

NAPA VALLEY GRILLE

Starters

Rhode Island Pumpkin & Squash Soup
local organic squash, lemon cream 4.75

New England Clam Chowder
housemade focaccia croutons 4.75

Roasted Crab Cakes
smoked tomato coulis, frisée salad,
candied lemon zest 15.25

Steamed Maine Mussels & Littleneck Clams
edamame, white wine, butter & lemon 13.50

Fried Fresh Point Judith Calamari
crispy kalamata olives, fire roasted red peppers,
shaved lemons, spicy remoulade 14.75

Big Train Farms Roasted Butternut Squash
blue cheese, fried sage, native apple gastrique 9.75

Oysters

Beavertail - RI Huma Huma - WA
Martha's Vineyard - MA Newport Cup - RI
apple cider mignonette & cocktail sauce 2.75... each

Salads

Organic Lettuces
apple cider vinaigrette, toasted sunflower seeds 8.75
with Westfield Farms warm hazelnut crusted goat cheese 10.25
with fresh fried Point Judith Calamari 16.75

Traditional Caesar Salad with Grilled Chicken
romaine hearts, roasted garlic & parmesan croutons,
shaved prosciutto 14.75

Spicy Shrimp and Frisée Salad
mint, basil, toasted hazelnut, chili orange vinaigrette 10.50

Vintner's Salad
organic greens, grilled chicken, apples,
walnuts, grapes, blue cheese 14.25

Marinated Hanger Steak Salad
roasted fingerling potatoes, grilled red onion,
Westfield Farms chèvre, mustard vinaigrette 14.75

St. Helena

cup of pumpkin & squash soup,
organic lettuces, apple cider vinaigrette,
half farmhouse grilled cheese
13.75

Rutherford

cup of New England clam chowder, organic lettuces,
mini Ipswich oatmeal stout cod sandwich
14.50

Yountsville

cup of pumpkin & squash soup,
half caesar salad, roasted garlic & parmesan croutons
half California turkey "BLT"
14.75

Cheese Plate

Great Hill Blue (MA) unhomogenized cow's milk, full-flavored
Divine Providence (RI)~aged gouda style, sharp smooth texture
Atwells Gold (RI)~hard Italian cow's milk, aged 1 year, nutty
caramel flavors
14.00

Harvest Platter

house smoked salmon, port poached pear, Westfield Farms
Hubbardston Blue, shaved prosciutto, Atwells Gold,
Concord grapes, house made eggplant caviar
17.75

Chef Guy Michaud

Chef Stephanie Mikolazyk

Sandwiches

Fried Atlantic Cod Sandwich
Ipswich oatmeal stout batter, sauce gribiche,
watercress, housemade roll 13.50

Grilled Cheddar Chuck Burger
house made roll, herbed fries 10.75

Farmhouse Grilled Cheese
gruyere, tomato, shaved prosciutto, spicy aioli,
housemade fries 14.75

California Turkey "BLT"
tomato jelly, hickory smoked bacon,
toasted white bread 11.75

Marinated Flat Iron Steak Sandwich
sautéed peppers, onions and mushrooms, provolone, housemade
fries 15.25

Main Courses

Petite Filet Mignon
mushroom risotto, grilled spinach,
red wine demi-glace 18.75

Grilled Atlantic Salmon
delicata squash & pumpkin ragout, Lacinato kale,
red pepper jus 15.25

Seafood Pappardelle
George's Bank scallops, cod, Atlantic salmon, Maine mussels,
whole wheat Prima pasta, champagne cream sauce 15.50

Grilled Center Cut Swordfish
red beet couscous, watercress & radish salad,
lemon shallot vinaigrette 16.50

Fresh Prima Fettuccine with Spicy Pomodoro
gulf shrimp, spinach, house made mozzarella 14.50
with grilled chicken 13.50