



VINEYARD KITCHEN BISTRO MENU

SALADS

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 *

STREET CORN WEDGE SALAD 21

Zephyr Farms iceberg lettuce / Welsh Bro's charred corn salsa / queso fresco / cherry tomatoes / charred poblano cilantro chutney / lime chili 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

SPICY BIRRIA STEAK SANDWICH 27

Slow roasted birria steak / diced white onions / queso fresco / fresh cilantro / spicy jus / crusty French roll

KOREAN FRIED CHICKEN SANDWICH 25

Crispy buttermilk fried chicken / Korean ginger soy aioli / cabbage and kimchi coleslaw / quick pickle cucumbers / toasted brioche bun

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

CHERRY PROSCIUTTO BURRATA PIZZA 25

Local sweet cherries / fresh burrata / mozzarella / baby arugula / basil pesto oil / fresh shaved pecorino

MUSHROOM TRUFFLE ARANCINI 18

Herbed mushrooms / truffle gouda / truffle parmesan aioli / fresh chives

WHIPPED RICOTTA BRUSCHETTA 18

Whipped ricotta goat cheese / charred tomato bruschetta / basil oil / fresh naan bread

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

July 15th- September 8th