

Trump Winery

Winery | Hotel | Events

MENU AVAILABLE 11AM-4PM
FOR THE BEST FOOD EXPERIENCE, EACH DISH WILL COME TO THE TABLE WHEN READY.

Fare

Cheese Plate ①	20	Cheese & Charcuterie Plate	30
Brie, Manchego, Espresso Bellavitano, Campo de Montalban, & honey goat cheese accompanied by spiced nuts, fruit butter, grapes, jam, and crostini Any of our wines will complement this plate		Manchego, Espresso Bellavitano, honey goat cheese, Capicola & Soppressata accompanied by spiced nuts, fruit butter, dried fruit, whole grain mustard, pickled vegetables, and crostini Any of our wines will complement this plate	
Charcuterie Plate	25	Artisan Bread ①	5
Capicola and Soppressata accompanied by whole grain mustard, pickled vegetables, and crostini Recommended Pairing: Cabernet Sauvignon		Warm baguette with Ariston olive oil and balsamic vinegar Any of our wines will complement this plate	
Whipped Pumpkin Ricotta ①	8	Hummus Plate ①	12
Ricotta, pumpkin, honey & herbs served with toasted pita bread Recommended Pairing: Chardonnay		House-made chickpea hummus served with pickled vegetables and warm pita bread Recommended Pairing: Chardonnay or Rosé	
Blistered Balsamic Grape Bruschetta ①	10	CRU Bread Pudding ①	10
Blistered grapes, herb mascarpone, & balsamic reduction on a toasted crostini Recommended Pairing: Sauvignon Blanc		Classic bread pudding infused with CRU & topped with a crème anglaise Recommended Pairing: CRU Royale or Blanc de Blanc	

Sandwiches & Salads

Rustic B L T and C	15	Holiday Sandwich	15
Thick-cut bacon, roasted tomato, Swiss cheese, Bibb lettuce, and garlic aioli on a warm baguette Recommended Pairing: Cabernet Sauvignon or Rosé		House sliced breast of turkey with Meritage cranberry compote, southern stuffing, and rosemary aioli on artisan bread Recommended Pairing: Meritage	
Italian Beef Sandwich	15	Arugula Salad ① ②	13
Thinly sliced house cooked beef with sautéed onion on a demi baguette with giardiniera and au jus Recommended Pairing: Meritage or Cabernet Sauvignon		Arugula, pear, pumpkin seeds, and manchego with toasted pumpkin seed vinaigrette Recommended Pairing: Blanc de Blanc or Sauvignon Blanc	
Kale Salad	13		
Baby kale, apples, toasted walnuts, dried cranberries, & crumbled bacon in a maple-cider vinaigrette topped with feta cheese Recommended Pairing: Blanc de Blanc			

Plates

Artichoke & Tomato Flatbread ①	11	Butternut Squash Flatbread ①	11
Grilled artichokes, roasted tomatoes, herb goat cheese, & arugula on a warm flatbread Recommended Pairing: Meritage		Roasted butternut squash & red onions with herb goat cheese topped with baby kale on a warm flatbread Recommended Pairing: Viognier or Chardonnay	
Crab Cakes	19		
Jumbo lump crab meat with apple slaw and spicy mustard on a bed of arugula Recommended Pairing: Viognier or Blanc de Blanc			

Looking for something sweet? Try our 4 piece truffle set.

WE OFFER CAFÉ SERVICE. PLEASE PAY AND ORDER AT A BAR WITH AN ASSOCIATE AND HELP YOURSELF TO UTENSILS, PLATES, AND WATER. THANK YOU FOR YOUR VISIT.

② = GLUTEN FREE. ① = VEGETARIAN. ALLERGEN AND GLUTEN FREE ITEMS ARE PREPARED ON SHARED EQUIPMENT. KITCHEN PREPARES SOY, NUTS, DAIRY, GLUTEN, EGGS, MEAT, AND SEAFOOD. CONSUMING UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.