



VINEYARD KITCHEN BISTRO MENU

CHEF'S SOUP OF THE DAY 16

Served with toasted sourdough and butter

SALADS

HEIRLOOM BEET SALAD 21

Local heirloom beets / baby arugula / spinach / radish / toasted pistachio / maple
Dijon vinaigrette / crumbled goat feta

ROASTED SQUASH SALAD 19

Roasted winter squash / local organic carnival squash / chicories / baby arugula /
roasted pearl onions / toasted walnuts / yuzu lemon herb yogurt dressing

HANDHELDS W SIDE GREENS

ROASTED TURKEY CLUB 24

Thin sliced local turkey breast / smoked bacon / heirloom tomato / arugula /
cranberry aioli / Cows aged white cheddar / con gusto bakery sourdough

STEAK SANDWICH 27

Roasted thin sliced AAA ribeye / charred poblano chimichurri / smoked gouda /
charred maitake mushroom / caramelized onion / baby arugula / fresh ciabatta
bread

SHAREABLES

CHEESE & CHARCUTERIE 34

Local artisan cheese / cured meats / mixed olives / hummus / spiced nuts / pickled
vegetables / triple crunch mustard / everything crackers / crostini

ARANCINI 18

House made arancini / gouda / parmesan / mozzarella / fresh grated pecorino /
Chef's marinara

FOCACCIA PIZZA 23

Roasted local butternut squash / local mushroom / mild sausage crumble / herb and
chili oil / fresh mozzarella / grated pecorino

WARM MUSHROOM AND TRUFFLE DIP 21

Ricotta / cream cheese / parmesan / truffle paste / Chef's mushroom mix / fresh
herbs / shaved black truffle / fresh naan bread / flatbreads

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