

# M E N U

*For the Table*

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## PREMIUM CAVIAR TASTING PLATE | 110

One-half ounce each of Tsar Nicoulai Greek Osetra and American Estate Caviars served with warm blini, creme fraiche, sour cream, chive kettle chips, fresh herbs, and Truffle Manchego Cheese

*Pair with our sparkling flight for an unforgettable, luxurious experience*

## RESERVE CAVIAR | 135

One full ounce of Tsar Nicoulai American Reserve Caviar served in classic style with warm blini and creme fraiche

*Pair with our sparkling flight for an unforgettable, luxurious experience*

## CHEESE BOARD | 32

Five domestic and imported cheeses, accompaniments, warm artisan bread

*Any of our wines will complement this plate*

## CHEESE & CHARCUTERIE BOARD | 37

Selection of gourmet cheeses & cured meats, accompaniments, warm artisan bread

*Any of our wines will complement this plate*

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## BANG BANG SHRIMP | 15

4 jumbo tempura battered shrimp with sweet bang bang sauce

## HOUSE MADE PIMENTO CHEESE | 8

Served with Petits Toasts

## HUMMUS & PITA | 8

## ARTISAN BREAD | 5

Warm demi baguette, olive oil, balsamic vinegar

## CAULIFLOWER FRITTERS | 12

Served with house made ranch dip

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## MARGHERITA FLATBREAD | 18

Crushed Alta Cucina tomato, fresh mozzarella, roasted tomato, fresh basil

*The crisp and clean acidity of Sauvignon Blanc pairs well with this plate*

## PESTO CHICKEN FLATBREAD | 19

Grilled chicken, roasted tomato, shaved parmesan, pesto

*Rosé, refreshing and bright, accompanies this dish beautifully*

## ROASTED CRIMINI MUSHROOM FLATBREAD | 18

Herbed mascarpone, truffle oil, arugula

*Meritage will complement this plate*

Available for indoor seating areas from 11am-5pm. Items will be packaged in to-go containers for outdoor seating.

## Sandwiches

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*\*All sandwiches served warm with chefs side of the day*

### ROAST TURKEY SANDWICH | 18

Roast turkey, apple butter, white cheddar, fresh apple, baby arugula, red pepper aioli, ciabatta  
*The exciting and fresh palate of Sauvignon Blanc will pair wonderfully*

### THE SWISS BLT | 18

Bacon, swiss, roma tomato, heirloom lettuce, garlic aioli, baguette  
*The silky tannins in Cabernet Sauvignon will play well with this dish*

### VEGETARIAN "CHEESESTEAK" | 17

Roasted portobello mushroom with bell pepper & onion, provolone, garlic aioli baguette  
*This plate is beautifully coupled with the rich peach and vanilla notes of Viognier*

### PIMENTO CHICKEN SANDWICH | 19

Grilled chicken, bacon, lettuce, pickles, house made pimento cheese, demi baguette  
*Try our fresh and crisp Chardonnay to compliment this plate*

### ITALIAN SANDWICH | 18

Salami, prosciutto, lettuce, tomato, onion, banana peppers, provolone, herbed mayo  
*Pair with the rich and buttery Chardonnay Reserve*

### PASTRAMI SANDWICH | 19

Beef pastrami, sauerkraut, swiss cheese, 1000 island dressing, pickles, sourdough rye  
*Pair this sandwich with a bold red such as a New World Reserve*

## Additions

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### SIDE SALAD | 8

Heirloom lettuce, pickled onion, roma tomato, rosemary vinaigrette

### SOUP OF THE DAY | 8

## Entrée Salads

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### GRAND HALL SALAD | 15 *Add chicken \$5*

Heirloom lettuce, pickled onion, grapes, hard boiled egg, shaved parmesan, rosemary vinaigrette  
*Blanc de Noir complements this dish beautifully*

### MONTICELLO SALAD | 19

Artisan greens, burrata with balsamic glaze, pomegranate seeds, sunflower seeds, pickled fennel, red onion, strawberry vinaigrette  
*A vibrant and complex wine such as our Sparkling Reserve will pair wonderfully*

### WEDGE SALAD | 12

Iceberg lettuce, smoked blue cheese, bacon crumbles, roma tomato, blue cheese dressing  
*The bright citrus notes of our Blanc de Blanc pairs with this fresh salad*

## Desserts

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RASPBERRY SWIRL CHEESECAKE | 11

🌱 FLOURLESS CHOCOLATE CAKE | 11