

BLUE GROVE

BAKING COMPANY



light fare

Garden Soup \$5

Scratch made soups daily, fresh baguette

Beer Cheese and Pretzels \$6

Pairing: Amber or Pale Ale

Dipping Trio \$9

Tappenade, hummus, fresh pesto, pita

Pairing: Chardonnay

Ratatouille Flatbread \$11

Garden vegetables, pesto, mozzarella

Beer Pairing: IPA

Chicken Flatbread \$12

Spiced onion jam, Parmesan cream, mozzarella, heirloom tomatoes, seasonal greens, Balsamic vinegar reduction

Pairing: Island Grove Bold Blackberry

Baked Brie en Croute \$12

Wrapped in a pastry crust, raspberry preserves, candied walnuts, crackers

Pairing: Chardonnay

House Cured Salmon \$13

Cold smoked salmon, capers, onions, tomato, cucumber, baguette, cream cheese

Cheese Board Sm. \$8 / Lg. \$14

Served with marmalade, red onion jam, fruit, crackers

Pairing: Island Grove Crisp Green Apple

Mixed Tasting Board Sm. \$12 / Lg. \$22

Cheeses, selected cured meats, grain mustard, pickled vegetables, onion jam, fruit, crackers

Pairing: Island Grove Southern Strawberry or Stout Beer

Vegan Friendly!

Vegetarian

Accompaniments change daily. Let us know of any allergies!

Ingredients are harvested on-site daily. Dishes are cooked to order... please allow us a few extra moments.

filling features

Quiche of the Day \$9

Creamy eggs baked with fresh vegetables in our buttery crust. With fresh fruit and choice of side

Pairing: Riesling

Caprese Salad \$8

Fresh mozzarella, ripe tomatoes, and basil with Balsamic reduction

Island Grove Salad \$9

Fresh greens, blueberries, candied walnuts, tomatoes, baguette

Add Chicken \$3.00 / Cured Salmon \$4.00

Pairing: Island Grove Sorta Sweet Blueberry

Seasonal Caesar Salad \$8

Fresh greens, shaved Parmesan, house baked croutons, Key Lime Caesar dressing

Add Chicken \$3.00 / Cured Salmon \$4.00

Pairing: Island Grove Kinda Dry Blueberry

Chicken Hand Pie \$12

Fresh veggies, cream sauce, baked in a buttery crust, with your choice of side

Pairing: Sauvignon Blanc

Seafood Newburg \$15

Shrimp, scallops, salmon, fresh vegetables, cream sauce, topped with a flaky pastry

Pairing: Sauvignon Blanc

signature sandwiches

Sandwiches served with your choice of vegetable chips, side Island Grove or Caesar salad, or cup of soup.

Gluten Free option available.

Or make it a wrap! Just ask.

Artisan Grilled Cheese \$8

Aged cheddar, whole wheat bread.

Pairing: Malbec

Citrus-Herb Chicken Sandwich \$11

Fresh citrus marinated, on focaccia bread

Pairing: Wheat Beer

French Dip au Jus \$12

Topped with Provolone cheese, on a crisp baguette

Pairing: Merlot

3011 Formosa Gardens Boulevard

Kissimmee, FL 34747

(407) 507-9888 - www.formosawinery.com

Take home a bottle
of dressing from
our Retail area!

