

## 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 <sup>50</sup>
<i>Pistachio Crusted Herbed Goat Cheese</i> warmed and topped with quince syrup, served with crostini and lavash. <i>Pinot Grigio</i>	11 <sup>50</sup>
<i>Truffle Fries</i> crispy potato frites, parmesan, parsley, garlic and truffle salt, with kalamata olive aioli. <i>Chardonnay</i>	9 <sup>50</sup>
<i>Dry Rubbed Wings</i> half pound of triple dry rubbed smoked wings. <i>Pinot Noir</i>	10 <sup>50</sup>
<i>Flash Fried Calamari</i> crispy fried calamari strips served with smoked tomatillo aioli and mango-sweet thai chile sauce. <i>Pinot Grigio</i>	12 <sup>50</sup>
<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 <sup>50</sup>
<i>Spiced Hummus</i> a rich blend of chickpeas, lemon juice, garlic, tahini, and latin spices finished with tomato-red pepper relish, served with flatbreads. <i>Sauvignon Blanc</i>	9 <sup>50</sup>

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## LATE HARVEST SOUPS

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<i>Forest Mushroom and Brie</i> shiitake, portobello, and oyster mushrooms blended in a rich cream, finished with French brie. <i>Chardonnay</i>	5 <sup>50</sup> /7 <sup>50</sup>
<i>Five Onion</i> caramelized Vidalia, red and yellow onions, with shallots and leeks in a deep beef broth, gratinéed with gouda. <i>Moscato</i>	5 <sup>50</sup> /7 <sup>50</sup>
<i>Smoked Crab Chowder</i> smoked crab and fire-roasted corn in a charred tomato cream. <i>Pinot Noir</i>	5 <sup>50</sup> /7 <sup>50</sup>

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## A LITTLE GREEN

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~ Add ~  
Chardonnay  
Poached  
Salmon \$4  
  
Sliced Chicken  
Breast \$3  
  
Two Grilled  
Shrimp \$4  
  
Two Seared  
Scallops \$8

<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 <sup>50</sup> /9 <sup>50</sup>
<i>Napa Valley</i> field greens, candied walnuts, roasted pears, bleu cheese tossed in our rich fig balsamic. <i>Pinot Grigio</i>	6 <sup>50</sup> /9 <sup>50</sup>
<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 <sup>50</sup>
<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 <sup>50</sup>
<i>Bacon Spinach Salad</i> with red onion, carrot, egg, and bacon tossed in hot bacon-red wine dressing. <i>Sauvignon Blanc</i>	9 <sup>50</sup>
<i>Arugula and Spinach</i> with chardonnay poached salmon, goat cheese, bacon, candied pistachios with a roasted garlic vinaigrette. <i>Chardonnay</i>	12 <sup>50</sup>

Full dinner and gluten free menus available upon request.

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

WELL  
BALANCED  
ENTREES

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<i>Chardonnay Chicken</i>	11 <sup>50</sup>
4 ounce chardonnay-marinated breast, grilled and served with dijon cream, asparagus, and garlic mashed potatoes. <i>Chardonnay</i>	
<i>Chicken Paillard</i>	14 <sup>50</sup>
10 ounce flattened chicken breast, seared and topped with a spinach and arugula salad in fresh lemon dressing. <i>Sauvignon Blanc</i>	
<i>Pancetta &amp; Mushroom Pappardelle</i>	12 <sup>50</sup>
hand made pappardelle pasta, pancetta, arugula, portobello, shiitake, and oyster mushrooms sauteed in garlic butter sauce, with shaved parmesan, lemon, and truffle oil. <i>Sauvignon Blanc</i>	
<i>Bison Meatloaf</i>	12 <sup>50</sup>
5 ounce serving of pancetta wrapped bison meatloaf with garlic mashed potatoes, roasted garlic haricot verts, and rosemary jus. <i>Merlot</i>	
<i>Center Cut Sirloin</i>	12 <sup>50</sup>
4 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>Vegetable Meritage</i>	14 <sup>50</sup>
parmesan polenta, grilled asparagus, portobello, zucchini, yellow squash and red pepper with balsamic glaze and arugula pesto oil. <i>Pinot Grigio</i>	

STRUCTURED  
SANDWICHES

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served with fries or slaw

substitute a vineyard or napa salad for \$1

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

<i>Chicken &amp; Brie</i>	11 <sup>50</sup>
dijon grilled chicken breast, caramelized onions, melted French brie, and chianti jam on cornmeal dusted bun. <i>Riesling</i>	
<i>Javelina Chicken</i>	12 <sup>50</sup>
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 <sup>50</sup>
pico de gallo, cumin aioli, jalapeno-avocado crema and shaved cabbage in two flour tortillas. <i>Sauvignon Blanc</i>	
<i>Smoked Turkey Sandwich</i>	12 <sup>50</sup>
cherry wood smoked cider-maple marinated turkey, lettuce, tomatoes, havarti, and bacon-bleu cheese mayo on a french roll. <i>Chardonnay</i>	
<i>BLT &amp; E</i>	11 <sup>50</sup>
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 <sup>50</sup>
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 <sup>50</sup>
beer braised short rib, havarti cheese, caramelized onions on baguette with rosemary jus. <i>Pinot Noir</i>	
<i>Blackened Grouper Tacos</i>	12 <sup>50</sup>
charred tomatillo salsa, avocado cilantro cream, and shaved cabbage in two flour tortillas. <i>Pinot Grigio</i>	
<i>Grilled Cheese</i>	11 <sup>50</sup>
queso blanco, havarti, brie, with sundried tomato-chile pesto on sourdough. <i>Pinot Grigio</i>	

## LUNCH COMBOS

Start fresh and pick your salad then pick your favorite from one of the boxes below

All combos include iced tea or soda

## SALADS

### *Vineyard Salad*

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

### *Napa Valley*

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

### *Tossed Caesar*

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

## LATE HARVEST SOUPS

10<sup>50</sup>

### *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*

## HOUSE TACOS

13<sup>50</sup>

### *Blackened Grouper Tacos*

charred tomatillo salsa, avocado-cilantro cream and shaved cabbage in two flour tortillas. *Pinot Grigio*

### *Chicken Tacos*

pico de gallo, cumin aioli, jalapeño-avocado crema and shaved cabbage in two flour tortillas. *Sauvignon Blanc*

## HALF CLUSTER FLATS

12<sup>50</sup>

### *Pesto Chicken*

roasted chicken, pesto oil, sweet red peppers, mozzarella and provolone. *Pinot Grigio*

### *Margherita*

tomatoes, fresh mozzarella, basil and pesto oil. *Cabernet Sauvignon*

### *Olive and Artichoke*

kalamata olives, fresh spinach, roasted garlic oil, mozzarella and goat cheese. *Chardonnay*