

NAPA VALLEY GRILLE

Starters

Indian Spiced Cauliflower Soup
herb crème fraîche cup 4.50 bowl 6.50

Harvest Platter
organic iowa prosciutto, california sopprassetta salami, local bocconcini mozzarella, roasted tomatoes on the vine, marinated olives, vegetable pickles, hearth-roasted nuts, raisins on the vine
half 13.50 full 25.50

Heirloom Melon and Lump Blue Crab Salad
avocado, fennel, grapefruit vinaigrette 16.25

Farmers Market Artichoke Salad
half grilled artichoke, shaved raw artichokes, american grana parmesan cheese, meyer lemon vinaigrette, ciabatta crostini 14.75

Organic Granola and Yogurt Parfait
moscato wine infused summer berries
8.00

Salads

Organic Baby Lettuce
parmesan crisp, roasted cherry tomatoes, toasted walnut vinaigrette 8.00

Seared Ahi Chopped Salad
fresh sushi-grade tuna, chopped vegetables
romaine lettuce, ginger emulsion 16.25

Chicken Cobb
applewood bacon, sliced avocado, aged blue cheese,
hard boiled egg, red wine vinaigrette 13.25

Skirt Steak Salad
fresh herb marinated and grilled, mixed greens, feta cheese
tomatoes, lemon oregano vinaigrette 15.25

Brunch Items

Orange Infused "American Toast"
creamy and tender griddled brioche, blood orange butter 11.75

Napa Valley Eggs Benedict
apple smoked bacon, baby arugula, English muffin, hollandaise sauce
12.25

Classic omelet
Choice of 3 items: 13.25
Apple smoked bacon, organic spinach, roasted mushrooms,
caramelized onions, roasted tomatoes, crispy potatoes, asparagus,
cheddar or gruyere cheese, smoked salmon, lump blue crab, wild
shrimp, organic prosciutto

Asparagus and Goat Cheese Frittata
asparagus and heirloom tomato, goat cheese, arugula pesto 11.75

"Country Fried" Steak and Eggs
Crispy prime skirt steak, two farm fresh eggs cooked to order 15.75

Crab cake Eggs Benedict
Two crispy lump crab cakes with two poached eggs, hollandaise sauce
17.75

Smoked Salmon and toasted Bagel Plate
Herbed cream cheese, shaved red onion, crispy capers 13.75

Executive Chef Joseph Gillard

In support of local organic farmers and sustainability.

~ gratuity of 18% will be added to parties of 8 or more ~
~ please notify your server of any food allergies ~

Artisan Cheeses

Hooks "Ten Year" Cheddar *cow*
Haystack Mountain "Sunlight" *raw goat*
Bellwether Farms "San Andres" *raw sheep*
Jasper Hills Farms "Barlett Blue" *raw cow*
Capriole farms "Mont St. Francis" *raw goat*
Vermont Butter and Cheese Co. "Bijou" *goat*
Marin French Cheese Co. "Triple Cream Brie" *cow*
seasonal condiments, raisin pecan bread
choice of: three 17.50 five 25.00 seven 34.00

Main Courses

Niman ranch Natural Beef Cheeseburger
Maple-cured natural bacon, smoked mozzarella, red onion, lettuce,
roasted tomato, shoestring fries 13.75

Herb Marinated-Grilled natural turkey Breast Club
whole wheat roll, honey-grain mustard sauce, apple smoked bacon,
melted cave aged gruyere, field greens, walnut vinaigrette 14.25

Open Faced Short Rib Sandwich
griddled ciabatta, house smoked roasted beef, purple mustard aioli,
aged cheddar cheese, mustard seed slaw 14.25

Coastal Oregon Sushi Quality Smoked Albacore Tuna Melt
toasted brioche, artisan pepper jack cheese, tomato salad 15.25

House Made Sweet Potato Ravioli
duck confit, brussels leaves, black garlic and crispy chestnuts
21.50

Sautéed Atlantic Salmon
house made purple mustard crust, agro dolce braised red cabbage,
weiser farm pee wee potatoes 29.25