

Hearty Tomato Bisque arugula pesto 4.00 | 7.00

Jumbo Blue Crab Cake castel franco radicchio salad, golden balsamic, macerated golden raisins 13.00

Grilled Vegetable Flatbread spicy tomato fondue, mozzarella, burrata cheese 14.00

Harvest Platter american prosciutto, salami, house pickles, marinated tomatoes, mozzarella, hearth nuts 13.75

Spring Asparagus Salad hearth roasted asparagus, crispy poached egg, truffle vinaigrette 14.25

YOUNTVILLE 14.25

RUTHERFORD 14.50

ST. HELENA 14.75

White Bean and Ham Soup

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Baby Lettuces, Walnut Vinaigrette

Caesar Salad, Grana Parmesan

Greek Style Salad, Feta Cheese

Half Grilled Cheese Sandwich

Half Roast Beef Sandwich

Half Salmon Club

Classic Caesar Salad shaved parmesan 10.75 with grilled chicken, shrimp, or salmon 15.75

Grilled Chicken Chopped Salad blue cheese, harvest nuts, roasted beets, honey-sherry vinaigrette 9.00 | 16.00

Ahi Tuna Chopped Salad seared rare ahi tuna, wasabi tobiko caviar, ginger-soy vinaigrette, crispy ginger 9.50 | 17.00

Grilled Prime Sirloin Steak Salad romaine, crispy parmesan cheese, grain mustard vinaigrette 15.50

Grilled Chicken Cobb blue cheese, avocado, egg, apple smoked bacon, red wine vinaigrette 14.75

Warm Organic Baby Spinach Salad crispy fingerling potatoes, roasted mushrooms, crispy poached egg 14.50

Aged Cheddar Grilled Cheese sourdough bread, wild arugula salad, warm tomato fondue 13.75

Larry's Turkey Burger natural Shelton farm turkey, melted brie cheese, sweet potato fries 15.25

Grilled Salmon Club sourdough bread, smoked salmon fromage blanc, roasted tomato aioli, greek salad 15.25

Harris Ranch Cheeseburger maple glazed bacon, smoked mozzarella, roasted tomato, herb fries 14.75

Sushi Grade Ahi Tuna seared rare, composed chilled salad of cucumber, avocado, hearts of palm, ruby grapefruit 24.75

Fava Bean Agnolotti house made pasta, mushroom broth, button mushrooms, baby carrots, petit peas 10.00 | 19.00

Turkey Bolognese house made pappardelle pasta, shelton farms turkey, grana parmesan 10.50 | 20.00

Parmesan Cheese Battered Chicken Paillard roasted zucchini, basil, eggplant, house dried tomatoes 19.25

Prime Steak and Frites center cut sirloin steak, herb fries, garlic butter 24.75

Pan Roasted Salmon roasted asparagus, portobello mushrooms, tomato jam 24.75

ARTISAN CHEESES

Jasper Hill Farm "Bayley Hazen Blue" raw cow

Cowgirl Creamery "Mt. Tam" organic cow | Achadinha Cheese Co. "Capricious" raw goat

Wisconsin Dairy Co-op "Dante" sheep

three 15.00

