



WINE BAR & CHARCUTERIE

EST. 2014 FRANKENMUTH, MI
2022 BAY CITY, MI

BUILD YOUR OWN BOARD

STEP 1

PICK THREE OR SIX FROM THE CHARCUTERIE & CHEESE SECTION

CHARCUTERIE

PROSCIUTTO DI PARMA, ITALY
JAMON SERRANO, SPAIN
SPECK, ITALY
PROSCIUTTO COTTO, ITALY
SPIANATA PICCANTE, ITALY
DRY ITALIAN SALAMI, USA
MORTADELLA, ITALY
CHORIZO, SPAIN
KERN'S SUMMER SAUSAGE*
KERN'S PISTACHIO JAGDWURST*
WILLI'S LIVER AND BACON PÂTÉ*

*LOCALLY MADE IN FRANKENMUTH

SOFT CHEESES

LE ROULÉ GARLIC & HERB, FRANCE
MOZZARELLA DI BUFALA, CONNECTICUT
ST ROCCO TRIPLE CREME BRIE, MICHIGAN
BURRATA, CONNECTICUT +6

HARD CHEESES

CAMPO DE MONTALBAN, SPAIN
PARMIGIANO REGGIANO, DOP, ITALY
TUSCAN HERB FONTAL, WISCONSIN
BUTTERKÄSE, WISCONSIN
SMOKED GOUDA, NETHERLANDS
CRANBERRY CHEDDAR, WISCONSIN

STEP 2

ADD TWO FROM THE ACCOMPANIMENTS

ACCOMPANIMENTS

MEDITERRANEAN OLIVES
CASTELVETRANO OLIVES
GIARDINIERA
BREAD & BUTTER PICKLES
CORNICHONS
HONEY
CARAWAY & BEER MUSTARD
SAUERKRAUT
FIG JAM
BALSAMIC ONION JAM
RASPBERRY PRESERVES
GERMAN ROASTED ALMONDS*
MARCONA ALMONDS +1
FETA STUFFED PEPPERS +2

REGIONAL CHARCUTERIE \$28

GERMAN HERITAGE

KERN'S PISTACHIO JAGDWURST & SUMMER SAUSAGE, SPECK, WILLI'S LIVER AND BACON PÂTÉ, BUTTERKÄSE CHEESE, HOUSE CARAWAY SEED & BEER MUSTARD, SAUERKRAUT, BREAD & BUTTER PICKLES.

FARMHOUSE CHEESE BOARD

A SELECTION OF TWO SOFT CHEESES, THREE HARD CHEESES, HONEY, GERMAN ROASTED ALMONDS, BALSAMIC ONION JAM, FIG JAM.

ITALIAN SPECIALTY

PROSCIUTTO DI PARMA, PARMIGIANO REGGIANO, SALAMI, MORTADELLA, CASTELVETRANO OLIVES, GIARDINIERA.

PROST FAVORITES BOARD

PROSCIUTTO DI PARMA, SPIANATA PICCANTE, SUMMER SAUSAGE, LE ROULÉ, SMOKED GOUDA, TUSCAN HERB FONTAL, CASTELVETRANO OLIVES, BALSAMIC ONION JAM.

PROSCIUTTO TASTING

PROSCIUTTO DI PARMA, JAMON SERRANO, SPECK, PROSCIUTTO COTTO, CORNICHONS, CASTELVETRANO OLIVES.

SPANISH MEZCLAR

JAMON SERRANO, CHORIZO, CAMPO DE MONTALBAN, MEDITERRANEAN OLIVES, MARCONA ALMONDS, FETA STUFFED PEPPERS, FIG JAM.

APPS & SHAREABLES

GF BREAD +2

STUFFED MUSHROOMS

MUSHROOMS, CREAM CHEESE, SPINACH, ARTICHOKE, PARMESAN, BREADCRUMBS. 15 GF

GARLIC PARM FRIES

SHOESTRING FRIES, PARMIGIANO REGGIANO CHEESE, PARSLEY, GARLIC AIOLI. 11 GF

BAKED BRIE

DOUBLE CREAM BRIE, HONEY, RASPBERRY JAM, CANDIED ALMONDS. SERVED WITH CIABATTA. 19

CONFIT TOMATO BRUSCHETTA

TOMATOES, ONION, GARLIC, PARMIGIANO, BASIL, BALSAMIC, OLIVE OIL, TOASTED CIABATTA. 13

SMOKED SALMON TARTARE

SMOKED SALMON, CAPERS, RED ONION, LEMON & DILL SAUCE. SERVED WITH CROSTINI. 17

SWISS DIP

CREAM CHEESE, SWISS CHEESE, BACON, GREEN ONIONS. SERVED WITH CORN CHIPS. 14 GF

SMOKED WHITEFISH SPREAD

MICHIGAN WHITEFISH, CREAM CHEESE, DILL, CAPERS, ONION JAM, BREAD & CRACKERS. 16

SHISITO PEPPERS

FLASH FRIED SHISHITO PEPPERS, SALT & PEPPER, EXTRA VIRGIN OLIVE OIL. 8 GF

HANDHELDS

SERVED WITH CHIPS OR SIDE SALAD. FRIES +2 GARLIC PARM FRIES +3
BACON/AVOCADO +3 CHICKEN +6
GLUTEN FREE: WRAP/HOAGIE/BURGER BUN +2

