

# SUMMER REVIVAL

## ALL DAY BRUNCH

### BREAKFAST SANDO

BAKED EGGS, HEIRLOOM TOMATOES, CHEDDAR CHEESE, LOCAL BACON, HOUSE SPICY AILOLO, ON A SOFT ROLL

### BAKED FRENCH TOAST *HOUSE MIMOSA*

BREAKFAST BREAD PUDDING WITH HOUSEMADE WHIP AND MAPLE SYRUP

### AVOCADO TOAST *2022 SPARKLING*

MASHED AVOCADO, TOMATOS, PICKLED ONION, CRUMBLLED FETA. ON THICK BUTTERED SOURDOUGH

### JAM & FETA TOASTIE *2022 PINOT NOIR/ PINOT GRIS* **ADD BACON +\$3**

HOUSEMADE BERRY JAM, WHIPPED FETA, ARUGULA AND TOASTED PECANS IN A TANGY VINAIGRETTE. ON THICK BUTTERED SOURDOUGH

## SANDWICHES AND SUCH

### CHICKEN SALAD - SANDWICH OR SALAD *2021 TEXAS PINOT GRIGIO*

HOUSE PULLED CHICKEN BREAST, PURPLE ONION, AND DRIED CRANBERRIES IN A YOGURT/MAYO BLEND. TOPPED WITH LETTUCE, TOMATOES, AND DIJON ON TOASTED SLICED SOURDOUGH. KETTLE CHIPS

### ITALIAN SANDWICH *2019 TEMPRANILLO*

GENOA SALAMI, SLICED CAPICOLA, OLIVE SALAD, BANANA PEPPERS, PROVOLONE, CALABRIAN MAYO, AND SHREDDED ROMAINE TOPPED WITH HOUSE VINAIGRETTE ON CIABATTA. KETTLE CHIPS

### SOURDOUGH BLT *2021 SYRAH/ CAB SAUV*

LOCAL BACON, CRISP LETTUCE, HEIRLOOM TOMATOES, CALABRIAN MAYO ON TOASTED SLICED SOURDOUGH. KETTLE CHIPS **ADD AVOCADO +\$2**

### FRENCHIE DOG *20221 SEMILLON/ SAUV BLANC*

HUDSON'S 100% BEEF GOURMET DOG, DIJON MUSTARD AND DICED PURPLE ONION.. KETTLE CHIPS

### TUNA ON TOAST *2021 CABERNET FRANC*

TUNA, GARLIC, OLIVE OIL, LEMON, AND WHITE BEANS. TOPPED WITH ROASTED TOMATOES AND SHREDDED PARMESAN CHEESE. ON THICK BUTTERED SOURDOUGH

## SMALL BITES

### BURRATA BRUSCHETTA *2022 SPARKLING*

HEIRLOOM TOMATO, BASIL, PURPLE ONION, AND GARLIC OIL WITH AGED BALSAMIC ON SOUGHDOUGH TOAST

### WHITE BEAN SPREAD *2021 CABERNET FRANC*

WHITE BEANS PUREED WITH GARLIC CONFIT, ZA'TAR AND TAHINI. SERVED WITH MARINATED OLIVES AND HOUSE CRACKERS

## SALADS AND BOWLS

### TOP WITH SALMON, CHICKEN, BURRATA, AVOCADO, OR CHICKEN SALAD

### CHOP SALAD *2021 TEXAS PINOT GRIGIO*

CHOPPED ROMAINE AND RED ONION TOSSED IN CHAMPAGNE VINAIGRETTE. TOPPED WITH MIXED OLIVE SALAD, BANANA PEPPERS, MARINATED ARTICHOKE HEARTS, ROASTED RED BELL PEPPERS, GENOA SALAMI, WHITE BEANS, AND PROVOLONE

### FARRO GRAIN BOWL *2021 TEXAS CINCAULT*

BARTON MILLS FARRO, ROASTED SWEET POTATOES, DRIED CRANBERRIES, PEPITAS, GOAT CHEESE, ARUGULA, BALSAMIC VINAIGRETTE AND HERB GODDESS DRESSING

### GINGER MISO NOODLE BOWL *2022 PINOT GRIS*

YAKISOBA NOODLES, SHREDDED CABBAGE, ARUGULA, TOMATO AND GREEN ONION TOSSED WITH GINGER-MISO VINAIGRETTE AND SESAME SEEDS. SERVED CHILLED  
**ADD ROASTED SALMON + \$6.50**

### BRUSSEL SPROUT CHICKEN 'CAESAR' *2020 RIESLING*

SHAVED BRUSSELS, PURPLE ONION, APPLES, DRIED FIGS AND LOADS OF PARMESAN, TOSSED WITH HOUSE CAESAR. TOPPED WITH ROASTED CHICKEN AND A SIDE OF WARM SOURDOUGH.

### QUINOA & ARUGULA SALAD *2020 RIESLING*

QUINOA, ARUGULA, HEIRLOOM TOMATOES, PICKLED RED ONION, CRUMBLLED FETA AND MARINATED OLIVES TOSSED WITH BALSAMIC VINAIGRETTE.

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