



## SPECIALS

### FLIGHT & CHEESE

#### SHELTON COLLECTIONS:

##### **Cabernet Franc, Merlot, Petit Verdot**

2 oz. pours of each paired with fontina, beechwood smoked cheddar, manchego

**16.17**

### BOARD

#### **Pear Baked Brie**

Caramel walnuts, citrus Castelvetrano olives, grapes, pumpkin pie spiced crostini, butternut squash bread, molasses butter & pepper jelly

**17.17**

### STARTER

#### **Pulled Duck Sweet Potato Fritters**

Cranberry apple sage chutney, orange ginger glaze, jalapeño pea puree

**15.17**

### ENTRÉE

#### **Veal Scallopini\***

Bin 17 lemon herb butter, Santa Rosa plums, mushroom risotto rouge

**28.17**

#### **Fishmongers' Prime\***

Halibut filet, Chardonnay vin blanc, Banyuls grape & apricot chutney, herb risotto

**40.17**

## BRUNCH

[ Served Sundays 11am - 3pm ]

Served with grits, breakfast potatoes, or fruit

#### **Harvest Benedict\***

Poached farm fresh eggs, toasted English muffin, sautéed spinach, hollandaise, capicola ham OR house cured salmon\*

**20.17**

#### **Vintner's Breakfast\***

Farm fresh eggs any style, sourdough toast, choice of: apple bacon, country ham, country sausage

**18.17**

#### **Omelet Du Jour\***

Farm fresh eggs, Chef selected ingredients

**Market Price**

\*This item may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please let us know if you have any food allergies or special dietary needs.