

Black Bean Soup pico de gallo 4.00 | 7.00

Crab Fritters bite size crab fritters, smoked tomato jam, roasted fennel salad 13.00

Hearth Oven Flatbread kabocha squash puree, spaghetti squash, mozzarella, crispy sage, vadouvan curry 12.75

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

Organic Heirloom Tomato Salad lemon cucumber, creamy feta dressing, black garlic aiöli, marjoram 11.75

YOUNTVILLE 14.25

RUTHERFORD 14.50

ST. HELENA 14.75

Rustic Chicken Vegetable Soup

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Baby Lettuces, Walnut Vinaigrette

Caesar Salad, Grana Parmesan

Greek Style Salad, Feta Cheese

Half Grilled Cheese Sandwich

Half Turkey Club Sandwich

Half Smoked Tuna Melt

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 Skirt 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

Aged Cheddar Grilled Cheese sourdough bread, wild arugula salad, lemon vinaigrette 13.75

Ahi Tuna Burger chile aiöli, guacamole, vegetable fritto misto, butter lettuce, vine ripe tomato 15.75

Smoked Albacore Tuna Melt toasted brioche, artisan pepper jack cheese, greek style salad, feta cheese 15.25

Herb-Marinated Turkey Breast Club honey mustard, bacon, melted gruyere, greens, walnut vinaigrette 14.25

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

Open Faced BBQ Short Rib Sandwich tender braised beef, house made bbq sauce, sweet potato fries 14.50

Butternut Squash Tortelloni house made pasta, apple cider nage, spaghetti squash, ginger gremolata 10.00 | 19.00

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

Pan Roasted Natural Chicken Paillard fingerling potatoes, chanterelle mushrooms, wild arugula pesto 19.25

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

Pan Roasted Salmon kabocha squash risotto, pepita pesto 24.25

Prime Tender Braised Short Rib brown sugar yam mash, hard roasted brussels sprouts 19.75

ARTISAN CHEESES

Cypress Grove "Truffle Tremor" goat | Jasper Hill Farm "Bayley Hazen Blue" raw cow
 Cowgirl Creamery "Mt. Tam" organic cow | Wisconsin Dairy Co-Op "Dante" raw sheep
 Crave Brothers "Petit Frere" cow | Dancing Cow "Bourrée" raw cow
 fruit mostardo, "little farm" membrillo three 15.00 | five 21.00

