

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 artichoke, 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

ESTATE SALAD | 15
Roasted artichoke and tomato, herb goat cheese, estate-grown greens, white balsamic vinaigrette GF 
Pairs with Sauvignon Blanc

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, cherry compote, Brie, Dijon mustard, 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