TURKEY CLUB

LOCALLY RAISED TURKEY, BACON, SPRING LETTUCE, PROVOLONE,
TOMATOES, SPICY MAYO. SERVED ON TOASTED BREAD. 18

SMASH BURGER

TWO GRASS FED BEEF PATTIES, CHEDDAR, TOMATO, ONION, LETTUCE,
BURGER SAUCE. SERVED WITH FRIES. 19

PORCHETTA SLAW

THIN SLICED HOUSE MADE PORCHETTA, ARUGULA, GREMOLATA SLAW.
SERVED ON A HOAGIE ROLL. 17

FRENCH DIP

HOUSE MADE ROAST BEEF, CARAMELIZED ONIONS, PROVOLONE, JUS ON
SIDE, SERVED ON A HOAGIE ROLL. 22 HORSE RADISH SAUCE UPON REQUEST

SOUP

SERVED WITH CIABATTA BREAD
GF BREAD +2

SOUP OF THE DAY

ROTATING OFFERING. ASK YOUR SERVER! 10

FRENCH ONION

HOUSE MADE FRENCH ONION SOUP, CROUTONS, PROVOLONE, PARSLEY. 14

SALAD

BACON+3 CHICKEN+6 SMOKED SALMON+7

ROASTED BEET SALAD

MAPLE ROASTED BEETS, ARUGULA, MAPLE DIJON VINAIGRETTE, GOAT CHEESE,
TOASTED WALNUTS. 13

CAESAR

ROMAINE, HOUSEMADE CAESAR DRESSING, GARLIC-HERB CROUTONS,
PARMESAN CHEESE. 11

CHOPPED WEDGE

ROMAINE, CRUMBLED BLUE CHEESE, BACON, RED ONION, CHERRY
TOMATOES, HOUSEMADE BLUE CHEESE DRESSING. 13 GF

GF: WE PROUDLY PROVIDE **GLUTEN FRIENDLY** OPTIONS. OUR GLUTEN
FRIENDLY OPTIONS ARE PREPARED IN A COMMON KITCHEN. CROSS-
CONTACT WITH OTHER GLUTEN ITEMS IS POSSIBLE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE RAW OR COOKED
TO ORDER

ENTREES

HOUSE MADE PORCHETTA

7OZ PORCHETTA STEAK, MASHED POTATOES, SAUTEED RADISH & CHARD,
TOMATO CREAM SAUCE. 29 GF

RISOTTO & SCALLOPS

U-10 SCALLOPS, BUTTERNUT SQUASH RISOTTO, FRIED SAGE, PARMIGIANO,
HERB OIL. 48 GF

BRAISED SHORT RIB

BEEF SHORT RIB, RED WINE GRAVY, MASHED POTATOES, HONEY
ROASTED CARROTS. 44 GF

STEAK FRITES

8OZ STRIP STEAK, ZIP BUTTER, COGNAC CREAM SAUCE, SHOESTRING
FRIES. 39 GF

BUTTERNUT SQUASH RISOTTO

ARBORIO RICE, BUTTERNUT SQUASH, BACON, FRIED SAGE,
PARMIGIANO. 19 GF

PASTA

CHICKEN+6, BACON +3
SUBSTITUTE GLUTEN FREE PASTA +2

GNOCCHI POMODORO

TOMATO SAUCE, GARLIC, BASIL, FRESH MOZZARELLA, PARMIGIANO. 19

CLASSIC BOLOGNESE

BEEF, VEAL, PORK, MIREPOIX, TOMATO, CREAM, GARLIC, THYME,
PAPPARDELLE, PARMIGIANO, PARSLEY. 22

BUTTERNUT SQUASH RAVIOLI

BUTTERNUT SQUASH RAVIOLI, BROWNED BUTTER, PARMIGIANO, TOASTED
WALNUTS. 20

ADD ONS \$7

SWISS CHARD AND RADISHES

SHOESTRING FRIES

MASHED POTATOES

HONEY GLAZED CARROTS

HAPPY HOUR
MONDAY- THURSDAY 4-6
FRIDAY 2-5
SUNDAY 10-4

CATERING & SPECIAL EVENTS
WWW.PROSTWINEBAR.COM



283 UPTOWN DRIVE, BAY CITY, MI 48708

