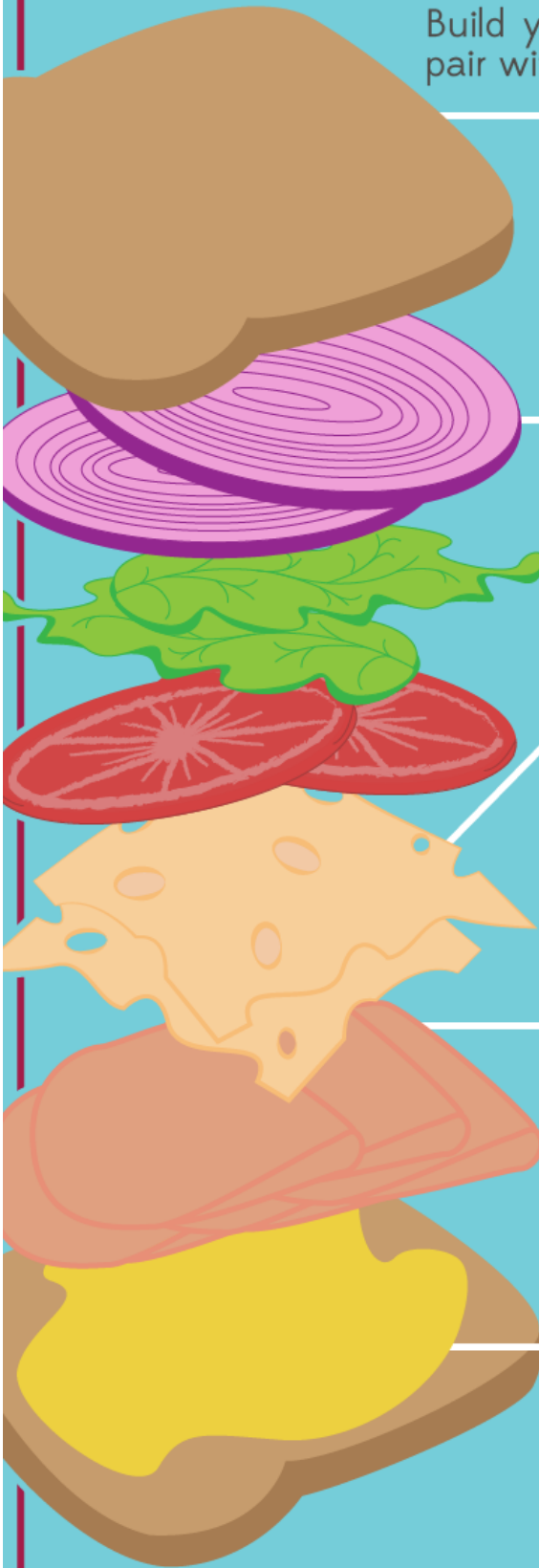


# Sandwiches & WINE

Build your perfect sandwich and pair with the ideal Missouri wine.



## Sandwich Breads

- FRENCH ————— *Vidal Blanc*
  - RYE ————— *Chambourcin*
  - SOURDOUGH ————— *Norton*
  - FOCACCIA ————— *Rosé*
- \* white & wheat bread have mild flavors that work with most wines

## Veggies & Extras

- ONION ————— *Traminette*
- TOMATO ————— *Norton*
- LETTUCE ————— *Seyval Blanc*
- AVOCADO ————— *Sparkling*
- PICKLES ————— *Vignoles*

## Sliced Cheese

- AMERICAN ————— *Chardonel*
- CHEDDAR ————— *Norton or Concord*
- PROVOLONE ————— *Chambourcin*
- SWISS ————— *Vignoles*
- MOZZARELLA ————— *Vidal Blanc*
- MUENSTER ————— *Traminette*

## Deli Meats

- ROAST BEEF ————— *Norton*
- TURKEY ————— *Chardonel*
- HAM ————— *Chambourcin*
- CHICKEN ————— *Vidal Blanc*
- SALAMI ————— *Catawba*
- BACON ————— *Chambourcin*

## Condiments

- MUSTARD ————— *Traminette*
- MAYONNAISE ————— *Chardonel*
- BBQ SAUCE ————— *Concord*
- HUMMUS ————— *Vidal Blanc*
- THOUSAND ————— *Norton*
- ISLAND

## \* Signature Sandwich Pairings

PHILLY CHEESE STEAK	MEATBALL SUB	CLASSIC CLUB	TUNA SALAD	CUBAN
<i>Norton</i>	<i>Chambourcin</i>	<i>Chardonel</i>	<i>Seyval Blanc</i>	<i>Vignoles</i>

