

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

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 Tempranillo

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**

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

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- 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*