

M E N U

Shareables

CHEESE BOARD | 24

Five domestic and imported cheeses, accompaniments, warm artisan bread

Any of our wines will complement this plate

CHEESE & CHARCUTERIE BOARD | 32

Selection of gourmet cheeses & cured meats, accompaniments, warm artisan bread

Any of our wines will complement this plate

MEZZE BOARD | 18

Roasted artichoke, stuffed grape leaves, roasted red bell pepper, olives, seasonal hummus, naan bread

Any of our wines will complement this plate

ARTISAN BREAD | 5

Warm demi baguette, olive oil, balsamic vinegar

Any of our wines will complement this plate

MUSHROOM FLATBREAD | 16

Cremini mushrooms, herb goat cheese, arugula, truffle oil

A medium-bodied red, such as Meritage, will compliment this plate

PROSCIUTTO FLATBREAD | 18

Prosciutto, fig jam, Brie, granny smith apple, arugula, balsamic reduction

The silky tannins in Cabernet Sauvignon will play well with this dish

PESTO CHICKEN FLATBREAD | 17

Grilled chicken, roasted tomato, shaved parmesan, pesto

Rosé, refreshing and bright, accompanies this dish beautifully

Salads

COBB SALAD | 18

Romaine lettuce, grilled chicken, hardboiled egg, Applewood smoked bacon, avocado, tomato, blue cheese, Dijon vinaigrette

The crisp citrus and minerality of Trinity Nouveau Blanc harmonizes with this salad

AUTUMN SALAD | 16

Butternut squash, apple, pecans, dried cranberries, goat cheese, arugula, maple vinaigrette

Partner with the melon and passion fruit of Sauvignon Blanc

Handhelds

**All handhelds served with Route 11 Lightly Salted potato chips. See additional sides below.*

ROAST TURKEY SANDWICH | 18

Roast turkey, granny smith apples, cherry jam, melted brie, arugula, ciabatta

Try our fresh and creamy Chardonnay to match this plate

SOUTHERN BLT | 18

Applewood smoked bacon, bibb lettuce, roasted tomato, pimento cheese, swiss, baguette

The bright green apple and layers of brioche of Blanc de Blanc pair well with this plate

PRIME RIB SANDWICH | 23

Prime rib, balsamic glazed roasted shallots, horseradish cream, arugula, brioche bun

New World Reserve, a full-bodied Bordeaux-style blend, is perfect with this plate

ITALIAN SANDWICH | 16

Soppressata, capicola, provolone, banana peppers, roasted tomato, aioli, bibb lettuce, baguette

This plate is beautifully coupled with the rich peach and vanilla notes of Viognier

HARVEST SANDWICH | 16

Fresh mozzarella, roasted red bell pepper, roasted artichoke, pesto, arugula, balsamic reduction, ciabatta

Pair this plate with the butterscotch and baked apple notes of Chardonnay Reserve

Sides

MAC & CHEESE | 7

Cavatappi, cheesy béchamel sauce, Applewood smoked bacon

TUSCAN PASTA SALAD | 7

Orecchiette, Tuscan kale, butternut squash, prosciutto, grape tomatoes

SIDE SALAD | 7

Roasted tomato, roasted artichoke, goat cheese, arugula, white balsamic dressing

BUTTERNUT SQUASH SOUP | 6

Creamy butternut squash, roasted pepitas

Desserts

NEW YORK CHEESECAKE | 10

This decadent dessert pairs well with the equally decadent Sparkling Reserve

CHOCOLATE TORTE | 10

Sparkling Rosé, with notes of strawberry and cherry, will elevate this dessert

