

Tasting Room Menu

Available 11am-6pm

For the best food experience, each dish will come to the table when ready.

Chef's Daily

SOUP DU JOUR | 8

Chef inspired house-made soup

Shareables

CHEESE BOARD | 20

Five gourmet cheeses, accompaniments, warm demi baguette GF V

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 Y Pairs with Sauvignon Blanc or Rosé

ARTISAN BREAD | 5

Warm demi baguette, olive oil and balsamic vinegar GFV

Any of our wines will complement this plate

RAINBOW OLIVE COLLECTION | 8

Assorted olives marinated in citrus zest, garlic, thyme, rosemary GF V

Any of our wines will complement this plate

Plates

TOMATO AND FRESH MOZZARELLA SALAD | 16

Rainbow cherry tomatoes, pickled beets, fresh mozzarella, arugula, pesto vinaigrette GF Y

Pairs with Chardonnay

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*

MUSHROOM FLATBREAD | 14

Cremini mushrooms, herb goat cheese, arugula, truffle oil *Pairs with Meritage*

PROSCIUTTO & BRIE FLATBREAD | 18

Prosciutto, fig jam, Brie, arugula, 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