

FIRST PRESS

Artisan Cheese

a selection of three gourmet cheeses accompanied with fruit and crostini. *Sauvignon Blanc*

12⁵⁰

New Orleans Cajun Shrimp

blackened shrimp braised in a spicy beer sauce, with grilled baguette. *Riesling*

13⁵⁰

Pistachio Crusted Herbed Goat Cheese

warmed and topped with quince syrup, served with crostini and lavash. *Pinot Grigio*

11⁵⁰

Sundried Tomato & Harissa Mussels

Moosabec mussels, sundried tomatoes, harissa, roasted garlic, and white wine in a seafood broth, served with grilled bread. *Sauvignon Blanc*

11⁵⁰

Truffle Fries

crispy potato frites, parmesan, parsley, garlic and truffle salt, with kalamata olive aioli. *Chardonnay*

9⁵⁰

Roasted Mushroom & Autumn Squash

garlic roasted portobello, oyster, and shiitake mushrooms with butternut squash, pepita puree, and a poached fried egg. *Viognier*

10⁵⁰

Dry Rubbed Wings

half pound of triple dry rubbed smoked wings. *Pinot Noir*

10⁵⁰

Taste of Edge Wild

a selection of artisan cheeses and salami, house-made lavash and crostini, fresh and dried fruit and assorted nuts with complimenting spread. *Cabernet Sauvignon or Sauvignon Blanc*

19⁵⁰

Tuna Nicoise

seared Ahi tuna over warm roasted red potato, haricot vert, and grape tomato salad with kalamata vinaigrette, hard boiled egg and crispy capers. *Chardonnay*

14⁵⁰

Spiced Hummus

a rich blend of chickpeas, lemon juice, garlic, tahini and latin spices finished with red pepper relish, served with flatbreads.

Sauvignon Blanc

9⁵⁰

Steak Bruschetta

grilled rosemary filet, bleu cheese, arugula, chianti braised shallots, grilled baguette, shaved parmesan and balsamic reduction. *Zinfandel*

13⁵⁰

Flash Fried Calamari

crispy fried calamari strips served with smoked tomatillo aioli and mango-sweet thai chile sauce.

Pinot Grigio

12⁵⁰

Duck Tacos

Lightly smoked duck breast sliced and served on flour tortillas with jicama-poblano salsa, shaved brussel sprouts and chipotle-dark cherry aioli.

Pinot Noir

12⁵⁰

A LITTLE GREEN

~ Add ~

Chardonnay
Poached
Salmon \$4

Sliced Chicken
Breast \$3

Two Grilled
Shrimp \$4

Two Seared
Scallops \$8

Vineyard Salad

mixed greens, grape tomatoes, croutons, parmesan, with choice of red grape vinaigrette or herbed ranch topped with a goat cheese fritter. *Sparkling*

6⁵⁰/9⁵⁰

Napa Valley

field greens, candied walnuts, roasted pears, bleu cheese tossed in our rich fig balsamic. *Pinot Grigio*

6⁵⁰/9⁵⁰

Thai Steak

mixed greens, grilled filet, carrots, red peppers, mint, basil, mango, avocado, crispy wonton strips and spicy Thai vinaigrette. *Zinfandel*

13⁵⁰

Char Broiled Caesar Wedge

grilled romaine wedge topped with lemon, fresh cracked pepper, shaved parmesan, garlic roasted croutons and house-made dressing. *Chardonnay*

8⁵⁰

Arugula and Spinach

with chardonnay poached salmon, goat cheese, bacon, candied pistachios with a roasted garlic vinaigrette. *Chardonnay*

12⁵⁰

Bacon Spinach Salad

with red onion, carrot, egg and bacon tossed in hot bacon-red wine dressing.

Sauvignon Blanc

9⁵⁰

LATE HARVEST SOUPS

5⁵⁰/7⁵⁰

Forest Mushroom and Brie

shiitake, portobello, and oyster mushrooms blended in a rich cream, finished with French brie. *Chardonnay*

Chardonnay

Five Onion

caramelized Vidalia, red and yellow onions, with shallots and leeks in a deep beef broth, gratinéed with gouda. *Moscato*

Moscato

Smoked Crab Chowder

smoked crab and fire-roasted corn in a charred tomato cream.

Pinot Noir

FULL
BODIED
ENTREES

<i>Chardonnay Chicken</i>	19 ⁵⁰
<i>chardonnay marinated chicken, grilled and served with dijon cream, asparagus, garlic mashed potatoes. <i>Chardonnay</i></i>	
<i>Pancetta & Mushroom Pappardelle</i>	20 ⁵⁰
<i>house made pappardelle pasta, pancetta, arugula, portobello, shiitake, and oyster mushrooms sauteed in garlic butter sauce finished with shaved parmesan, lemon, and truffle oil. <i>Sauvignon Blanc</i></i>	
<i>Brown Sugar Pork</i>	25 ⁵⁰
<i>grilled brown sugar marinated pork loin, brie smashed red bliss potatoes, broiled broccolini, and apple cider-fig jus. <i>Pinot Noir</i></i>	
<i>Bison Meatloaf</i>	20 ⁵⁰
<i>pancetta wrapped bison meatloaf served with garlic mashed potatoes, roasted garlic haricot verts, and rosemary jus. <i>Merlot</i></i>	
<i>12 oz Strip Loin</i>	28 ⁵⁰
<i>grilled and sliced certified angus beef steak, braised parsnips and celery, fennel-potato gratin, finished with black garlic butter. <i>Cabernet Sauvignon</i></i>	
<i>Beef Tenderloin Trio</i>	29 ⁵⁰
<i>each medallion is separately topped with roasted shiitake mushrooms, bleu cheese butter, and dijon mustard cream, served with mashed potatoes and smoked gouda creamed spinach. <i>Cabernet Sauvignon</i></i>	
<i>Center Cut Sirloin</i>	27 ⁵⁰
<i>8 ounce certified angus beef sirloin grilled and served with brie smashed potatoes, bacon braised brussel sprouts, and caramelized honey-mushroom sauce. <i>Merlot</i></i>	
<i>Chardonnay Seared Scallops</i>	25 ⁵⁰
<i>jumbo sea scallops, rosemary risotto, sauteed arugula, and pancetta with butternut-maple puree. <i>Sauvignon Blanc</i></i>	
<i>Applewood Salmon</i>	26 ⁵⁰
<i>oven roasted with shallot-bacon crust, champagne saffron beurre blanc, roasted garlic haricot verts, and creamy parmesan polenta. <i>Chardonnay</i></i>	
<i>Wild Catch</i>	
<i>changes daily with our fresh catch and creative preparation.</i>	

