



Appetizers & Shareables

Hot Peppers and Oil \$8

Marinated Hot Peppers and Oil with toasted Ciabatta bread.

Bavarian Pretzel \$13.50

One pound fresh baked Bavarian Pretzel served with hot beer cheese. Add Dijon Mustard for \$1 extra.

Charcuterie Tray (for 2 or 5) \$16 or \$31

Local artisan cheese and meat served with seasonal fruit, nuts, olives, crackers and Jesse's favorite tomato basil dip.

Oven Baked Bruschetta \$10

Cherry tomatoes marinated in Jesse's red wine, brown sugar, olive oil and fresh herbs. Served warm on toasted ciabatta and topped with melted mozzarella and asiago cheeses with a balsamic glaze.

Greens

Available dressings: Ranch, Italian, Raspberry Vinaigrette, Balsamic Vinaigrette, and Honey Mustard

House Salad \$8

Fresh Arugula and Spring Mix topped with cucumbers, red onion, tomatoes and pickled baby beets. Finished with asiago cheese. **Add chicken for \$4**

Greek Salad \$10

Fresh Arugula and Spring Mix topped with cucumbers, tomatoes, kalamata olives, banana pepper rings, feta cheese and red onion. Served with ciabatta. **Add chicken for \$4**
Recommended Dressing: Balsamic Vinaigrette

Apple Cranberry Salad \$14

Dried cranberries, crisp apples, and pecans on a bed of fresh greens topped with grilled chicken, bacon and served with Apple Cider Vinaigrette.

Caprese Salad \$9

Sliced fresh mozzarella and tomatoes layered with fresh basil and drizzled with balsamic vinegar and extra virgin olive oil.

Paninis and Sandwiches \$12

Served with a side of veggie chips and bread and butter pickles.

Smoked Turkey and Bacon

Smoked turkey accompanied by melted sharp cheddar, bacon, fresh tomato and arugula with a roasted garlic mustard spread.

Chicken Club

Grilled chicken and crisp bacon folded in toasted naan bread with our tangy bistro sauce, arugula, tomato, sharp cheddar cheese and red sweet onion.

Caprese

Tomato slices, sliced fresh mozzarella and fresh basil leaves topped with a balsamic glaze on a toasted naan bread.

Halliday's Cuban

Soppressata and prosciutto topped with pickle slices, garlic mustard, melted swiss cheese and kalamata olives served on ciabatta bread.

Hot Italian Panini

Capicola, Muenster cheese, Pepperoni and Soppressata topped with housemade peppers and oil, tomato and fresh basil.

Mushroom, Truffle and Prosciutto

Naan bread smeared with mascarpone cheese and truffle oil, topped with our wild mushroom blend, diced red onion, fresh basil and prosciutto.

Artisan Pizzas

(Gluten Free Cauliflower Crust Available Upon Request)

Margherita Pizza \$16

Extra virgin olive oil topped with sliced tomatoes, fresh mozzarella, Parmesan cheese, and fresh basil leaves.

Pepperoni and Cheese \$15

Our house red sauce topped with little pepperoni, Mozzarella and Parmesan cheeses and fresh basil.

Soppressata \$20

Our house red sauce with fresh mozzarella and Parmesan cheeses, mild soppressata, finished with red pepper flakes and fresh basil.

Gourmet Four Cheese \$19

Our house red sauce topped with fresh mozzarella, Parmesan, Asiago and fresh ricotta cheeses. Finished with fresh basil.

Artisan Wild Mushroom \$20

Mascarpone cheese sauce topped with our wild mushrooms, shredded mozzarella, basil, and finished with truffle oil.

Fig and Prosciutto \$20

Fig jam topped with shredded mozzarella and gorgonzola cheeses, finished with prosciutto and arugula.

Chicken Bacon Ranch \$20

Mascarpone cheese white sauce topped with mozzarella, diced chicken, crispy bacon, and finished with ranch drizzle and fresh basil.

