



SALADS

add chicken (vegan chicken available) +6
shrimp +10

- CAESAR** (m) *GFO (no croutons)* 15
anchovy and garlic dressing, house made croutons, parmesan
- KALE POACHED PEAR** *GF* 17
red wine poached pears, shaved almonds, blue cheese crumbles,
blackberry vinaigrette

SANDWICHES

*All served with a choice of side salad, potato chips, fries
truffle fries or soup (+\$3)*

All sandwiches available with Gluten Free bread

- BIG JAY'S BURGER** 23
Painted Hills 7oz patty, poachers caramelized onion cheddar,
lettuce, tomato, pickle, garlic aioli
- TURKEY CLUB** 21
turkey, bacon, ham, swiss, lettuce, tomato
- GRILLED BRIE & GOAT CHEESE** (m) 18
with fig jam
- CLASSIC OR NEW REUBEN** (m) 19/23
CLASSIC: pastrami, Swiss cheese, sauerkraut, thousand island
NEW REU: adds bacon, grilled onions, provolone, chipotle mayo 🌶️

SOUPS

- TOMATO BASIL BISQUE** *GFO (no croutons/GF crostini)* 6/12
creamy tomato with basil
- MINESTRONE** *VO = Veg/Vegan Option (no sausage, no noodles)* 6/12
Italian sausage beans, kale, onion, carrot, tomato, celery,

BEER

- BLACK RAVEN PILSNER** 7.50
- BLACK RAVEN TRICKSTER IPA** 7.50
- SCUTTLEBUTT AMBER ALE** 7.50

NON-ALCOHOLIC

- COKE/SPRITE** 4
- PURE LEAF UNSWEETENED TEA** 6
- SPARKLING ICE FLAVORED WATER** 5
- PELLEGRINO SPARKLING MINERAL WATER** 5

GF = Gluten Friendly, GFO = Gluten Friendly with Options, VO = Vegan Options, V = Vegan,

🌶️ = Indicates presence of spices. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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SMALL BITES

BLUE CHEESE DATES	8
stuffed dates, topped with crispy prosciutto, saba	
MARCONA ALMONDS	7
toasted and tossed with salt	
MUSHROOM TOAST <i>GFO (gluten free bread)</i>	9
mushrooms, herb goat cheese	
POPCORN	5
sea salt or truffle	

SHAREABLE PLATES

BAKED BRIE DIP (m) <i>GFO (gluten free bread/crackers)</i>	16
baked brie, roasted garlic, green onions, crostini and crackers	
BISTRO BREAD (m) <i>VO (no cheese)</i>	13
bistro oil, garlic, parmesan, red pepper flakes	
CHARCUTERIE (m) <i>GFO (gluten free crackers)</i>	25
selection of artisan meats and cheeses	
CHEESE (m) <i>GFO (gluten free crackers)</i>	20
artisan cheese and accoutrements	
CHIMICHURRI STEAK (m) <i>GF</i>	20
flatiron with housemade chimichurri	
GRILLED CHEESE SAMPLER & SOUP	18
classic cheddar / poachers caramelized onion cheddar, pickled onion / bacon butter crust, blue and brie / tomato basil bisque	
MINI POT PIES	18
chicken, seasonal vegetables, pastry crust	
LAMB MEATBALLS	18
marinara, topped w/ mint yogurt	
PARMESAN BRUSSELS <i>GF, VO (no cheese, no prosciutto)</i>	16
sautéed brussels sprouts, parmesan, prosciutto crumbles, balsamic	
SALMON CAKES (m) <i>GF</i>	19
house made salmon cakes, green onion aioli, teriyaki, Asian slaw	
SAUTEÉD MUSHROOMS 🍄 (m) <i>GF, VO (no butter)</i>	17
Maryhill white wine, assorted mushrooms, garlic, red pepper flakes	
SIZZLE SHRIMP 🍤 (m) <i>GF</i>	22
Maryhill white wine, shrimp, lemons, red pepper flakes, Mama Lil's peppers	
TRUFFLE FRIES (m) <i>GF</i>	11
crispy golden fries, truffle aioli, shaved pecorino Romano	
EDAMAME HUMMUS <i>GFO (gluten free crackers)</i>	16
roasted garlic, pita, crackers, veggies	

DESSERT

AFFOGATO	9
vanilla bean ice cream, espresso	
CHOCOLATE TRUFFLE SAMPLER – COMING SOON!	
Whimsy chocolate truffles	
CRÈME BRÛLÉE <i>GF</i>	12
house made with blackberry preserve	