

burrata	14	marinated tomatoes, extra virgin olive oil, smoked sea salt, toasted bread <i>g</i>
cheese plate	15	cyprus grove, humbolt fog - pasteurized goat - CA <i>g, n</i> two sisters, notorious gouda - pasteurized cow - Netherlands <i>g, n</i> rogue creamery, smokey blue - pasteurized cow - OR <i>g, n</i> <i>featuring "bike-a-bee" local honey and housemade apricot-ginger chutney</i>
fried risotto balls	10	wild mushrooms, truffle oil, gouda cream sauce, grated parmesan cheese <i>g</i>
seared scallop	17	kabocha squash purée, black garlic, sumac kale chips, dehydrated kalamata crumbs
fried potatoes CHOICE OF	6	• fingerlings, fresh herbs, ketchup <i>g</i> • sweet potatoes, ras el hanout seasoning, red pepper aioli <i>g</i>
charred cauliflower	8	riesling soaked golden raisins, lemon, parsley
assorted spanish olives	6	marinated in olive oil, herbs, and dried chilies
carrot and ginger soup	8	crème fraîche, chive oil, parmesan crisp
caramelized brussels sprouts	9	bacon drippings, cashews, fish sauce <i>n</i>
flatbreads CHOICE OF	13	<i>dough made with wine lees from our working winery</i> • seasonal wild mushroom, sage, goat cheese béchamel <i>g</i> • buffalo mozzarella, fresh basil, tomato sauce <i>g</i> • flatbread of the day: ask your server <i>g</i>
P.E.I. mussels	16	hand made papardelle, prosciutto chip, white wine, butter, fresh herbs
oven baked chicken	15	harrison farms all natural poultry, wild mushroom risotto, roasted tomatoes, thyme jus <i>g</i>
wall dorf salad	10	baby bibb, celery, jicama, apple, grape tomatoes, hazelnut-honey vinaigrette <i>n</i>
charcuterie plate	16	• smoking goose, stagberry - elk, blueberry and honey-wine -IN • creminelli, wild boar - boar and pork, cloves and juniper - UT • fermin, serrano lomo, spanish pigs, garlic and paprika - la alberca, SP <i>served with cornichon pickles, housemade mustards and toasted ciabatta g</i>
dipping flight	13	hummus, baba ghanoush, and muhammara served with toasted pita <i>g, n</i>
braised duck tacos	12	guacamatillo salsa, cabbage salad, white corn tortillas
roast baby vegetables	8	seasonal baby vegetables, pomegranate kernels
"root beer" rubbed pork belly	15	white marble farms all natural pork, savory french toast, maple-bourbon sauce <i>g</i>
grilled lamb sausage	12	housemade merguez, red pepper yogurt, couscous, grilled red onion, bibb lettuce <i>g</i>
housemade meatballs	12	cage free veal, smoked tomato sauce, shaved manchego, crusty bread <i>g</i>
city winery sliders	13	3oz dry aged prime beef patties grilled and served on brioche buns <i>g</i> <i>add aged cheddar for \$2</i>
wine braised short rib	18	creamy rosemary polenta, mushroom ragout, crispy shallots <i>g</i>
grilled skirt steak	21	creekstone farms, wet-aged, antibiotic and hormone free beef, sautéed tuscan kale, roasted red pepper, fried chickpeas, blue cheese, wine braised radish <i>g</i>

*g = contains gluten**n = contains nuts*

Menu by Chef Andres Barrera .

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Also, it's delicious.