

TWELVE GRAPES

CHARCUTERIE · SMALL PLATES · NEW FAIRFIELD, CT

CHARCUTERIE BOARDS

CHOOSE 2 \$24

CHOOSE 4 \$45

CHOOSE 6 \$70

Each board includes sliced baguette, butter from Normandy, cornichons & sweet accompaniments · Extra baguette +\$5

● *Happy Hour — Wed–Fri 4–6pm · Sat 5–6pm: Choose 2 \$12 · Choose 4 \$22.50 · Choose 6 \$35 (excludes upcharge items)*

CHEESES · *arranged mild to bold*

Burrata w/ Balsamic Cow · Soft · Creamy, rich, milky	Pawling, NY	Maple Leaf Pepper Jack Cow · Semi-Firm · Jalapeños, mild heat	USA	Mimolette · 12mo Cow · Firm · Brittle, fruity, nutty, caramel	France
Welsh Cheddar Cow · Firm · Smooth, ultra-creamy, sweet	Goshen, NY	Rosemary Manchego · 12mo Sheep · Semi-Soft · Tangy, sweet, rosemary	Spain	Parmigiano Reggiano · 24mo Cow · Firm · Nutty, complex, umami	Italy
Asiago Fresco Cow · Semi-Soft · Smooth, buttery, tang	Italy	Truffle Tomme Cow · Semi-Soft · Earthy truffle, creamy	France	BrebiTruffle +\$10 Sheep · Firm · Italian black truffle	Spain

MEATS · *arranged mild to bold*

Prosciutto di Parma · 24mo Dried Cured Pork · Italy	Bresaola Dried Cured Beef · Italy	Soppressata Dried Cured Pork · Italy
Coppa Dried Cured Pork · Italy	Pistachio Mortadella Heat Cured Pork · Italy	Pepperoni Cured Pork & Beef · USA
Duck Breast Prosciutto +\$10 Dried Cured Duck	Finocchiona (Fennel Salami) Dried Cured Pork · Italy	Chorizo Dried Cured Pork · Spain

TWELVE GRAPES

SLIDERS · SANDWICHES · SMALL PLATES

BAGUETTE SLIDERS · 4 pieces · served with kettle-cooked chips

Prosciutto & Burrata \$20

24-month aged prosciutto, burrata, roasted red peppers, balsamic glaze

The Calabrian \$18

Soppressata, coppa, pistachio mortadella, provolone, roasted red peppers, spicy Italian dressing

Mortadella & Provolone \$16

Pistachio mortadella, provolone, basil pesto

Burrata & Sun-Dried Tomato \$20

Fresh burrata, sun-dried tomatoes, extra virgin olive oil, balsamic glaze

HOT SANDWICHES · raclette melted to order · with kettle chips

Hot Honey Ham & Gruyère \$17

French bistro ham, Gruyère cheese, hot honey

Raclette & Ham \$22

French ham, melted raclette, cornichons, grainy Dijon

Marinated Mushroom Raclette \$22

Marinated mushroom, melted raclette, garlic onion spread, thyme

Hot Pepperoni \$16

Pepperoni, melted provolone, basil pesto, hot honey

Raclette & Prosciutto \$24

Prosciutto di Parma, melted raclette, arugula, fig jam

FOR THE TABLE

Burrata w/ Toast Points	\$16
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Hummus Platter	\$18
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Mixed Nuts	\$6
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Extra Bread	\$4
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Honey Ricotta w/ Toast Points	\$16
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Mixed Olives	\$8
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Kettle-Cooked Chips	\$3
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Before placing your order, please inform your server if anyone in your party has a food allergy.

