

STARTERS

- Chef's Soup of the Day** 4.00 | 6.00
- Watermelon Gazpacho** mint garnish 4.00 | 6.00
- Semolina Crusted Calamari** whole grain mustard aioli, citrus cocktail sauce 10.50
- Napa Flatbread** pear, pecorino, prosciutto, pistachios, thyme, honey 6.00 | 11.50
- Pan Seared Crab Cakes** braised corn, parsley oil 7.00 | 13.50
- Harvest Platter** mortadella, beef summer sausage, prosciutto panino, olives, apricot preserves, mustard 10.50 | 14.50
- Cashew Crusted Brie** roasted mushrooms, crostini, port reduction 10.50
- Crispy Eggplant Medallions** stewed tomatoes, basil, parmesan 9.50

SALADS

- Organic Field Greens** cranberry vinaigrette, goat cheese, raisins, sliced almonds 6.50
- Shaved Fennel Salad** arugula, mushrooms, parmesan, lemon vinaigrette 7.00
- Rustic Beet Salad** watercress, apple, pear, yellow pepper, blue cheese crumbles, apple champagne vinaigrette 7.25
- Napa Valley Grille Caesar** smoked trout dressing, parmesan 6.50 with grilled chicken, shrimp or salmon 12.50
- Beef Cobb Salad** romaine, watercress, bacon, avocado, egg, tomato, blue cheese buttermilk dressing 9.00 | 15.00
- Peppered Tuna Niçoise** haricot vert, capers, fingerling potatoes, anchovy vinaigrette, organic greens 7.00 | 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>Field Greens Salad</p> <p>Grilled Cheddar Cheese Sandwich</p>	<p>YOUNTVILLE 12.50</p> <p>Choice of Soup</p> <p>Rustic Beet Salad</p> <p>Chicken Wrap</p>
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SANDWICHES

- Grilled Portobello Wrap** pesto aioli, fresh mint, red onion, garden vegetable tortilla, house potato chips 9.75
- Chicken & Spinach Wrap** monterey jack, red peppers, tomato, wheat tortilla, house potato chips 10.50
- Turkey B.L.T.** smoked turkey, lettuce, tomato chutney, compart duroc bacon, avocado, marble rye, french fries 12.75
- House Ground Cheeseburger** aged cheddar, french fries 11.00 with compart duroc bacon 12.50
- Garlic Chicken Burger** provolone, french fries 9.00 with compart duroc bacon 10.50
- Grilled Cheese & Summer Sausage** aged cheddar, multigrain, ranch dressing, french fries 10.25
- Truffled Beef & Swiss** caramelized onions, mayo, sourdough, house potato chips 13.00

MAIN COURSES

- Vegetable Risotto** asparagus, tomato, spinach, fresh herbs, parmesan crisp 6.00 | 11.50
- Grilled Atlantic Salmon** steamed basmati rice, cucumber slaw, lemon butter sauce 15.50
- Breaded Pork Loin** buttermilk mashed, mushroom cream sauce, sautéed spinach 14.50
- Petite New York** greens beans, chili sweet potato frites, house demi 16.00
- 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 Creama Kasa triple cream cow's milk | Purple Haze goat's milk with fennel pollen & lavender
 Knight's Vail raw cow's milk, aged 3 weeks | Amablu St. Pete's Select raw cow's milk, cave aged 100 days
 Satori Bellavitano Raspberry pasteurized cow's milk | Carr Valley Cardona pasteurized goat's milk, aged 8 months
 three 10.00 | five 13.50

