

Ballou's

COFFEE WINE CHOCOLATE

On the Guilford Green

51 Whitfield Street | Guilford, CT 06437

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ballouswinebar.com



Cheese Plates

- 1 Brie, Lemon Curd and Water Crackers \$11
Suggested Pairing: Fetzer Valley Oaks Riesling
- 2 Italian Cheeses and Assorted Cured Meats \$13
Suggested Pairing: Colosi Nero D'Avolo
- 3 Stilton Blue, Goat and Manchego Cheeses with Apricot Jam \$13
Suggested Pairing: Flying Fish Merlot
- 4 Reduced Fat Cheese with Apples, Water Crackers and Roasted Red Pepper Spread \$11
Suggested Pairing: Prosecco
- 5 Dubliner Cheese Trukish Figs, Glazed Walnuts and Bread \$13
Suggested Pairing: Castle Rock Pinot Noir

Savory Fondues

Served with Dipping Bread

- Spinach and Spicy Cheddar \$12
- Cheddar Merlot \$12
- Italian Cheese \$12

Additions to Fondue | \$3 ea

Carrots, Apples or a Combo

Salads

- 1 Field Greens with Balsamic Vinaigrette \$6
- 2 Field Greens, Apples, Walnuts, Dried Cranberries and Gorgonzola served with Maple Dijon Dressing
Add Turkey or Ham | \$3
Suggested Pairing: Nobilo Sauvignon Blanc
half \$6 full \$9
- 3 Solid White Tuna, White Beans, Feta, Kalamata Olives & Assorted Olives served with Lemon Dressing
Suggested Pairing: Cava
half \$6 full \$9
- 4 Field Greens, Salami, Prosciutto, Provolone, Olives, Cherry Peppers and Tomatoes served with Balsamic Vinaigrette \$14
Suggested Pairing: Castle Rock Pinot Noir

Appetizers

- Spiced Almonds \$4
- Assorted Bread Plate \$4
- Stuffed Cherry Peppers \$7
Additional Peppers | \$1.50 each
- Mixed Olives \$5
- Assorted Meat Platter \$14
- Hummus Platter \$10
- Shrimp Cocktail \$12
- Beet Salad \$8
beets, maple dijon dressing, goat cheese and glazed walnuts

Pasta

- Capers and Sundried Tomatoes in a Garlic and Olive Oil \$8
Suggested Pairing: Simi Sauvignon Blanc
- Creamy Italian Cheese Sauce Alfredo Style \$8
Suggested Pairing: Clos du Bois Cardonnay
- Fra Diavolo \$8
a spicy red tomato sauce
Suggested Pairing: Antinori Tormaresca Neprica
- Chunky Tomato Sauce \$8
Suggested Pairing: Santa Christina Chianti

Enjoy your pasta with any of the following

- Chicken \$4
- Shrimp \$7

Soup

- Soup \$6
- Soup Combo \$10
Combo any half panini or half salad with a bowl of soup

Panini

half \$6 full \$9

Served with Dressed Field Greens and Mixed Olives.

