

NAPA VALLEY GRILLE

Beverages

“Grille” Bloody Mary
house infused belvedere pepper vodka, spicy tomato juice, poached
tiger prawn, goat cheese stuffed olive 9.75

Spanish Mocha
espresso, valhrona chocolates, licor43, crème chantilly 6.25

Field Strawberry ‘Rita
herradura silver tequila, muddled strawberries 8.75

Vineyard Iced Tea
bacardi peach rum, jasmine iced tea, lemonade,
cranberry juice 9.50

Starters

Fritto Misto
crispy fried calamari, tuscan peppers, seasonal
vegetables, puttanesca sauce, rock shrimp,
rosemary aioli drizzle 12.00

Minestrone Soup
braised short rib & angel hair nest,
organic vegetable hodgepodge 7.75

Cinderella Pumpkin Bisque
apple infused chantilly cream, sunflower seed “coffee cake”,
cider & vanilla vinaigrette 7.75

Frisee & Endive
shaved crispy pancetta, dijon vinaigrette, raisins,
cashews, olive tapenade 7.50

Butter Lettuce Salad
cherry tomatoes, almonds, chopped egg yolk, lemon vinaigrette,
shaft’s blue cheese cream 9.00

Forni Brown Farm’s Baby Greens
strawberries, golden beets, ricotta lemon vinaigrette,
brioche croutons, marcona almonds 9.75

Brunch

Huevos Rancheros
scrambled eggs, crisp tortillas, two day black beans,
spicy salsa, jack cheese 14.00

Eggs Benedict
sliced black forest ham, artisan english muffin,
chive hollandaise, country potatoes 14.25

House Made Pork Sausage Frittata
roasted bell peppers, yukon potatoes,
onions, jack cheese 13.50

Open Faced Roasted Turkey Sandwich
fried egg, peppered bacon, chevre béchamel,
brioche, pickled onion, pimentos de padron 15.25

Sandwiches

N.V.G.” _ Pound “Kobe” Burger
tomato, red onion, spicy remoulade, smoked bacon, aged white
cheddar, herb fries, house made pickles 16.25

Shaved Roast Beef Panini
caramelized onions, mushrooms, gruyere,
roasted spicy fresno chilis, onion rings 16.25

Dungeness Crab Melt
artichoke hearts, red onion, parmesan cheese, sliced tomato, house
made french fries 15.25

Braised Leg of Lamb Sandwich
golden rasins, saffron caramelized onions,
blue cheese aioli, toasted ciabatta 14.75

Artisan Cheese

cowgirl creamery’s “red hawk” washed rind triple cream;
marin cheese co.’s “le petit bleu” camembert style cow’s milk
cypress grove’s “bermuda triangle” goat’s milk chevre 14.75

Harvest Platter

zoe’s prosciutto, salami, coppa ham, salmon tartare,
crème fraiche, whole grain mustard, marinated olives,
wildflower honey, redwood hill’s “california crottin”,
cypress grove’s “purple haze” 16.25

Main Courses

Pulled Chilled Chicken Salad
living butter lettuce, paprika vinaigrette,
roasted sweet bell peppers, almonds 14.75

Grilled Scottish Salmon
persimmon & ginger flavored puree, herbed
cous cous, braised fennel bulbs 16.75

Chicken Penne
sautéed chicken, mizuna, slivered red onion, crisp pancetta, sliced
lemons, natural pan jus 15.25

Oakwood Grilled Chicken Caesar
hearts of romaine, crumbled prosciutto,
parmesan crisp, focaccia crostini 15.25

Boneless Natural Pork Loin
grilled peach, duck confit, lentil risotto,
vanilla bean & balsamic demi glaze 14.75

Proprietors: *Katie Doherty*
& *Chef Thad Lyman*