

STARTERS

- Chef's Soup of the Day** 4.00 | 6.00
- Parsnip & Apple Soup** 4.00 | 6.00
- Semolina Crusted Calamari** chive aioli, citrus horseradish cocktail sauce 12.00
- Chorizo Flatbread** pecorino, roasted peppers, green onion 6.00 | 11.50
- Pan Seared Blue Crab Cakes** butter braised cabbage salad, red onion marmalade 7.00 | 13.50
- Harvest Platter** mortadella, beef summer sausage, prosciutto panino, olives, apricot preserves, mustard 10.50 | 16.50
- Polenta and Roasted Mushrooms** blue cheese, port reduction 11.00

SALADS

- Organic Field Greens** brown sugar sherry vinaigrette, goat cheese, spiced walnuts, butternut squash 6.50
- Grilled Asparagus Salad** romesco sauce, shaved parmesan, poached egg 8.00
- Rustic Tomato Salad** torn mozzarella, basil, bistro blends heirloom balsamic, herb crostini 7.00
- Napa Valley Grille Caesar** smoked trout dressing, parmesan 6.50 with grilled chicken, shrimp or salmon 12.50
- Seared Beef Cobb Salad** romaine, watercress, bacon, avocado, egg, tomato, blue cheese buttermilk dressing 15.00
- Peppered Tuna Niçoise** haricot vert, olives, capers, egg, fingerling potatoes, anchovy vinaigrette, organic greens 14.00

<p>ST. HELENA 13.50</p> <p>Choice of Soup</p> <p>Caesar Salad</p> <p>Pan Seared Blue Crab Cake</p>	<p>RUTHERFORD 10.50</p> <p>Choice of Soup</p> <p>Rustic Tomato Salad</p> <p>Grilled Cheddar Cheese Sandwich</p>	<p>YOUNTVILLE 12.50</p> <p>Choice of Soup</p> <p>Field Greens Salad</p> <p>Chicken Salad Wrap</p>
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SANDWICHES

- Grilled Zucchini Sandwich** garlic balsamic, lemon aioli, arugula, tomato, red pepper, onion, multigrain, chips 9.75
- Chicken Salad Wrap** provolone & jack cheese, pecans, red peppers, horseradish crème fraîche, mixed greens 10.50
- Turkey B.L.T.** smoked turkey, lettuce, tomato chutney, compart duroc bacon, avocado, marble rye, french fries 12.75
- Napa Valley Grille Cheeseburger** aged cheddar, french fries 11.00 with compart duroc bacon 12.50

MAIN COURSES

- Mushroom Risotto** goat cheese, lemon juice, fresh herbs, parmesan crisp 6.00 | 12.00
- Butternut Squash Ravioli** pancetta, spiced pecans, sherry sage brown butter 12.00 | 17.00
- Grilled Atlantic Salmon** steamed rice, tomato chutney, lemon butter sauce 14.50
- Gruyere Breaded Chicken** mushroom and tomato sauce, buttermilk mashed 14.00
- Petite New York** steak frites, creamed spinach, house demi 15.00
- Penne Pasta** choice of red or white sauce, shaved parmesan 9.00 | 14.00
- Grilled Vegetable Platter** assorted vegetables, garlic balsamic marinade 16.00

ARTISAN CHEESES

- Carr Valley Cardona pasteurized goat's milk, aged 8 months | Purple Haze goat's milk with fennel pollen & lavender
- Everona Piedmont raw sheep's milk, aged 6 months | Knight's Vail raw cow's milk, aged 3 weeks
- St. Pete's Select raw cow's milk, cave aged 100 days
- three 10.00 | five 13.50