- 1 Brie and Apricot
Suggested Pairing: Simi Sauvignon Blanc
- 2 Nutella and Bananas
Suggested Pairing: Braquette d'Aqui Rosa Regale
- 3 Mozzarella, Basil and Tomato with Balsamic Dressing
Suggested Pairing: Placido Pinot Grigio
- 4 Three Cheese
Suggested Pairing: Gouveia Cayuga White
- 5 Pulled Pork and Cheddar Cheese
Suggested Pairing: Sebastiani Merlot
- 6 Smoked Turkey, Pepperoni, Mozzarella, and Sundried Tomatoes
Suggested Pairing: Jacobs Creek Shiraz
- 7 Smoked Turkey, Gruyere Cheese, Roasted Red Pepper Spread, and Mayonnaise
Suggested Pairing: Clos Du Bois Chardonnay
- 8 Ham, Honey and Cheddar Cheese
Suggested Pairing: Fetzer Valley Oaks Riesling
- 9 Ham, Pineapple and Mozzarella
Suggested Pairing: Marcus Molitor Riesling
- 10 Prosciutto, Mozzarella and Olive Tapenade
Suggested Pairing: Santa Cristina Sangiovese
- 11 Salami, Goat Cheese and Red Pepper Spread
Suggested Pairing: Louis Jadot Beaujolais
- 12 Prosciutto, Mozzarella, Basil and Tomato with Balsamic Dressing
Suggested Pairing: Placido Pinot Grigio
- 13 Cappicola, Pepperoni, Mozzarella, Sundried Tomato
Suggested Pairing: Santa Christina Sangiovese
- 14 Grilled Chicken, Ham, Pineapple, Mozzarella
Suggested Pairing: Sebastiani Chardonnay
- 15 Salami Provolone, Tomato and Spicy Brown Mustard
Suggested Pairing: Jacob's Creek Shiraz
- 16 Grilled Chicken, Cheddar Cheese & BBQ Sauce
Suggested Pairing: Terrazas Malbec
- 17 Shrimp, Gruyere Cheese served with Melted Butter
Suggested Pairing: Fetzer Riesling

Sandwiches

\$8 each

Sandwiches Served on Choice of Multi-Grain Thin Bread or Hard Roll.
Served with Dressed Field Greens and Mixed Olives.

- 1 Prosciutto, Salami, Provolone, Dressed Field Greens and Tomato
Suggested Pairing: Tormaresca Neprica
- 2 Ham, Turkey, Pepperoni, Cheddar, Dressed Field Greens and Tomato
Suggested Pairing: Bearboat Pinot Noir
- 3 Hummus, Roasted Red Pepper Spread, Cheddar Cheese, Lettuce and Tomato
Suggested Pairing: Steele Chardonnay
- 4 Smoked Turkey, Olive Tapenade and Provolone
Suggested Pairing: Sebastiani Chardonnay
- 5 Smoked Salmon, Red Onion, Tomato, and Goat Cheese Spread on Multi-Grain
Suggested Pairing: Geyser Peak Cabernet Sauvignon
- 6 Grilled Chicken, Cheddar Cheese, Roasted Red Pepper Spread, Mayo, Field Greens and Tomato
Suggested Pairing: Antinori Tormaresca Neprica
- 7 Low Fat Ham and Cheddar, Field Greens, Tomato, Red Onion and Mustard on a Multi-Grain
Suggested Pairing: Clos du Bois Chardonnay
- 8 Open Face Pulled Pork with Cheddar Cheese
Suggested Pairing: Sebastiani Merlot

Hot Beverages

Regular & Decaf Coffee, Tea		\$2
Espresso	single \$2	double \$3
Cappuccino, Latté, Mocha,	sm \$3	lg \$4
Steamed Hot Chocolate, Calienté Hot Chocolate made Cinnamon & Cayenne Pepper		

Beverages

Iced Tea	\$2
Iced Coffee	\$2
Apple Juice	\$2
Milk	\$2
Chocolate Milk	\$2.50
Assorted Foxon Park Sodas	\$2
Perrier	\$2

Desserts

Mini Bundt Cakes		\$5
Sweet Cherry Nut Bread		\$5
Cheese Cake		\$6
Plain		
Chocolate		
Pies		\$6
Crepe Cake (available Thursday thru Saturday)		\$6
Assorted Cakes-in-a-Cup (reduced calorie)		\$4
Cookies		\$2
Assorted Truffles	\$1.50 ea	4 for \$5
Chocolate Cordial Flight		\$10
Try four dessert wines served in chocolate cordial cups		
Dessert Fondues (served with assorted treats)		\$12 ea
Chocolate		
Nutella (chocolate hazelnut)		
Peanut Butter		
Peanut Butter & Chocolate		

All products may contain nuts