

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

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