



Winter Menu

Fine Wines - Gourmet Meats & Cheeses - Craft Beers - Tapas - Deli

Oven Roasted Ciabattas & Sandwiches

Served hot, with chips and a pickle.

Creekside Ciabatta - 17.75

Chopped pastrami, Swiss, mayo, avocado, Italian vinaigrette.

Suggested Pairing: Zinfandel or a Dark Lager

Magic Carpet Ciabatta - 17.25

Turkey, apple, brie, pepper jelly.

Suggested Pairing: Rosé, Sauvignon Blanc or a Cider

Muffuletta Ciabatta - 17.50

Ham, salami, pepperoni, provolone, with olive tapenade.

Available while supplies last.

Suggested Pairing: Cabernet or a Pinot Noir

Sunnyside Sandwich - 16.50

Add chicken or turkey + \$3.00

Hummus, tomato, greens, avocado, onion, bell peppers, cucumber, with house made ranch dressing.

Served on gluten-free bread.

Suggested Pairing: Rosé, Cabernet, or a Lager

Flatbreads

Serves 1-2

BBQ Chicken Flatbread - 21.00

Grilled chicken, tangy cilantro-BBQ sauce, melted cheese, thin-sliced red onion on a crisp artisan flatbread.

Snow Goat Flatbread - 21.00

Creamy goat cheese topped with fresh apples or pears, delicate prosciutto, and a drizzle of rich balsamic on a crisp artisan flatbread.

THE BULLWHEEL

Gourmandie has a delectable rotating selection of deli salads, soups, flatbreads & desserts. Inquire or take a peek in our deli case! Plus, we sell cheeses and meats by the pound!

Sharables

Serves: 2-4

Mezze Plate - 25.00

Tzatziki, hummus, skordalia served with olives, feta, flat bread, cucumbers & carrots.

Suggested Pairing: Pinot Grigio, Rosé or a Lager

Combination Tray - 35.00

Assortment of four cheeses, three cured meats, fruits, olives, hardboiled egg, mustard, candied nuts, pepper jelly, served with artisan bread.

Suggested Pairing: Cabernet Sauvignon or Cab Franc

Fruit & Cheese Tray - 32.00

An assortment of six cheeses accompanied by fresh fruit, candied nuts, pepper jelly, served with fresh bread or crackers.

Suggested Pairing: Champagne or Sparkling Wine

Salads

South Bowl Salad - 16.95 Add chicken + \$3.00

Greens, tomatoes, red onion, shredded carrots, hardboiled egg, feta cheese, spiced pecans, dried fruit with house made vinaigrette.

Suggested Pairing: Chardonnay

Ceaser Salad - 14.95 Add chicken + \$3.00

Romaine tossed in Caesar dressing, house made croutons, dusted with fresh Parmesan.

Suggested Pairing: Chardonnay

Sides & Small

Hummus & Veggies - 9.00

Apples & Peanut Butter - 7.00

Side Salad - 6.00

greens, shredded carrot, dressing

✿ Gluten free flatbread + \$4.00

✿ Gluten free bread + \$1.50



All prices subject to SMCA fee and 6% Idaho state sales tax. 18% gratuity may be applied to parties of 6 or more. The major 9 food allergens (eggs, milk, wheat, fish, shellfish, peanuts, tree nuts, soy, and sesame) are used as ingredients in this facility. Please notify staff if you have food allergies or dietary restrictions.