

## *Chef's Daily*

SOUP DU JOUR | 8  
Chef inspired house-made soup

## *Shareables*

CHEESE BOARD | 20  
Five gourmet cheeses, accompaniments, warm demi baguette GF   
*Any of our wines will complement this plate*

CHEESE & CHARCUTERIE BOARD | 32  
Three gourmet cheeses, two cured meats, accompaniments, warm demi baguette GF  
*Any of our wines will complement this plate*

MEZZE BOARD | 18  
Roasted zucchini, tomato, and red bell pepper, stuffed grape leaves, marinated feta, olives, house-made hummus, naan bread GF   
*Pairs with Sauvignon Blanc or Rosé*

ARTISAN BREAD | 5  
Warm demi baguette, olive oil and balsamic vinegar GF   
*Any of our wines will complement this plate*

RAINBOW OLIVE COLLECTION | 8  
Assorted olives marinated in citrus zest, garlic, thyme, rosemary GF   
*Any of our wines will complement this plate*

## *Plates*

WINTER HARVEST SALAD | 16  
Roasted butternut squash, dried cranberries, candied walnuts, sliced apple, feta, arugula, spiced vinaigrette dressing GF   
*Pairs with Viognier*

STEAK SALAD | 18  
Beef tenderloin\*, arugula, roasted tomato, pickled shallots, Gorgonzola, white balsamic vinaigrette GF  
*Pairs with Meritage*

RUSTIC BLT&C | 16  
Thick-cut applewood smoked bacon, roasted tomato, Swiss, lettuce, garlic aioli, baguette GF  
*Pairs with Cabernet Sauvignon or Rosé*

ROAST TURKEY SANDWICH | 16  
Roast turkey, cranberry aioli, Brie, arugula, baguette GF  
*Pairs with Chardonnay*

PROSCIUTTO DI PARMA SANDWICH | 16  
Prosciutto, parmesan, roasted tomato, basil pesto, balsamic glaze, arugula, baguette GF  
*Pairs with Meritage*

MUSHROOM FLATBREAD | 15  
Cremini mushrooms, herb goat cheese, arugula, truffle oil   
*Pairs with Meritage*

PROSCIUTTO & BRIE FLATBREAD | 18  
Prosciutto, fig jam, Brie, arugula, sliced apple, balsamic reduction  
*Pairs with Meritage*

STEAK FLATBREAD | 21  
Beef tenderloin\*, chimichurri, manchego, roasted tomato, charred corn  
*Pairs with Cabernet Sauvignon*

MAC & CHEESE | 12  
Cavatappi, béchamel sauce, diced applewood smoked bacon  
*Pairs with Chardonnay*

WAGYU BURGER | 19  
6 oz. Wagyu beef patty cooked medium\*, Roquefort, house-made Cabernet onion jam, brioche bun  
*Pairs with Cabernet Sauvignon*

JUMBO LUMP CRAB CAKES | 23  
Two jumbo lump crab cakes, arugula, sliced orange, shaved radish, citrus vinaigrette  
*Pairs with Viognier*