

## HANDHELDS

*substitute truffle chips +\$2*

<b>BISTRO BURGER</b>	\$20
goat cheese, grilled onions, garlic aioli, mixed greens, kettle chips	
<b>CHIMICHURRI CHICKEN SANDWICH</b>	\$22
garlic aioli, swiss, mixed greens, pickled onions, ciabatta roll, kettle chips	
<b>GRILLED BRIE &amp; GOAT CHEESE</b>	\$18
orange chili jam, grilled como, kettle chips	
<b>CHIMICHURRI FLATBREAD</b>	\$19
tenderloin steak, chimichurri, goat cheese, microgreens	
<b>PESTO FLATBREAD</b>	\$15
sundried tomatoes, mozzarella, basil, balsamic <i>add chicken +\$6</i>	

## FEATURED ITEM

<b>WILD MUSHROOM LINGUINI</b>	\$19
parmesan, spinach, basil, shallots, white wine, crispy prosciutto, lemon <i>add chicken +\$6 add grilled prawns +\$10</i>	

## WHIMSY CHOCOLATES

<b>CARAMEL POPCORN</b>	\$16
original, sriracha peanut, salted caramel, bourbon pecan	
<b>MINI SALTED CARAMELS</b>	\$6
dark or milk chocolate	
<b>9 PIECE TASTING BOX</b>	\$20
monthly rotation of curated chocolates that pairs perfectly with the monthly wine flight	
<b>TRUFFLES AND MELTAWAYS</b>	\$13
ask your server for the current selection	

## DESSERTS

<b>MOUSSE DOME</b>	\$14
ask your server for the current selection	

## BEER & NON-ALCOHOLIC

### BEER

<b>ROTATING LOCAL BEER SELECTION</b>	\$7
--------------------------------------	-----

### NON-ALCOHOLIC

<b>BOTTLED COKE IN GLASS, CANE SUGAR</b>	\$4
<b>BOTTLED SPRITE IN GLASS, CANE SUGAR</b>	\$4
<b>SAN PELLEGRINO SPARKLING WATER</b>	
PLAIN	\$3
BLOOD ORANGE	\$4
LIMONATA	\$4

- \*consuming raw or undercooked, meats, poultry, shellfish or eggs may increase your risk of food borne illness
- Parties of 8 or more will have an automatic gratuity of 22% added and no more than 2 tabs or cards per group
- Any tabs left open will have a 22% gratuity added to serviced products

## BOARDS

*Served with house made spicy honey, Estate vineyard jam, roasted garlic, olives, dried fruit, pickled red onions and black pepper crackers*  
*\*can be made gluten free upon request*

<b>CHARCUTERIE</b>	\$26
locally sourced cured meats and artisan cheese	
<b>CHEESE</b>	\$22
artisan cheese	

## SALAD AND SOUP

*add chicken +\$6 / add shrimp +\$10*

<b>SEASONAL MIXED GREENS</b>	\$14
bleu cheese, shallots, dill, pepitas, walnuts, balsamic, pomegranate glaze	
<b>CAESAR SALAD</b>	\$14
romaine, parmesan, smoked croutons, house made dressing	
<b>FRENCH ONION</b>	\$7
Maryhill white wine, beef stock, onions, baguette, swiss	
<b>CLAM CHOWDER</b>	cup \$7   bowl \$14
bacon, clams, potato, cream, fresh herbs	

## SHAREABLE PLATES

<b>GRAND CENTRAL BREAD</b>	half \$8   full \$13
bistro oil or butter	
<b>BAKED BRIE</b>	\$17
Sithean Acres blackberry honey and roasted garlic, toasted baguette	
<b>HUMMUS &amp; CRUDITÉ</b>	\$18
seasonal crisp veggies, pickled red onion, mixed olives, mama lil's peppers, olive oil	
<b>SPINACH ARTICHOKE DIP</b>	\$16
served warm with toasted pita and seasonal crudité	
<b>SALMON CAKES</b>	\$19
panko breaded, lemon aioli	
<b>MEDITERRANEAN SIZZLE PRAWNS*</b>	\$18
Maryhill white wine, prawns, shallots, olives, mama lil's peppers, lemons	
<b>SIZZLING MUSHROOM</b>	\$16
wild mushroom blend, garlic, shallot, white wine, butter	
<b>STEAK BITES</b>	\$21
tenderloin steak, served medium, mushrooms, garlic, shallot, rosemary, Maryhill red wine, butter	
<b>TRUFFLE CHIPS</b>	\$5
kettle chips, truffle seasoning	
<b>MIXED OLIVES</b>	\$8
greek olive mix	
<b>MARCONA ALMONDS</b>	\$8
tossed with smokey Herb de Provence	



## LUNCH SPECIALS

Monday-Friday 12pm-3pm

**Choose two for \$15**

*Add a glass of Wine Maker's Red, Wine Maker's White  
or our featured glass for \$8*

### **BISTRO SLIDER**

beef patty, goat cheese, mixed greens, caramelized  
onions, garlic aioli, kettle chips

### **CHICKEN SLIDER**

garlic aioli, mixed greens, swiss,  
pickled onions, chimichurri, kettle chips

### **CHIMICHURRI FLATBREAD**

tenderloin steak bites, chimichurri,  
goat cheese, microgreens

### **PESTO FLATBREAD**

sundried tomatoes, mozzarella,  
basil, balsamic

### **CLAM CHOWDER**

bacon, clams, potato, cream, fresh herbs

### **FRENCH ONION**

Maryhill white wine, beef stock, onions,  
baguette, swiss

### **CAESAR SALAD**

romaine, parmesan cheese, smoked croutons,  
house made caesar dressing

### **MIXED GREENS SALAD**

candied walnuts, pepitas, bleu cheese, shallots, balsamic  
vinaigrette, pomegranate glaze, fresh dill

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.*

*\*\*Not valid with any other promotional pricing*

*\*\*\*Please no substitutions*