

# Trump **T** Winery

Winery | Hotel | Events

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

## Fare

<b>Cheese Plate</b> ①	20	<b>Cheese &amp; Charcuterie Plate</b>	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 & Soppresata accompanied by spiced nuts, fruit butter, dried fruit, whole grain mustard, pickled vegetables, and crostini Any of our wines will complement this plate	
<b>Charcuterie Plate</b>	25	<b>Artisan Bread</b> ①	5
Capicola and Soppresata 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	
<b>Hummus Plate</b> ①	12		
House-made chickpea hummus served with pickled vegetables and warm pita bread Recommended Pairing: Chardonnay or Rosé			

## Soup & Salad

<b>French Onion Soup</b>	8	<b>Arugula Salad</b>	13
Caramelized onions in a rich beef & wine broth topped with crostini and melted gruyère Recommended Pairing: Cabernet Sauvignon		Arugula, apples, toasted walnuts, dried cranberries, & crumbled bacon in a maple-cider vinaigrette topped with feta cheese Recommended Pairing: Blanc de Blanc	

## Sandwiches

<b>Rustic B L T and C</b>	15	<b>Turkey Sandwich</b>	15
Thick-cut bacon, roasted tomato, Swiss cheese, Bibb lettuce, and garlic aioli on a warm baguette Recommended Pairing: Cabernet Sauvignon or Rosé		Slow-roasted turkey breast with Granny Smith apples, brie, apple butter, & arugula on a demi baguette Recommended Pairing: Sauvignon Blanc or Rosé	

## Plates

<b>Artichoke &amp; Tomato Flatbread</b> ①	11	<b>Crab Cakes</b>	19
Grilled artichokes, roasted tomatoes, herb goat cheese, & arugula on a warm flatbread Recommended Pairing: Meritage		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.

Ⓜ = 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.