

## BISTRO MENU

### SALADS

#### **PEACH BURRATA SALAD 22**

Fresh local peaches/ local burrata/ baby arugula / local tomatoes/ fresh basil/  
za'atar vinaigrette/ smoked local carpaccio

#### **CHICKEN COBB WEDGE SALAD 20**

Gem lettuce/ buttermilk peppercorn dressing/ charred local corn/ local tomatoes/  
free range egg/ bacon bits/ local blue cheese/ grilled chicken

### SHAREABLES

#### **CHARCUTERIE 38**

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

#### **STREET CORN ARANCINI 18**

Fried arancini/ local corn puree/ sheep feta/ chipotle crema /fresh cilantro

#### **TRUFFLE FRIES 15**

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

### SANDWICHES

*(comes with a side of fries or green salad)*

#### **CHOPPED BRISKET SANDWICH 24**

slow-roasted aaa brisket/ house-made bbq sauce/ pickled red onions/ creamy  
coleslaw / shredded pickle relish

### GRAB AND GO

#### **CHARCUTERIE CUP 12**

Cured meat/ cheese/ olives/ cheese cracker twist

#### **MARINATED OLIVES 8**

Roasted red peppers/ fresh garlic/ fresh herb/ orange zest/ evoo

#### **SPICED NUTS 8**

Blend of walnuts pecans cashews/ smoked sea salt/ spices

#### **SMALL BATCH POTATO CHIPS 6.50**

locally sourced quality potatoes/ pure sunflower seed oil/ sea salt



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

Sept 5, 2023