

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

Balsamic marinated and roasted zucchini, mushroom, tomato, and red bell pepper, house-made hummus, tarragon lemon basil pesto, naan bread, marinated olives 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

ESTATE SALAD | 14

Estate-grown greens, grilled artichoke, roasted tomato, pickled shallot, house-made croutons, Viognier vinaigrette ♡

Pairs with Viognier

TOMATO AND FRESH MOZZARELLA SALAD | 16

Heirloom tomato, roasted golden yellow and red beets, mozzarella, basil olive oil, balsamic glaze, arugula 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 bacon, roasted tomato, Swiss, lettuce, garlic aioli, baguette GF

Pairs with Cabernet Sauvignon or Rosé

ROAST TURKEY SANDWICH | 15

Roast turkey, artichoke spread, Brie, baby spinach, baguette GF

Pairs with Chardonnay

ITALIAN SANDWICH | 16

Soppressata, Capicola, provolone, banana pepper, roasted tomato, lettuce, garlic aioli, baguette GF

Pairs with Cabernet Sauvignon or Rosé

STEAK SANDWICH | 18

Beef tenderloin, Gorgonzola, Italian gremolata, horseradish mustard aioli, arugula, tomato, ciabatta bread GF *

Pairs with Meritage

ROASTED ANTIPASTO SANDWICH | 16

Mozzarella, marinated and roasted mushroom, zucchini, red bell pepper, artichoke heart, arugula, tarragon lemon basil pesto, balsamic glaze, ciabatta bread GF ♡

Pairs with Chardonnay

ARTICHOKE & TOMATO FLATBREAD | 15

Grilled artichoke, roasted tomato, herb goat cheese, micro greens ♡

Pairs with Meritage

MUSHROOM FLATBREAD | 14

Marinated cremini and oyster mushrooms, truffle oil, goat cheese, micro greens ♡

Pairs with Meritage