

WILLAMETTE VALLEY
VINEYARDS

Sparkling Brunch

Our Winery Chef has prepared incredible brunch items to complement the current releases of *Domaine Willamette Brut* and *Brut Rosé*.

Small Pairings

Chef's Artisanal Platter \$32	Truffle Fries \$10
Mixed Olives, Feta, Valencia Almonds \$18	Bread & Butter \$8
Scratch Soup of the Day \$10	Add Bacon \$6

Featured Pairings

Willamette Scramble | \$18

three eggs, crème fraîche, chives, pepper bacon, hash browns

Gluten Free

suggested pairing: 2021 Domaine Willamette Brut

Vegetable Scramble | \$19

asparagus, red onions, spinach, crème fraîche, chives, hash browns

Gluten Free

suggested pairing: 2021 Domaine Willamette Brut Rosé

Potato Croquettes | \$18

bacon, white cheddar, chives, chipotle aioli, tender greens

can be made Vegan upon request

suggested pairing: 2023 Founders' Reserve Pinot Noir

Tomato & Feta Salad | \$16

tender greens, frisée, crispy chickpeas, pickled shallots, fresh tomatoes, feta, basil vinaigrette

Gluten Free, Vegetarian; can be made Vegan upon request

suggested pairing: 2024 Estate Rosé of Pinot Noir

Orange & Ricotta Pancakes | \$18

citrus butter, orange cream, maple syrup, fresh fruit

Vegetarian

suggested pairing: Oregon Blossom Sparkling Blanc

Smoked Salmon Omelette | \$22

red onions, asparagus, spinach, whipped ricotta, chives, hash browns

Gluten Free

suggested pairing: 2023 Estate Chardonnay

Corn Beef Hash | \$26

shredded corn beef brisket, peppers, onions, three scrambled eggs, cheddar cheese, chipotle aioli

Gluten Free; can be made Dairy Free upon request

suggested pairing: 2021 Pambrun Cabernet Sauvignon

Monte Cristo | \$18

carlton farms honey ham, smoked turkey breast, sliced havarti, brioche bread, blueberry and thyme compote

suggested pairing: 2023 Elton Florine Pinot Noir

Club Willamette Sandwich | \$19

carlton farms honey ham, smoked turkey breast, bacon, sliced tomato, avocado, green leaf lettuce, tillamook sharp cheddar, mayonnaise, house kettle chips

can be made Vegetarian upon request

suggested pairing: 2024 Estate Pinot Gris

Dessert

Black Forrest Cake | \$16

drunken cherry jam, cocoa pastry cream, whipped chocolate ganache

Ice Creams & Sorbet | \$8

inquire about our current selections

Wood Fired Flatbread

Available Thursday to Sunday

Pinot & Pie Special:

Enjoy a complimentary flatbread with the purchase of four bottles of eligible wines. Ask an associate for their favorite pairing!

Pomodoro Flatbread | \$26

confit sun-dried tomato, spinach, blue cheese crumble, garlic oil, pine nut bread crumb, fresh cracked black pepper

Gluten Free upon request

Spicy Del Rey Flatbread | \$26

chorizo, smoked mozzarella, red onions, arugula, hot honey, parmesan, marinara

Gluten Free upon request

KIDS MENU (12 AND UNDER)

Hummus & Fresh Vegetables | \$7.5

Grilled Cheese | \$6

Butter & Parmesan Pasta | \$6

Kids Pizza | \$8

NON-ALCOHOLIC

United Sodas | \$7

flavors: sour blueberry, young mango, white grape, strawberry basil

San Pellegrino Sparkling Water 1L | \$9

Bottled Water | \$3

CRAFT BEER | \$9

Breakside Brewery | Wanderlust IPA

Portland, OR | ABV 6.5% | IBU 64

Pelican Brewery | Beach Beer

Pacific City, OR | ABV 4.5% | IBU 20

* Some dishes may include common allergens or be served lightly cooked to preserve flavor; consuming raw or undercooked meats or seafood may increase health risks. Please share any dietary needs with your Tasting Room Associate.

DJ MacIntyre
Wine & Culinary Director



Jarred Henry
Winery Chef

WillametteValleyVineyards.com
8800 Enchanted Way SE · Turner, OR 97392
Jim Bernau, Founder/President