sandwich served on toasted gluten free bread.

Avocado, cucumber, tomato, red onion, bell pepper, greens, hummus.

Suggested Pairing: Rosé, Cabernet, or a Lager

Flatbreads

Serves 1-2

BBQ Chicken - 21.50

Chicken, red onion, mozzarella, finished with cilantro.

Suggested Pairing: Sauvignon Blanc or an American Beer

Prosciutto Goat - 21.50

Prosciutto, goat cheese, seasonal fruit, finished with balsamic reduction.

Suggested Pairing: Pinot Grigio or a Cider

Gypsy - 19.50

Bell pepper, red onion, tomato, mushroom, with white sauce.

Suggested Pairing: All wine is good with veggies

Salad

South Bowl - 16.95 Add meat + \$2.00

Mix of fresh greens, tomatoes, red onion, hardboiled egg, feta cheese, spiced pecans, dried fruit, with house-made Italian vinaigrette.

Suggested Pairing: All wine is good with salad. So is beer!

THE BULLWHEEL

Gourmandie has a delectable rotating selection of deli salads, soups, flatbreads & desserts. Inquire or take a peek in our deli case!

Plus, we sell cheeses and meats by the pound!

Sharables

Serves: 2-4

Mezze Plate - 25

Cucumbers, carrots, tzatziki, hummus, olives, feta, warmed flat bread.

Suggested Pairing: Pinot Grigio, Rose or a Lager

Combination Tray - 38

Assortment of four cheeses, three cured meats, fruit, olives, hardboiled egg, mustard, candied nuts, pepper jelly. Served with fresh bread.

Suggested Pairing: Cabernet Sauvignon or Cab Franc

Fruit & Cheese Tray - 31

Assortment of six cheeses, seasonal fruit, dried fruit, fresh bread.

Suggested Pairing: Champagne or Sparkling Wine

Baked Brie - 24

Baked Brie with seasonal honey, fresh fruit, and fresh bread.

Suggested Pairing: Reisling, Chardonnay or a Wheat Beer

SAMMIES served hot or cold Sides & Small

Avocado Toast - 7.50

Served on one slice of gluten free bread, fresh smashed avocado, dusted with Himalayan salt & everything bagel seasoning.

Dipping Oil - 10

Half French baguette and side of dipping oil.

Hummus & Veggies - 9

Side Salad - 9

Apples & Peanut Butter - 7

✿ Gluten free flatbread + \$4.00

✿ Gluten free bread + \$1.50

All prices subject to 2% SMCA fee and 6% Idaho state sales tax.
18% gratuity may be applied to parties of 6 or more.