DiRussos Sausage and Housemade Peppers n' Oil \$20

White pizza made with DiRusso sausage crumbles, diced tomatoes, mozzarella cheese and our housemade peppers and oil.

Sweet Endings

Cheesecake \$8

Delightfully rich cheesecake drizzled with your choice of chocolate, caramel or raspberry topping and whipped cream.

Traditional Italian Cannoli \$5

Crispy cookie shell with homemade sweet and creamy ricotta filling with mini chocolate chips garnished with whipped cream and a maraschino cherry.

Tiramisu \$8

Layers of mascarpone cream on coffee drenched lady fingers finished with cocoa powder and whipped cream, topped with a maraschino cherry.



A Family of Wines

In 1804, the year after Ohio became a state, Jesse Halliday canoed to a special location on the Mahoning River where he decided to construct a grist mill and raise a family. Halliday's Winery overlooks the land that Jesse settled — and takes you on a journey of determination, dedication and perseverance.

Red Wines Glass / Bottle

Craig's Landing 7 / 19
Fine Rosé blended from Ohio select Chambourcin and Vidal and Seyval Blanc grapes. SWEET

Darak Sunrise 7 / 19
This light bodied red is full of concord fruit flavor. Lush, soft and smooth. Fresh grape aromas and flavors provide a distinctive, juicy taste. SEMI SWEET

Mozina Creek 8 / 22
Delightful Merlot with Chambourcin and Chancellor hybrids added for character. This well balanced wine offers aromas of juicy red berries, off dry, fruity characteristics and a touch of light oak. SEMI DRY

Jesse's Red 10 / 27
A dry wine exhibiting black cherry, strawberry, red floral and herbal notes. Medium bodied in the mouth with soft tannins and brightness. Very friendly with an array of foods. DRY

White Wines Glass / Bottle

Sweet Sarah 7 / 19
Niagara grapes build the foundation of this wine's sweet, natural nectar taste. Candied lemon rind with hints of Jasmine high notes. SWEET

Carosello 9 / 24
Distinctive Riesling with aromas of white peach, pear, mineral and floral accents. Rich mouth feel. Bright on the palate creating an appealing balance of fruit and acid. SEMI SWEET

Pricetown Original 8 / 21
Chardonnay constructed of an enticing blend that creates a melange of pear, crisp apple and grapefruit flavors. A round, easy drinking white that is a delight on its own or with a companion meal. SEMI DRY

Jacob's Choice 8 / 21
Pinot Grigio blend made from slow ripening grapes. Complex aromas of vanilla, apple, lime zest and hazelnut with a floral hint. Enhanced by partial barrel fermentation. DRY

Sangria Pint 8 Carafe 20
Red, White

Frose 8
The coolest way to get quenched on a hot summer day.

Specialty Wines & Wine Cocktails

Mead Glass 12 / Bottle 44
Enjoy our fine honey wine. Courtesy of NE Ohio bee colonies

Fire in the Hive 10
Mead, Apple Crown, Fireball, Ginger Ale

Malibu Stinger 9
Mead, Malibu Rum and Coke

Meadmosa 8
Mead, orange juice

Halliday's Punch 8
Pricetown Original, Blue Curacao, Tropical Punch Vodka with sweet & sour mix

Sunset Cooler 8
Carosello, Malibu Rum, Peach Schnapps with pineapple juice

The Captain 8
Craig's Landing, Captain Morgan, Blackberry Brandy with Coke

Beer
Ask for today's selections from the region's premier craft breweries 6+
Yuengling, Labatt Blue NA, 3.75
Michelob Ultra Bud Light, Miller Lite, 4.50
Coors Light (16 oz)

Coffee
Sarah's Roast 2.50
Gourmet of the Day 3
Jesse's Night Cap
Sarah's Roast with Kahlua or Baileys 7
Sarah's Roast with Grand Marnier or Frangelico 8

Soft Drinks 2.50
Cola, Diet Cola, Root Beer, Lemon Lime, Ginger Ale, Cherry, Raspberry Tea, Pink Lemonade, Unsweetened tea
Juice