



## VINEYARD KITCHEN BISTRO MENU

### SALADS

#### HEIRLOOM TOMATO & STRAWBERRY SALAD 22

Fresh buffalo mozzarella / heirloom tomato / local strawberries / strawberry basil vinaigrette / extra virgin olive oil / basil cress  
\* Add Chicken 8 \*

#### YUZU GARDEN SALAD 21

The New Farm Asian greens / local Bok choy / Ohme Farms purple daikon radish / shaved heirloom carrots / cucumber / toasted cashews / sheep feta / yuzu kosho vinaigrette  
\* Add Chicken 8 \*

#### HOUSE CAESAR SALAD 21

Hoogeboom Farms romaine lettuce / creamy house made Caesar dressing / smoked peppercorn bacon / sourdough croutons / sheep cheese pecorino  
\* Add Chicken 8 \*

### HANDHELDS W FRESH CUT FRIES

#### CANADIAN COD SANDWICH 27

Breaded Canadian cod / chunky dill and pickle tartar sauce / Boston lettuce / local hot house tomato / brioche bun

#### 🌱 BEEF CHEEK TACOS 24

Fresh corn tortillas / braised beef cheek / charred poblano tomatillo salsa verde / diced white onion / queso fresco / fresh local cilantro

### SHAREABLES

#### CHEESE & CHARCUTERIE 38

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

#### CUP & CHARR PEPPERONI PIZZA 25

Cup and charr pepperoni / house marinara / fresh mozzarella / focaccia / whipped ricotta / grated parmesan / Rose Wood hot honey

#### CHEESY ARANCINI 18

Three cheese blend Italian rice balls / house made marinara / shaved pecorino / basil

#### TRUFFLE FRIES BASKET 17

Hand cut fries / truffle oil / parmesan cheese / kosher salt / parsley / truffle aioli  
\* Extra Truffle Aioli Dip \$1 \*

### SIDES & MORE

#### CHARCUTERIE CUP 12

Cured meats / local artisan cheese / olives / crackers

#### SIDE CAESAR 7

#### SIDE TRUFFLE FRIES 10

#### HOUSE MADE SALTED KETTLE CHIPS 6

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

June 10th - July 14th  
Subject to Change