

BISTRO MENU

SALADS

GRILLED LOCAL ASPARAGUS SALAD

Local marinated grilled asparagus/ fresh buffalo mozzarella / shaved radish/ gremolata/ arugula/ lemon chive vinaigrette
* add chicken 7 *

CAESAR SALAD

Hoogenboom family farm romaine lettuce/ house-made caesar dressing/ con gusto bakery herb focaccia croutons/ back forty dairy pecorino verona/ confit garlic/ local crispy pancetta
* Add chicken 7 *

SHAREABLES

TRUFFLE FRIES

Hand cut fries/ black truffle aioli/ fresh herbs/ sea salt/ parmesan

HUMMUS

Chickpeas/ EVOO/tahini/ fresh garlic/ olive tapenade / charred jalapeno/ roasted red peppers/ fresh naan bread

BRUSCHETTA DIP

Whipped sheep feta and local goat cheese/ fresh heirloom tomato bruschetta/ EVOO/ pesto/ fresh basil cress/ fresh naan bread

CALAMARI

Corn flour/ fresh chives/ smoked lemon caper aioli

CHARCUTERIE

Artisan cheese / local cured meats/ pickled veg/ marinated olives/ triple crunch mustard/ spiced mix nuts/ pork pâté/ fresh crostini

SANDWICHES

(come with side fries or salad green salad)

BUTTERMILK SOUTHERN FRIED CHICKEN

Local buttermilk fried chicken thighs/ con gusto bakery brioche bun/ shredded lettuce/ bread and butter pickles/ sweet and spicy mustard aioli

GRILLED CHEESE

Con gusto bakery sourdough/ thornloe grass-fed butter/ Cows creamery aged cheddar/ 13th street bacon jam

COD TACOS

Fresh soft corn tortillas/ blackened fogo island cod/ charred cabbage slaw/ hot house pico de gallo/ lime wild ramp yogurt sauce / fresh cilantro cress

GRAB AND GO

Marinated olives/ roasted red peppers/ fresh garlic/ fresh herb / orange zest/ EVOO

Gourmet kettle chips

Spiced nuts /blend of walnuts pecans cashews/ smoked sea salt/ spices

Mini charcuterie cups /cured meat/ cheese/ olives/ crostini



Jean-Pierre Colas, Winemaker
Josh Berry, Executive Chef
Corinne Witusik, Sommelier