

small and shared plates

<b>RAW OYSTERS*</b> – HOUSE MIGNONETTE [gf]	MP
<i>Pairs with Blanc de Blanc</i>	
<b>ROMAN ARTICHOKE CROSTINI</b> – ARTICHOKE / MINT / BASIL OIL / PARMESAN / BAGUETTE [veg]	6
<i>Pairs with Chardonnay</i>	
<b>HOUSE RICOTTA</b> – ARUGULA PESTO / LOCAL LETTUCES / PISTACHIO / FRESNO CHILI / GARLIC TOAST [veg]	12
<i>Pairs with Viognier</i>	
<b>ROASTED BUTTERNUT SQUASH</b> – CHARRED GREENS / SMOKED FETA / WALNUT / BROWN BUTTER VINAIGRETTE [veg]	6
<i>Pairs with Stargazer Rosé</i>	
<b>CLASSIC TOMATO SOUP</b> – HOUSE RICOTTA / BASIL OIL / BAGUETTE [veg]	7
<i>Pairs with Cabernet Sauvignon</i>	
<b>CHEESE &amp; CHARCUTERIE BOARDS</b> – HOUSE-MADE ACCOMPANIMENTS AND BREAD FROM MARIEBETTE BAKERY	
<i>Any of our wines will compliment this plate.</i>	
CHEESE   20	CHARCUTERIE   20
	COMBINATION   30

salads

<b>WEDGE</b> – MARGARET’S HOUSE RANCH / CHERRY TOMATO / SCALLION / BACON / BREADCRUMBS	10
<i>Pairs with Viognier</i>	
<b>SHAVED BRUSSELS SPROUTS</b> – BUTTERNUT SQUASH / ROASTED ONION / CHILLIES / TOASTED PEPITAS / CUMIN LIME VINAIGRETTE / PARMESAN [gf, veg]	9
<i>Pairs with Moonlight White</i>	
<b>HARVEST BEET</b> – KALE / GOLDEN BEETS / LOCAL APPLES / TOASTED HAZELNUT / CRISPY SHALLOT / APPLE MUSTARD VINAIGRETTE [gf, vegan]	12
<i>Pairs with Cabernet Sauvignon</i>	

sandwiches *All sandwiches served with fries*

<b>MOUNT IDA CHEESEBURGER*</b> – MOUNT IDA FARM BEEF / LETTUCE / ONION / PICKLED GREEN TOMATO / AGED CHEDDAR / CHALLAH ROLL	16
<i>Pairs with Moonlight Red</i>	
<b>FRIED CHICKEN</b> – RED CABBAGE SLAW / HOUSE PICKLES / SPICY MAYO / CHALLAH ROLL	14
<i>Pairs with Rosé</i>	
<b>BEET REUBEN</b> – PASTRAMI SPICE ROASTED BEETS / FONTINA / HOUSE-MADE SAUERKRAUT / RUSSIAN DRESSING / TOASTED 5-GRAIN SOURDOUGH [veg]	12
<i>Pairs with Cabernet Franc</i>	
<b>PULLED PORK GRILLED CHEESE</b> – LOCAL PORK, GRIDDLED SOURDOUGH	14
<i>Pairs with Reserve Red</i>	
	ADD RAMP KIMCHI   3

pizza

<b>MARGHERITA</b> – TOMATO / FRESH MOZZARELLA / BASIL / OLIVE OIL [veg]	10
<i>Pairs with Moonlight White, Moonlight Red</i>	
<b>RUSTICO</b> – POTATO / BACON / ROASTED ONION / THYME / FONTINA / OLIVE OIL	13
<i>Pairs with Chardonnay, Petit Verdot</i>	
<b>PEPPERONI</b> – BLACK GARLIC TOMATO SAUCE / OLLI PEPPERONI / SCALLIONS / MOZZARELLA	11
<i>Pair with Viognier, Cabernet Franc</i>	
	ADD PROSCUITTO TO ANY PIZZA   4

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

