

BELLA'S COURTYARD  
**FOOD**  
MENU

## SANDWICHES

### RUSTIC GRILLED CHEESE \$ 10

Toasted rustic bread, creamy havarti, cheddar cheese with organic carrot sticks on the side.

### RUSTIC PROSCIUTTO \$ 10

Rustic toasted sandwich with a delicious blend of prosciutto, dry Coppa, and Italian dry salami. Made with your choice of stone ground mustard or Bella Farm Raspberry Pepper Jelly.

### CHEESEBURGER \$10

1/3 pound beef patty served with cheese and burger sauce on a fluffy sesame seed bun. Lettuce, tomato, onion, and pickle served on the side. Beyond patties available.

## SNACKS

### BAKED SOFT PRETZELS \$10

### HOT DOG \$5

### CORN DOG \$4

### CURLY FRIES \$5

### ELEPHANT EAR \$8

### BUFFALO CAULIFLOWER \$10

## CHARCUTERIE

### MEAT/CHEESE BOARD \$ 28

Italian dry salami, Italian hard salami, creamy havarti, aged cheddar, Bella seasonal fruit, mixed pickled items, hazelnuts, stone ground mustard, pepper jelly, crackers, rustic toasted bread

### VEGGIE/CHEESE BOARD \$28

Fresh carrots, sliced cucumbers, hummus, creamy havarti, aged cheddar, Bella seasonal fruit, mixed pickled items, hazelnuts, stone ground mustard, pepper jelly, crackers, rustic toasted bread.

### ROTATING SEASONAL FARMERS BOARD \$38

Includes all items from Meat & Cheese Board, with an additional cheese, additional meat, extra pickled/produce items, and an extra spread/sauce.

All ingredients chosen by Bella Staff! (Special items are rotating).

BELLA'S COURTYARD  
*Bella*  
**TAPLIST**

**BELLA HARD CIDERS** *Patch* **BEER** **\$8**

**BLACKBERRY CURRANT**  
6.2% ABV

**DRAGONFRUIT**  
6.0% ABV

**WATERMELON RHUBARB**  
6.0% ABV

**BAKED APPLE SPICE**  
6.0% ABV

**GOLDEN HAMMER LAGER**  
4.8% ABV

**BLOOD ORANGE IPA**  
6.2% ABV

**GREAT GOURDS OF FIRE**  
6.5% ABV

**GROWLER FILLS AVAILABLE**

**TASTING FLIGHTS** **\$10**

**CIDER FLIGHT**

Blackberry Currant  
Dragonfruit  
Watermelon Rhubarb  
Seasonal

**BEER/CIDER FLIGHT**

Golden Hammer Lager  
Seasonal IPA  
Great Gourds of Fire  
Your Choice of Cider

**INDIVIDUAL TASTINGS**  
\$2.50 PER TASTE

**SUMMER HOURS**  
**WEDNESDAY-SUNDAY**  
**9AM-5PM**

**MENU HAS SEASONAL ROTATING SPECIALS**  
**SOME ITEMS MAY NOT ALWAYS BE AVAILABLE**  
**SUMMER AND FALL MENU IS MORE EXTENSIVE**

# WINE

## & DRINKS MENU

### WINE

- ROSÉ**  
13.2% ABV semi dry **\$8**
- CHARDONNAY**  
13.5% ABV medium finish **\$8**
- CABERNET SAUVIGNON**  
13.9% ABV bold flavors, light finish **\$8**
- SYRAH 2017**  
13.4% ABV **\$8**
- PINOT NOIR 2019**  
13.8% ABV medium body **\$10**
- PINOT NOIR 2018**  
13.6% ABV raspberry and black cherry, smooth finish **\$10**
- PINOT NOIR 2014**  
13.5% ABV Full body and smooth finish **\$12**

### TASTINGS

**GRAPE WINE FLIGHT**  
Rosé, Chardonnay, Cabernet, Pinot 2019 **\$10**

**RED WINE FLIGHT**  
Pinot 2014, Pinot 2018, Pinot 2019, Cabernet, Syrah **\$13**

**INDIVIDUAL TASTINGS**  
\$2.50 PER TASTE  
\$3 PER TASTE FOR PINOT NOIR 2018  
\$4 PER TASTE FOR PINOT NOIR 2014

**NON ALCOHOLIC**

- BOTTLED WATER **\$2/\$4**
- AHA SPARKLING WATER **\$2**
- SODA **\$3**
- HOT COFFEE/HOT TEA **\$3**
- HOT COCOA/ HOT APPLE CIDER **\$4**
- BWILD KOMBUCHA **\$4**
- HONEST ICED TEA **\$4**
- FRESH LEMONADE **\$5**

**SUMMER HOURS**  
**WEDNESDAY-SUNDAY**  
**9AM-5PM**