



Bigger Plates

Grilled Ham & Cheese Sandwich \$14 GF Bun +1.50

Black Forest ham, Swiss cheese, and Dijon mustard on freshly made brioche bread. Served with house-made potato chips or green salad

Pairing: Chardonnay, Zinfandel

Crispy Chicken Sandwich \$15 GF Bun +1.50

Breaded chicken thigh, Shiitake mushroom, pickled onion, sun-dried tomato aioli and arugula on a freshly baked ciabatta roll. Served with house made potato chips or green salad

Pairing: Chardonnay

Mushroom Lasagna \$15

Staff favorite of tame and wild mushrooms, layered with fresh pasta, Comte cheese, Porcini mushroom cream and tangy tomato sauce. Served with a green salad

Pairing: Cabernet, Merlot

Shrimp & Grits \$18 *GF

Locally ground grits with three prawn cakes, bacon, wilted greens, and Cajun veloute sauce topped with crispy creeks

Pairing: Chardonnay

Pasilla Pork Tacos \$13

Three flat breads stuffed with pork slow simmered with hoisin, ginger and orange, topped with fresh thyme, pickled red onion and sour cream

Pairing: Zinfandel



Join us for Brunch!

10am-Noon

Eggs Benedict \$17

Smoked salmon or ham, poached eggs, melted leek, caramelized onion naan, smoked paprika, classic Hollandaise sauce.

Served with a side of potatoes.

Brioche French Toast \$12

Local apples, toasted almond, lemon ricotta, house-made brioche

Croque Madame \$14

House-made brioche, smoked ham, Dijon mustard, Gruyere cheese, creamy Mornay sauce, fried egg, served open faced with a side of arugula salad

Pasilla Pork Hash \$11

Crispy Russet Potato, slow braised pork, creme fraiche, hoisin, pickled red onion, fresh thyme

Add fried egg + 3

Cracked Morning Potatoes \$7

Creamy Mornay sauce and chives

Customization of menu items is limited.

Thank you for your understanding



Food Pairing \$20

To Accompany your Wine Tasting Experience

Carneros Chardonnay

Shrimp & Grits

Locally ground grits with three Prawn cakes, wilted greens and Cajun Veloute sauce, topped with crispy leeks

Napa Valley Merlot

Mushroom Lasagna

Tame and wild mushrooms, layered with fresh pasta, Comte cheese, Porcini mushroom cream and tangy tomato sauce

Rombauer Zinfandel

Pasilla Pork Flatbread

Pork slow simmered with hoisin, ginger and orange, topped with fresh thyme, pickled red onion and sour cream



Snacks and Sharing

Thursday-Sunday

Smoked Salmon Chowder \$12

House made Apple-wood smoked salmon, leeks, potato and celery simmered with cream

Pairing: Chardonnay

Simple Green Salad \$7 add Chicken \$9

Fresh mixed greens, shallots, herbs and sherry vinaigrette

Pairing: Sauvignon Blanc

Cheese and Charcuterie Plate \$18

Three artisan cheeses, three cured meats, almonds, quince paste and crackers

Pairing: Zinfandel

Cracked Potatoes \$7 *GF

Crispy fried, dusted with rosemary salt served with smoked

Paprika dipping sauce

Pairing: Merlot

Loaded Cracked Potatoes \$11 *GFA

Drizzled with creamy Mornay sauce, Pasilla pork, pickled onions and sour cream

Pairing: Zinfandel

Shrimp Won ton \$9

White shrimp cake with diced chive and lemon zest, in a won ton shell topped with lemon marmalade

Pairing: Sauvignon Blanc