TWELVE GRAPES

WINE LIST · BY THE GLASS

● *Happy Hour Selection* · \$8 glass · Wed–Fri 4–6pm · Sat 5–6pm

WHITE WINES · *light to full*

Wine	Producer	Origin	Tasting Notes	Glass
CRISP & ZESTY				
● Sauvignon Blanc	Giesen	Marlborough, NZ	Passionfruit, lime, tropical, crisp, dry	\$13
Sauvignon Blanc	Loveblock · Organic	Marlborough, NZ	Pineapple, guava, peach, chalky mineral	\$17
Pinot Grigio	Fiegl	Collio, Friuli, IT	Pear, citrus, jasmine, dry, fresh, mineral	\$13
Sancerre	Domaine Cherrier	Loire Valley, FR	Citrus, white peach, crushed stone, saline	\$20
Ribolla Gialla	Fiegl	Collio, Friuli, IT	Green apple, pear, white flower, almond	\$16
RICH & AROMATIC				
Chardonnay	Decoy by Duckhorn	Sonoma, CA	White peach, melon, citrus, vanilla oak	\$16

SPARKLING

Brut Cava	Segura Viudas	Cava, ES	Dry · ripe pear, apple, citrus, fine bubbles	\$12
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RED WINES · *bold to bright*

BOLD & STRUCTURED				
Bordeaux Blend	Château Haut Plaisance	Bordeaux, FR	Plum, dark berry, cedar, supple tannins	\$16
Cabernet Sauvignon	DAOU 'The Realist'	Paso Robles, CA	Blackberry, cassis, mocha, velvety tannins	\$17
● Cabernet Sauvignon	Greenwing	Washington, USA	Red berry, black plum, cherry pie, spice	\$15
Côtes du Rhône	Jaboulet 'Parallèle 45'	Rhône Valley, FR	Black cherry, strawberry, spice, smooth	\$16
BRIGHT & SILKY				
Pinot Noir	Cloudline	Oregon, USA	Bright red fruit, silky, gentle oak spice	\$16
Gamay	Nicolas Potel	Bourgogne, FR	Blackberry, violet, pepper, elegant tannins	\$15
Chianti Classico	Banfi	Tuscany, IT	Cherry, red plum, violet, fresh & firm	\$14

Ask your server about our full bottle list · WWW.TWELVEGRAPESNF.COM

TWELVE GRAPES

COCKTAILS · BEER · SPIRITS

COCKTAILS

Spicy Margarita	\$15
<i>Tequila, jalapeño, fresh lime, agave</i>	
Old Fashioned	\$15
<i>Bourbon, demerara, aromatic bitters, orange peel</i>	
Espresso Martini	\$15
<i>Vodka, espresso, coffee liqueur, velvety crema</i>	
French Martini	\$15
<i>Vodka, Chambord raspberry, fresh pineapple, silky foam</i>	
Moscow Mule	\$15
<i>Vodka, ginger beer, fresh lime, copper mug</i>	
Cosmopolitan	\$15
<i>Vodka, triple sec, cranberry, fresh lime</i>	
House Sangria	\$16
<i>Red or white · fruity & crisp · pitcher serves 4</i>	\$60

SPIRITS

BOURBON & RYE

Four Roses	\$12
Charles Goodnight	\$20
Old Elk	\$20
Woodinville 6yr	\$18
Michter's Small Batch	\$14
Michter's Straight Rye	\$14
Michter's 10yr Bourbon	\$30
Michter's 10yr Rye	\$20
Widow Jane 10yr	\$18
Jaywalk Rye	\$15

SCOTCH

Macallan 12	\$20
Oban Little Bay	\$20
Laphroaig 10yr	\$16
Balvenie DoubleWood 12	\$16
Johnnie Walker Black 12	\$14
Glenlivet 21	\$40
Highland Park 21	\$45
TEQUILA	
Lunazul	\$12
Don Julio 1942	\$40
Cierto Extra Añejo	\$50

VODKA & GIN

Prairie Vodka	\$12
Ketel One Vodka	\$12
Prairie Gin	\$12
Hendrick's Gin	\$13
IRISH & JAPANESE	
Glendalough Single Malt	\$14
Suntory Toki	\$15
Jameson	\$14

BEER

IPA	
Woke Up Sexy IPA	\$9
Neon Rainbows IPA	\$9
Swing Oil IPA	\$10
LAGER · ALE · STOUT	
Victory Prima Lager	\$8
Victory Prima Light Lager	\$7
Small Weiner Lager	\$8
La Chouffe Blonde	\$10
New Amsterdam Brown Ale	\$8
Housatonic Stout	\$9
Boulevard Proper Pour Stout	\$10