



SYNNE CELLARS

Boards

Classic Charcuterie

Cured meats and artisan cheeses

\$27

Cheese Plate

Artisan Cheeses

\$22

Snacks

French Fries/Truffle Parmesan Fries

Garlic Aioli

\$9/\$11

Roasted Pepper & Garlic Hummus

With toasted pita and seasonal crudité

\$18

Baked Brie Dip

Brie, cranberries, green onion, crostini, crackers

\$18

Add-on Extra Bread or Pita

\$3

Sandwich

Served with choice of side green salad, potato chips, or fries (truffle fries +3)

Caprese Focaccia

Sliced seasonal tomatoes, garlic aioli, fresh mozzarella, mixed greens, basil pesto, herb focaccia

\$20

Flatbreads

Tuscan Chicken

Grilled chicken breast, sun-dried tomato, basil pesto, red onion & mozzarella

\$22

Classic Sicilian

Italian sausage, pepperoni, bell peppers, kalamata olives, red onion, tomato sauce, mozzarella

\$22

Forest Mushroom

Wild mushrooms, roasted garlic, artichokes, basil pesto, olive oil, mozzarella

\$20

While we are pleased to coordinate service for you, food items and preparation are managed entirely by Bistro at Maryhill



MENU

DINING at SYNNE



HOURS OF AVAILABILITY ARE
SUBJECT TO EXCEPTION

Tues, Wed, Thurs, Sun 12pm - 6pm

Fri & Sat 12pm - 7pm