



FOOD MENU **FIREHOUSE WINE CELLARS**

NAAN FLATBREADS

TRIPLE FORMAGGI.....\$10

Classic marinara, signature cheese blend, fresh mozzarella, shaved parmesan, and crumbled feta. *Add pepperoni for +\$2.*

THE MAUI.....\$12

Tangy barbecue sauce, classic marinara, Canadian bacon, pineapple, and our signature cheese blend.

 **HOT HONEY & FETA.....\$12**

Garlic, crumbled feta, signature cheese blend, hot honey, prosciutto, and arugula. *Mildly Spicy!*

CAPRESE.....\$12

Garlic, tomato, fresh mozzarella, fresh basil, and a balsamic vinaigrette drizzle.

CARNIVORE.....\$13

Classic marinara, pepperoni, bacon, Canadian bacon, and our signature cheese blend.

THE COWBOY.....\$13

Classic marinara, signature cheese blend, Italian sausage, fresh mushrooms, black olives, and red onion.



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BOARDS & MORE

DIMOCK FEATURE.....\$9

Monthly featured *Dimock cheese, bread, assorted fruit, and oil and balsamic.

HUMMUS NIBBLER.....\$9

Garlic hummus, mini naan bread, carrot sticks, cucumber slices, and mini sweet peppers.

ARTISAN CHARCUTERIE BOARD...\$21

Assorted cured meats, local *Dimock cheese, olives, seasonal fruit, dried fruit, and chocolate served with assorted crackers.

ABOUT DIMOCK CHEESE

*Dimock Cheese, located in the breadbasket of the heartland, is the oldest cheese plant in South Dakota. Since opening the doors in 1931, Dimock Cheese has continued to make handcrafted artisan cheese the old-fashioned way. We use only the best ingredients available and take no shortcuts. We take great pride and care in producing premium quality cheese for our customers. View our selection at Firehouse Wine Cellars and enjoy!



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