LIGHT
VARIETALS

Less than
600 calories each

<i>Chicken Paillard</i>	17 ⁵⁰
<i>flattened chicken breast, seared and topped with a spinach and arugula salad in a fresh lemon dressing. <i>Sauvignon Blanc</i></i>	
<i>Petite Filets</i>	24 ⁵⁰
<i>two tenderloin medallions grilled and served with sautéed summer squash with oven dried tomato pesto, and latin chimichurri sauce. <i>Zinfandel</i></i>	
<i>Vegetable Meritage</i>	16 ⁵⁰
<i>parmesan polenta, grilled asparagus, portobello, zucchini, yellow squash and red pepper with balsamic glaze and arugula pesto oil. <i>Pinot Grigio</i></i>	

PERFECTLY
PAIRED
SIDES

\$5⁵⁰ each

<i>Roasted Garlic Mashed Potatoes</i>	<i>Grilled Asparagus</i>
<i>Bacon Braised Brussel Sprouts</i>	<i>Smoked Gouda Creamed Spinach with Pine Nuts</i>
<i>Broiled Broccolini</i>	<i>Grilled Vegetable Cuvée</i>
<i>Creamy Parmesan Polenta</i>	<i>Haricot Verts with Roasted Garlic</i>
<i>Brie Smashed Red Bliss Potatoes</i>	<i>Grilled Portobello</i>

WHOLE CLUSTER FLATS

<i>Pesto Chicken</i> roasted chicken, pesto oil, sweet red peppers, mozzarella, and provolone. <i>Pinot Grigio</i>	12 ⁵⁰
<i>Smoked Chicken</i> with spinach, red onion, bacon, roasted garlic cream, mozzarella and provolone on lager crust. <i>Chardonnay</i>	13 ⁵⁰
<i>Shrimp & Bacon</i> sugar cured bacon, hickory smoked shrimp, roasted garlic oil, tomatoes, grilled corn, mozzarella and provolone cheese. <i>Pinot Noir</i>	17 ⁵⁰
<i>Margherita</i> tomatoes, fresh mozzarella, basil and pesto oil. <i>Cabernet Sauvignon</i>	11 ⁵⁰
<i>Roasted Mushroom</i> shiitake, portobello, oyster mushrooms, roasted garlic, goat cheese, and provolone mozzarella blend, finished with fresh herbs. <i>Merlot</i>	12 ⁵⁰
<i>Olive & Artichoke</i> kalamata olives, fresh spinach, roasted garlic oil, mozzarella and goat cheese. <i>Chardonnay</i>	11 ⁵⁰

STRUCTURED SANDWICHES

served with fries or slaw

substitute a vineyard or
napa salad for \$1

Vegetarian Friendly:
substitute any meat for a
veggie patty at no
additional charge

<i>Chicken & Brie</i> dijon grilled chicken breast, caramelized onions, melted French brie and chianti jam on cornmeal dusted bun. <i>Riesling</i>	11 ⁵⁰
<i>Javelina Chicken</i> chardonnay marinated breast, grilled with white cheddar, thick cut bacon, roasted red peppers and cilantro-lime aioli on cornmeal dusted bun. <i>Vignoles</i>	12 ⁵⁰
<i>Chicken Tacos</i> pico de gallo, cumin aioli, jalepeno-avocado crema and shaved cabbage in two flour tortillas. <i>Sauvignon Blanc</i>	12 ⁵⁰
<i>Smoked Turkey Sandwich</i> cherry wood smoked cider-maple marinated turkey, lettuce, tomatoes, havarti, and bacon-bleu cheese mayo on a french roll. <i>Chardonnay</i>	12 ⁵⁰
<i>BLT & E</i> thick cut sugar cane bacon, vine ripened tomatoes, lettuce and two fried eggs on toasted sourdough with pesto aioli. <i>Chardonnay</i>	11 ⁵⁰
<i>Burgundy Burger</i> 10 ounce certified angus beef patty, havarti, caramelized onions, and roasted garlic-red wine aioli on cornmeal dusted bun. <i>Pinot Noir</i>	12 ⁵⁰
<i>Roast Dip</i> beer braised short rib, havarti cheese, caramelized onions on baguette with rosemary jus. <i>Pinot Noir</i>	12 ⁵⁰
<i>Blackened Grouper Tacos</i> charred tomatillo salsa, avocado cilantro cream and shaved cabbage in two four tortillas. <i>Pinot Grigio</i>	12 ⁵⁰
<i>Grilled Cheese</i> queso blanco, havarti, brie with sundried tomato-chile pesto on sourdough. <i>Pinot Grigio</i>	11 ⁵⁰