

Trump Winery

Winery | Hotel | Events

MENU AVAILABLE 11AM-4PM

Fare

Cheese Plate ⑦ 20
Brie, Manchego, Sunburst Stilton, Espresso Bellavitano & Campo de Montalban accompanied by spiced nuts, fruit butter, grapes, jam, and crostini
Any of our wines will complement this plate

Artisan Bread ⑦ 5
Warm baguette with Ariston olive oil and balsamic vinegar
Any of our wines will complement this plate

Chilled Sauvignon Blanc Gazpacho 9
Tomato and cucumber with cilantro mascarpone
Recommended Pairing: Sauvignon Blanc or Blanc de Blanc

Charcuterie Plate 25
Capicola and Soppressata accompanied by whole grain mustard, pickled vegetables, and crostini
Recommended Pairing: Cabernet Sauvignon

Hummus Trio Plate ⑦ 15/25
House-made chickpea, roasted pepper, and beet hummus served with pita bread and roasted vegetables
Recommended Pairing: Chardonnay

Salads

Spring Salad ⑦ ⑦ 13
Shaved fennel, orange segments, and red onion tossed in a sherry vinaigrette served on a bed of watermelon radish carpaccio
Recommended Pairing: Sauvignon Blanc

Kale Salad ⑦ ⑦ 13
Baby kale, apple, pumpkin seeds, and manchego with a toasted pumpkin seed vinaigrette
Recommended Pairing: Blanc de Blanc

Sandwiches

Rustic B L T and C 15
Thick-cut bacon, roasted tomato, Swiss cheese, Bibb lettuce, and garlic aioli on a warm baguette
Recommended Pairing: Cabernet Sauvignon

Italian Beef Sandwich 15
Thinly sliced house cooked beef with sautéed onion and sweet peppers on a demi baguette with giardiniera and au jus
Recommended Pairing: Meritage or Cabernet Sauvignon

Rosemary Roasted Ham Sandwich 15
Apple butter, brie, and arugula served on bialy bread
Recommended Pairing: Viognier or Meritage

Plates

Prosciutto and Pesto Flatbread 14
House-made pesto, oven-roasted tomatoes, arugula, and prosciutto on a warm flatbread drizzled with a balsamic reduction
Recommended Pairing: Meritage or Chardonnay

Mushroom Flatbread ⑦ 11
Roasted wild mushrooms, herb goat cheese, and arugula on a warm flatbread
Recommended Pairing: Chardonnay or Blanc de Blanc

Berries and Cream ⑦ ⑦ 9
Balsamic marinated strawberries and blueberries topped with basil mascarpone and lemon essence
Recommended Pairing: CRU Royale or Blanc de Blanc

Crab Cakes 19
Jumbo lump crab meat with celery root apple slaw and spicy mustard on a bed of arugula
Recommended Pairing: Viognier or Blanc de Blanc