DAILY MENU

Our menu is available daily from 11:00 am - 6:00 pm. Please order at the Tasting Bar.

BOARDS

Artisanal Cheese | \$19 Local Charcuterie | \$19 Mixed Olive & Tapenade | \$16 Chef's Combination | \$24

Scratch Soup of the Day | \$10

FEATURED PAIRING

Hot Artichoke Dip | \$12

onion, anaheim peppers, lavosh Pairing Suggestion: 2015 Pinot Blanc

Fall Harvest Salad | \$14

mixed greens, roasted squash, grilled chicken, quinoa, pumpkin seeds, dried cranberries, blue cheese, walnut vinaigrette *Pairing Suggestion: 2016 Estate Rosé of Pinot Noir*

Curried Squash Bowl | \$14

heirloom squash, lemon citrus rice, pumpkin seeds, frizzled onions add chicken | \$3 Pairing Suggestion: 2015 Estate Chardonnay

Grilled Turkey Pesto Sandwich | \$16

pesto spread, provolone, Mama Lil's Peppers, arugula, grilled ciabatta, kettle chips Pairing Suggestion: 2015 Estate Pinot Noir

*Rigatoni Bolognese | \$16

house Italian sausage and ground beef, San Marzano tomatoes, red bell peppers, cream, parmesan Pairing Suggestion: 2013 Griffin Creek Malbec

Steelhead with Kale & Lentils | \$19

cocoa dusted steelhead, baby kale, white onion, bacon, housemade bbq sauce, autumn lentils Pairing Suggestion: 2014 Elton Pinot Noir

Willamette Valley Mushroom Burger | \$18

½ lb american wagyu beef, wild mushroom spread, sauteed creminis, fontina, arugula, sea salt potato bun and truffle fries Pairing Suggestion: 2015 Bernau Block Pinot Noir

DESSERTS

Mason Jar Chocolate Cake | \$8

house coffee liqueur infused chocolate sauce, vanilla whipped cream Pairing Suggestion: Quinta Reserva Port-Style Pinot Noir

KIDS MENU

* Grilled Cheese | \$5 french fries

* **Pasta** | **\$5** pasta with butter and parmesan

San Pellegrino Limonata & Aranciata | \$2 EartH₂o Bottled Water | \$1.25 Burst's Chocolate Truffles | \$2 Golden Brew Organic Green & Black Tea | \$3 Oregon Craft Beer | \$3

*Denotes item cannot be made gluten free