



VINO

MOUNTAIN BROOK

SOUPS, SCOOPS, SPREADS, FRITTANAS & SKEWERS

ARTICHOKE SPINACH DIP	\$6.75	
Roasted garlic, Neufchatel cheese & baked pita chips		
VINO HUMMUS.....	\$5.50	
Kalamata olives, fresh herbs with baked pita chips & naan		
MIXED CHEESE PLATTER	\$8.75	
Alabama Goat cheese, naan, Gouda, Brie with toasted almonds		
FRITTO MISTO	\$8.75	
MEATBALL SLIDER.....	\$5.75	
On bread or with pasta		
TYROPITA	\$6.50	
Bulgarian feta, mascarpone in flaky filo		
CALAMARI	\$8.50	
Herb crusted with spicy marinara		
EGGPLANT SPREAD "KASHK BADEMJAN"	\$7.25	
Fresh sabzi herbs, red onions & baked pita chips		
SALMON* ARTICHOKE SKEWERS	\$8.75	
Grilled lemon garlic, dill taziki & skinny fries		
SOUP OF THE DAY.....	\$6.25 BOWL.....	CUP \$5.00
ARTICHOKE CASTROVILLE	\$6.50	
Baked California artichoke hearts & Bulgarian feta		
CRAB CLAWS*	MKT	
Sautéed or lightly fried plump gulf fresh blue crab claws		

SALADS

MEDITERRANEAN	\$4.50 small.....	\$6.50
Bulgarian feta, crisp greens & kalamata olives		
GRILLED SALMON*	\$8.75	
Fresh baby field greens		
KNIFE & FORK CAESAR.....	\$4.00 small	\$6.25
Hearts of romaine, grana padano & roasted garlic croutons		
add grilled or blackened chicken \$2.00	add sautéed shrimp* \$3.25	
VINO HOUSE SALAD	\$4.00	
Fresh baby field greens, roasted garlic croutons & grana padano		

ENTREES

CAPELLINI VINO	\$14.75
Blackened chicken, Cajun cream sauce, scallions & tomatoes	
CHICKEN KABOB*	\$14.50
Marinated breast on lemon rice pilaf, tomatoes, onion, mushroom, taziki & one side	
STUFFED ARTICHOKE HEARTS.....	\$15.00
Bulgarian feta, sun-dried tomatoes in a white wine pesto linguini	
MEDITERRANEAN SPINACH LASAGNA.....	\$13.00
Baked with spinach, tomatoes & three cheeses	
GRILLED SALMON KABOB*	\$16.50
Wild catch salmon on lemon rice pilaf, dill taziki & one side	
PAN SEARED GROUPER*	\$18.75
On couscous with one side	
PRIME RIBEYE STEAK*	\$23.00
Dry rubbed 100% Black Angus with two sides	
GRILLED TUNA SKEWERS*	\$16.50
Wild Pacific tuna on lemon rice pilaf & wilted baby garlic spinach	
FILET PANISSE*	\$25.00
Pannis and one side	
STUFFED PORK TENDERLOIN*.....	\$18.00
Crimini mushroom sauce, salt & pepper roasted Brussels sprouts	
VEAL OSSOBUCO*	\$29.75
Slow braised shank with celery, onions, carrots & mushrooms	

SIDES

SKINNY FRIES plain or tossed in hot sauce	\$2.50
LEMON RICE PILAF	\$2.75
PANISSE with peppered horseradish sauce	\$3.00
ROSEMARY GARLIC POTATOES	\$3.00
ROASTED BABY CARROTS	\$2.75
PASTA AND CREAM SAUCE	\$3.75
SAUTEED BABY SPINACH	\$3.00
TURNIP GREENS & LIMA BEANS	\$3.75
ROASTED BRUSSELL SPROUTS	\$3.50
MOROCCAN COUSCOUS, sultanas & roasted pistachios	\$4.50

DESSERTS

VINO APPLE FRITTERS & ICE CREAM	\$5.75
Add Frangelico, Amaretto or Kahlua \$3.50	
DEEP DISH KEY LIME CHEESECAKE	\$5.75
POT OF CHOCOLATE	\$7.00
FRESH FRUIT COBBLER (fruit varies on availability)	\$5.00
Add Grand Marnier, Frangelico or Chambord \$3.50	

*There is some risk of illness if you eat raw or undercooked meat, eggs, fish, poultry or shellfish

205-870-8404
Thank you for not smoking on the patio.