

Lunch Menu

Taking inspiration from our wines' characteristics, our Winery Chef has prepared these menu items to highlight our current vintages.

CITRUS MARINATED OLIVES | \$9

ROASTED SALTED NUTS | \$7

BREAD *with* **HOUSE CULTURED BUTTER** | \$6

SIDE OF FRIES | \$9

WHIPPED FETA *with* **HONEY & PISTACHIOS** | \$10
toasted pita bread

Can be made Gluten Free

Suggested Pairing: 2022 Estate Rosé of Pinot Noir

LOCAL ARTISAN CHEESES | \$26
seasonal accouterments and local artisan bread

Suggested Pairing: 2020 Tualatin Estate Chardonnay

CASCADIA BOARD | \$34
cured meats and local cheese with
seasonal accouterments and local artisan bread

Suggested Pairing: 2017 Elton Self-Rooted Pinot Noir

ROASTED FALL SQUASH *with*
WALNUT VINAIGRETTE | \$16
mixed greens, kale, dried cranberries, quinoa,
pinot poached pear, red onion, blue cheese,
walnut vinaigrette
add chicken \$9

Gluten Free, Vegetarian or Can be made Vegan

*Suggested Pairing: 2020 Tualatin Estate Chardonnay
or 2019 Tualatin Estate Pinot Noir*

PACIFIC WHITE SHRIMP | \$18
garlic, habanero, lemon, white wine, grilled baguette

Suggested Pairing: 2022 Tualatin Estate White Pinot Noir

FRENCH PRESS COFFEE *or* **HOT TEA** | \$3

* Consuming raw or undercooked meat, seafood or eggs
may increase risk of foodborne illness.