

FIRST PRESS

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| <i>Artisan Cheese</i> a selection of three gourmet cheeses accompanied with fruit and crostini. <i>Sauvignon Blanc</i> | 12 ⁵⁰ | <i>New Orleans Cajun Shrimp</i> blackened shrimp braised in a spicy beer sauce, with grilled baguette. <i>Riesling</i> | 13 ⁵⁰ |
| <i>Pistachio Crusted Herbed Goat Cheese</i> warmed and topped with quince syrup, served with crostini and lavash. <i>Pinot Grigio</i> | 11 ⁵⁰ | <i>Sundried Tomato & Harissa Mussels</i> Moosabec mussels, sundried tomatoes, harissa, roasted garlic, and white wine in a seafood broth, served with grilled bread. <i>Sauvignon Blanc</i> | 11 ⁵⁰ |
| <i>Truffle Fries</i> crispy potato frites, parmesan, parsley, garlic and truffle salt, with kalamata olive aioli. <i>Chardonnay</i> | 9 ⁵⁰ | <i>Roasted Mushroom & Autumn Squash</i> garlic roasted portobello, oyster, and shiitake mushrooms with butternut squash, pepita puree, and a poached fried egg. <i>Viognier</i> | 10 ⁵⁰ |
| <i>Dry Rubbed Wings</i> half pound of triple dry rubbed smoked wings. <i>Pinot Noir</i> | 10 ⁵⁰ | <i>Tuna Nicoise</i> seared Ahi tuna over warm roasted red potato, haricot vert, and grape tomato salad with kalamata vinaigrette, hard boiled egg and crispy capers. <i>Chardonnay</i> | 14 ⁵⁰ |
| <i>Taste of Edge Wild</i> a selection of artisan cheeses and salami, house-made lavash and crostini, fresh and dried fruit and assorted nuts with complimenting spread. <i>Cabernet Sauvignon or Sauvignon Blanc</i> | 19 ⁵⁰ | <i>Steak Bruschetta</i> grilled rosemary filet, bleu cheese, arugula, chianti braised shallots, grilled baguette, shaved parmesan and balsamic reduction. <i>Zinfandel</i> | 13 ⁵⁰ |
| <i>Spiced Hummus</i> a rich blend of chickpeas, lemon juice, garlic, tahini and latin spices finished with red pepper relish, served with flatbreads. <i>Sauvignon Blanc</i> | 9 ⁵⁰ | <i>Duck Tacos</i> Lightly smoked duck breast sliced and served on flour tortillas with jicama-poblano salsa, shaved brussel sprouts and chipotle-dark cherry aioli. <i>Pinot Noir</i> | 12 ⁵⁰ |
| <i>Flash Fried Calamari</i> crispy fried calamari strips served with smoked tomatillo aioli and mango-sweet thai chile sauce. <i>Pinot Grigio</i> | | | |

A LITTLE GREEN

~ Add ~

Chardonnay
Poached
Salmon \$4

Sliced Chicken
Breast \$3

Two Grilled
Shrimp \$4

Two Seared
Scallops \$8

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| <i>Vineyard Salad</i> mixed greens, grape tomatoes, croutons, parmesan, with choice of red grape vinaigrette or herbed ranch topped with a goat cheese fritter. <i>Sparkling</i> | 6 ⁵⁰ /9 ⁵⁰ | <i>Char Broiled Caesar Wedge</i> grilled romaine wedge topped with lemon, fresh cracked pepper, shaved parmesan, garlic roasted croutons and house-made dressing. <i>Chardonnay</i> | 8 ⁵⁰ |
| <i>Napa Valley</i> field greens, candied walnuts, roasted pears, bleu cheese tossed in our rich fig balsamic. <i>Pinot Grigio</i> | 6 ⁵⁰ /9 ⁵⁰ | <i>Arugula and Spinach</i> with chardonnay poached salmon, goat cheese, bacon, candied pistachios with a roasted garlic vinaigrette. <i>Chardonnay</i> | 12 ⁵⁰ |
| <i>Thai Steak</i> mixed greens, grilled filet, carrots, red peppers, mint, basil, mango, avocado, crispy wonton strips and spicy Thai vinaigrette. <i>Zinfandel</i> | 13 ⁵⁰ | <i>Bacon Spinach Salad</i> with red onion, carrot, egg and bacon tossed in hot bacon-red wine dressing. <i>Sauvignon Blanc</i> | 9 ⁵⁰ |

LATE HARVEST SOUPS

5⁵⁰/7⁵⁰

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

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

Smoked Crab Chowder
smoked crab and fire-roasted corn in a charred tomato cream. *Pinot Noir*

Consuming raw or undercooked meats, poultry, seafood or egg may increase your risk of food-borne illness.

FULL
BODIED
ENTREES

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| <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

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| <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

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| <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

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

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

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