

Shareable Plates & Bites

Charcuterie & Cheese Board | \$30

A selection of local & international meats & cheeses, accompanied by jam, honeycomb, dried fruits & nuts. Served with crostini.

Hummus | \$17

Roasted beet hummus served with pita bread, dolmas, rainbow carrots, marinated olives, & feta.

Snack Trio | \$12

Mixed nuts, dried fruit, mixed olives.

À La Carte

Olives | \$6 Crackers | \$4 Mixed Nuts | \$6

Soup & Salad

Tomato Coconut Bisque | \$12

Add grilled cheese on sourdough + \$4

Seasonal Salad | \$12

Mixed greens, beets, goat cheese, apple shallot vinaigrette.

Flatbreads & Sandwiches

Gluten free crust available +\$4

The White | \$17

Roasted butternut squash puree, goat cheese, prosciutto, shallot, herbs, sage infused olive oil.

Pair with our 2021 Barrel Select Chardonnay

The OG Rosé Flatbread | \$17

Herbed goat cheese, smoked ham, apple, & pickled red onion. Topped with chives.

Pair with our 2023 White Pinot Noir

Duck Confit Grilled Cheese | \$17

Brie, gruyere, fontina, duck confit, apples, fig jam.

For Kiddos

Mini Me Charcuterie | \$10

Salami, cheese, grapes, & crackers.

Ham & Cheese Sandwich | \$10

Ham & fontina cheese.

Other Beverages

Canned Beer | \$10

Non Alcoholic Beverages

La Croix | \$4 San Pellegrino | \$5 Iced Tea | \$4 Juice Box | \$4

20% gratuity added for parties of 10 or more