

## *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*

### TOMATO AND FRESH MOZZARELLA SALAD | 16

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

*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 | 15

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*