PLATTERS

Charcuterie Plate
Capicola spiced ham, aged Prosciutto de Parma, country paté, house-made pickles, gingered fig preserves, crostini 14

Artisan Cheese Plate
Classic brie, Humboldt Fog goat cheese, Point Reyes blue cheese, mango chutney, California grapes & berries, toasted bread, Carr crackers 14

Smoked Salmon Plate
Shaved red onion, artisan bread, hard cooked eggs, capers, horseradish cream sauce, marinated cucumber salad 13

Fire Roasted Pepper Hummus Plate
Served topped with extra virgin olive oil, smoked paprika, naan bread, cucumber, sweet bell peppers, baby carrots 10

West Coast Cheese and Charcuterie Sampler
Humboldt Fog goat cheese, California blue, Prosciutto de Parma, capicola, California grapes, fig preserves, crostini 16

SMALL PLATES

Artisan Cheese
Point Reyes blue cheese & Grafton aged cheddar, berries, crackers 7

Petite Arugula Salad
Glazed walnuts, crispy prosciutto, fig, shaved aged parmesan, citrus vinaigrette, crostini 3

Charcuterie
Aged Prosciutto Di Parma, melon, fig confit, crostini 7

Paté and Pickles
Country pate, house-made pickles, crackers 6

Tomato & Goat Cheese
Oven roasted tomato & basil relish, Humboldt Fog goat cheese, extra virgin olive oil, artisan bread 6

Cocktail Shrimp
Hot harissa cocktail sauce, fresh lemon 5

SALADS

Mediterranean Grilled Chicken Salad
Baby spinach and romaine tossed with cucumber, oregano-marinated oven roasted tomatoes, kalamata olives, red onion, balsamic dressing, grilled chicken, basil pesto, shaved parmesan, artisan bread 12

Shrimp & Dungeness Crab Pasta Salad
Shrimp, crab and pasta in Greek yogurt dressing, fennel, tarragon, over baby arugula and vinaigrette 14

Tuna Salad on Baby Greens
Albacore tuna tossed with fresh dill, capers, lemon, red onion, celery, served on a bed of baby greens in an olive tapenade dressing and tomato 12

California Strawberry and Baby Spinach Salad
With glazed walnuts, local goat cheese, fig balsamic glaze 11
Add Chicken 1, Add Shrimp 4, Add Steak 4

TARTINES

Open-face sandwich plates served with fresh fruit

Goat Cheese & Basil Chicken Tartine
Layered with arugula, roasted tomato relish, herb aioli, extra virgin olive oil 12

Smoked Salmon Tartine
Horseradish cream, red onion, capers, egg, cucumber dill salad 13

Aged Prosciutto, Capicola & Brie Tartine
Layered with mango-fig confit, fresh tomato, shaved parmesan, extra virgin olive oil 12

Niçoise Tartine
Lemon-dill-caper albacore tuna salad, hard cooked egg, marinated cucumber salad, fresh lemon 12

Boeil & Blue Tartine
Seasoned steak layered with rosemary aioli, Point Reyes Blue, baby greens, balsamic reduction, oven roasted tomato relish 13

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Charlotte Douglas International Airport
Chicago O'Hare International Airport
Miami International Airport

*Note: Consuming raw or unpasturized means, poultry, smoked, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use whey, egg, soybeans, milk, peanuts, tree nuts, fish, and shellfish. Please speak to the menu or staff regarding allergen-related issues.