

# M E N U

## *Shareables*

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### 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 and 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

*Pairs with Sauvignon Blanc or Rosé*

### CAVIAR | 40

.5oz jar of American White Sturgeon caviar, blini, crème fraîche

*Pairs with Sparkling Reserve or Blanc de Blanc*

### CAVIAR, BURRATA, PROSCIUTTO | 50

.5oz jar of American White Sturgeon caviar, burrata, prosciutto

*Pairs with Sparkling Reserve or Blanc de Blanc*

### ARTISAN BREAD | 5

Warm demi baguette, olive oil, balsamic vinegar

*Any of our wines will complement this plate*

## *Handhelds*

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### HAM AND BRIE SANDWICH | 19

Local Edwards Country ham, melted brie, granny smith apple, Dijon mustard, French bread

*Pairs with Chardonnay or Trinity*

### LOBSTER ROLL | 26

Cold water lobster, tarragon aioli, Bibb lettuce, brioche roll

*Pairs with Viognier*

### PROSCIUTTO DI PARMA SANDWICH | 18

Prosciutto, parmesan, roasted tomato, basil pesto, balsamic glaze, arugula, baguette

*Pairs with Meritage*

### ROAST TURKEY SANDWICH | 18

Roast turkey, Gruyere cheese, apple butter, Dijon mustard, dried cranberries, arugula, ciabatta

*Pairs with Chardonnay Reserve*

### FARMER'S SANDWICH | 15

Burrata, roasted artichoke, roasted red peppers, olive tapenade, local greens, balsamic glaze, ciabatta

*Pairs with Rosé or Cabernet Sauvignon*

### MUSHROOM FLATBREAD | 16

Cremini mushrooms, herb goat cheese, arugula, truffle oil

*Pairs with Meritage*

*Available for indoor seating areas from 11am-5pm. Please order and pay at one of the bars.*

*For outdoor food options, please visit our grab and go section in the Tasting Room for a wide selection of picnic items.*