

BOARDS

served with tart cherry jam, spiced almonds, olives, pickled peppers, pickled onions, and crackers

CHARCUTERIE  26

Cured meats, artisan cheeses

CHEESE  20

Artisan cheeses

SHAREABLE PLATES

BISTRO BREAD 13

House made bread warmed and served with bistro oil and butter.

ROSEMARY GOAT CHEESE BREAD 17

House made bread filled with goat cheese blend and roasted garlic cloves. warmed and served with bistro oil.

SOFT PRETZEL 13

Brushed with butter. Served with house made cheese sauce, and mustard.

SIZZLING STEAK BITES * (GF) 31

6oz of Snake River Farms American Kobe beef seared and seasoned with roasted garlic cloves, shallots, butter, and demi glace. Finished with Gorgonzola and Parsley.

ROASTED GARLIC HUMMUS 20

Served with carrots, cucumber, bell peppers, pepperoncini, olives, and pita bread.

TOMATADOR CLAMS* (*ask server if available*) (GFA) 30

Featuring Spiceology's Tomatador Blend, grape tomatoes, garlic, shallot, butter, white wine and lemon. Served with crostini.

SAUTEED MUSHROOMS  (GF) 19

Sasquatch Sous Gourmet Mushrooms and button mushrooms, sauteed with garlic, shallots, white wine, and butter.

SAUTEED PRAWNS* (GF) 30

½ pound of prawns sauteed with garlic, shallot, lemons, olive mix, and sweet drop peppers. Finished white wine and butter.

SALADS

add bacon +3, add chicken +6 add shrimp +11

Dressings- ranch, caesar, curry vinaigrette, dijon vinaigrette

CAESAR *  (GFA) 14.50

House made Caesar dressing, parmesan cheese, & croutons.

Side Salad 8

GARDEN SALAD (GF) 17

Pecorino cheese, cucumber, and tomatoes. Choice of dressing.

Side Salad 9

SPICED CARROT SALAD 23

Moroccan spiced carrots, Israeli cous cous, black lentils, shallots, golden raisins, Curry Vinaigrette, cucumber mint sauce, and cilantro microgreens.

KALE APPLE SALAD (GF) 24

Baby Kale, Roasted apples, roasted butternut squash, shallots, sharp cheddar cheese, tart cherries, spiced candied pecans, and maple Dijon vinaigrette.

HOUSE MADE SOUP Cup 5

Ask server for current selection. Bowl 8

HANDHELDS

Sub gluten free bread for +3, gluten free bun +5.

Served with a choice of side: potato chips, veggies, garden salad +6, or Caesar salad +5

SOUTHWEST CHICKEN SANDWICH (GFA) 19

Grilled chicken and grilled onions tossed in gouda cheese sauce. Served on a hoagie with Pico De Gallo.

REUBEN 18

Pastrami, Swiss cheese, sauerkraut, and thousand island dressing.

WINERY BURGER* 26

Snake River Farms Wagyu beef patty topped with bacon, goat cheese, and balsamic onions. Finished with garlic aioli, lettuce, tomato, and pickles.

FLATBREADS

Substitute gluten free crust for +5

THAI FLATBREAD (GFA) 16

Red curry coconut sauce, chicken, mozzarella, and shallots. Topped with marinated cucumber carrot salad, cilantro micro greens, and crushed peanuts. (contains peanuts and coconut)

FALL FLATBREAD (V, GFA) 16

Olive oil and garlic, goat cheese, roasted butternut squash. Topped with kale, maple Dijon vinaigrette, and sweet drop peppers.

APPLE GORGONZOLA FLATBREAD 16

Olive oil and garlic base topped with roasted apples, bacon, mozzarella, gorgonzola, and balsamic glaze.

DESSERT

HOUSE-MADE TRUFFLES 7

Ask your server for current selection (4 per order).

CRÈME BRULEE 10

Ask server for this month's flavor.

BREAD PUDDING 8

Ask server for seasonal selection.

PUMPKIN SPICE WHOOPIE PIE 10

BEVERAGES

BEER 12oz can**

GEORGETOWN BODHIZAPA IPA 6.9%, 60 IBU 7

GEORGETOWN JOHNNY UTAH PALE ALE 5.6%, 50 IBU 7

2 TOWNS CIDERHOUSE BRIGHT CIDER 6% 7

NON-ALCOHOLIC

SPARKLING WATER 4

SODA 4

ORANGE JUICE OR APPLE JUICE 4

 = Maryhill Winery Signature Item

Fresh Sheet

PUMPKIN BISQUE (GFA) - 15

Velvety pumpkin soup with Cardamom crema and spiced pecans. Served with crostini.

(contains coconut)

STEAK SALAD (GF)* - 28

Wagyu Top Sirloin, romaine, shallot, gorgonzola crumbles, spiced pecans, and blue cheese vinaigrette.

Finished with balsamic glaze.

AL PASTOR TACOS - 15

Flour tortilla shells, braised pork shoulder, cotija cheese, and Pico de Gallo.

TROUT ALMONDINE (GFA) - 27

Pan seared rainbow trout in browned butter and almonds. Served with rice pilaf and Caesar salad.

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

(v)- Vegetarian

(GF) Gluten Free

(GFA) Gluten Free Available