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Tannin Wine Bar & Kitchen

Menu Prices — October 23, 2026

Tannin Wine Bar & Kitchen menu with prices in United States, updated July 2022: 30 items across 6 categories, prices from $3.50 to $55.00.

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Tannin Wine Bar & Kitchen Menu with Prices (United States)

Tannin Wine Bar & Kitchen menu with prices in United States, updated July 2022: 30 items across 6 categories, prices from $3.50 to $55.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/tannin-wine-bar-kitchen

Menu categories: Popular Items · Appetizers and Snacks · Entrees · Desserts · Coffee · Wine

Popular Items

ITEM	PRICE
Sweet Potato Salad Arugula, cranberries, crumbled goat cheese, sweet mustard vinaigrette	**$13.00**

Appetizers and Snacks

ITEM	PRICE
Cheese Plate Tannin cheese plate featuring chef's selection of 3 artisanal cheeses, dried fruit, nuts, house made lavosh, Chef's acco...	**$24.00**
Charcuterie Featuring chef's selection of 3 cured meats, pickled vegetables. house made jam and crostini.	**$24.00**
Crispy Shrimp Arugula, sriracha aioli	**$13.00**
Pommes frites Truffle aioli and ketchup.	**$8.00**
Roasted Red Pepper Hummus With grilled pita bread.	**$9.00**
Lamb Sausage bacon braised red cabbage, olives, house pickles	**$15.00**
kale and brussels caesar salad* shaved parmesan, polenta croutons, caesar dressing	**$13.00**
New England Clam Chowder Cup gold potato, celery, herbs, crostini	**$12.00**
New England Clam Chowder Bowl gold potatoes, celery, herbs, crostini	**$16.00**
marinated olives feta, marinated vegetables	**$8.00**
smoked salmon and beet salad roasted red beet, watermelon radish, baby spinach, pickled onion, creme fraiche, grilled lemon vinaigrette	**$25.00**

Entrees

ITEM	PRICE
Tannin 8oz Wagyu Burger* Cheddar, tomato, bacon, onion bun, pommes frites or side salad.	**$18.00**
Pan Roasted Amish Chicken* cauliflower puree, caramelized brussels sprouts & confit radishes, lemon pan sauce	**$29.00**
Grilled Hanger Steak* smoked garlic whipped potato, asparagus, red wine sauce	**$55.00**
Grilled Trout* toasted couscous, confit tomato romesco sauce, fresh basil	**$32.00**

ITEM	PRICE
Acorn Squash Succotash Confit potatoes, vegetables, toasted walnuts, balsamic glaze	**$26.00**
braised pork osso bucco mustard greens, white beans, local mushroom, jus, crispy garlic & shallots	**$35.00**
mushroom bolognese local mushrooms, eggplant, house made cavatelli, parmesan	**$25.00**

Desserts

ITEM	PRICE
Chocolate Mint Panna Cotta dark chocolate, raspberry sorbet, white chocolate tuile	**$10.00**
Fudge Stuffed Peanut Butter Cookie Two per order.	**$4.00**
carrot cake cream cheese icing, candied walnuts, cranberries, raisins, vanilla ice cream	**$10.00**

Coffee

ITEM	PRICE
Mocha	**$5.00**
Cappuccino	**$4.00**
Latte	**$4.00**
Fresh Brewed Drip Coffee Costa rican colibri tarrazu.	**$3.50**
Americano	**$3.50**
Signature Espresso	**$3.50**
Macchiato	**$3.75**

Wine

ITEM	PRICE
wine to go	**$50.00**