



WELCOMES YOU!!

STARTERS & SHAREABLE PLATES

CHEESE PLATE \$24/\$22

An array of artisan, hand-selected cheeses accompanied by dried apricots, dried cranberries, herbed Marcona almonds, pistachios, cornichons, honey, fruit preserves, house-marinated olives, house-pickled grapes & crackers.

CHARCUTERIE PLATE \$20/\$18

A savory assortment of cured meats! The charcuterie is paired with a rotating artisan cheese, pâté, house-marinated olives, house-pickled grapes, Dijon mustard, cornichons, pistachios, herbed Marcona almonds, & crackers.

CALIFORNIA CAPRESE DIP \$12/\$10

A delicious twist on bruschetta for the group to share! Fresh burrata mozzarella infused with lemon zest & olive oil, topped with diced farm fresh heirloom tomatoes, basil pesto, & arugula. Served with toasted country bread for dipping.

24 CARROT FARMS SHISHITOS \$10/\$8

A taste of summer! Oven-roasted shishito peppers drizzled with avocado aioli & topped with grated cotija cheese & pickled red onions.

MUSHROOM TOASTIES \$8/\$6

Freshly toasted baguettes topped with Montchèvre garlic & herb goat cheese, sauteed oyster and cremini mushrooms, finished with minced parsley and lemon zest. Comes 3 to an order. Extra Toastie \$3

STRAWBERRY BEET BRUSCHETTA \$8/\$6

Bright strawberries & roasted golden & red beets marinated in orange juice and blood orange olive oil. Served atop toasted baguette covered with herbed goat cheese, all topped with a chiffonade of arugula, pistachios, balsamic glaze & sea salt. Comes 3 pieces to an order. Extra piece \$3

CREAMY SPINACH DIP \$11/\$9

A cool & creamy combination of spinach, cheddar cheese, bell peppers, sweet onions, crisp carrots, & water chestnuts. Served with crackers.

SANDWICHES & SALADS

RETAIL/CLUB

BLT

\$12/\$10

Staff favorite! Featuring hardwood smoked bacon, crisp romaine, fresh vine-ripened tomatoes & a creamy avocado-cilantro-gorgonzola spread, served on a brioche bun. Served with a side of chips.

PULLED PORK SLIDERS

\$14/\$12

Niman Ranch pulled pork, house-made apple cilantro coleslaw, & fried onions on toasted brioche buns. Comes with 2 sliders per order, with a side of chips. Dairy free.

Gluten sensitive option – Sub buns for Romaine lettuce boats, omit onions

THE STARFIELD MELTER

\$15/\$13

Warm, thinly sliced roast beef dressed in the works. Sauteed mushrooms, grilled onions, & spicy pepperoncini melted together with Swiss cheese. Served on a toasted, soft French roll with garlic aioli. Served with chips.

CHICKEN SALAD WRAP

\$14/\$12

Tender chicken breast tossed with a creamy paprika-spiced mayo, Dijon mustard, crisp red onion, sweet grapes, garlicky chives, fresh celery, & chopped pecans, wrapped in a tomato & basil tortilla with fresh romaine. Served with chips. Dairy free.

Add on Bacon & Avocado – \$3 Gluten sensitive option – Sub wrap for Romaine lettuce boats.

CHERRY CHICKEN PECAN SALAD

\$14/\$12

Tender spring greens with gorgonzola, sweet & tart dried cherries, Applegate chicken breast, & savory pecan halves, all tossed with a pear & shallot vinaigrette. Served with crostinis. Gluten sensitive option available upon request.

SWEET TREATS

BOURBON VANILLA BREAD PUDDING \$6/\$5

Decadent and rich! Chunks of sourdough bread, raisins, orange zest, & vanilla bean puree enrobed in a bourbon cream sauce.

SALTED CARAMEL BROWNIES \$6/\$5

Deliciously sweet & salty! Fudgy brownies drizzled with buttery salted caramel, served warm with a drizzle of raspberry & chocolate sauce.

CHOCOHIGOS – CHOCOLATE COVERED FIGS \$9

These hand-dipped delights are a chewy & crunchy treat from Valencia, Spain. Fruity dried Pajarero figs are bathed in decadent dark chocolate.

CHUAO CHOCOLATIER ARTISAN CHOCOLATES \$5.5

This chocolate is crafted with a proprietary blend of fair-trade certified chocolate, free of any additives or artificial flavorings! Ask your server which flavors we currently have!

SIDES & SNACKS

SIDE OF APPLE CILANTRO COLESLAW \$4

DIRTY CHIPS – BBQ, Cracked Pepper \$1.5

MARINATED OLIVES \$5

MARCONA ALMONDS \$MP

CORNICHONS \$4

GLUTEN FREE CRACKERS – Assorted Flavors \$7 – \$9

RUSTIC BAKERY CRACKERS – Assorted Flavors \$6-\$10

NON-ALCOHOLIC BEVERAGES

SAN PELLEGRINO – Assorted Flavors \$2

PELLEGRINO SPARKLING WATER \$3

MARTINELLI'S APPLE JUICE \$3

HARNEY & SONS BLACK TEA \$3


STARFIELD
 VINEYARDS

BUILD YOUR OWN WINO SNACKABLES

Hand-pick your favorite cheeses and meats or try something totally new! Our team can answer any questions and plate your selection for you. Check out the "Snacks & Sides" section on the front side of the menu for add-ons to your plate!
Please note everything is à la carte. \$M.P.= Market Price.

CHEESES

HUMBOLDT FOG BY CYPRESS GROVE – \$M.P.

*Soft-ripened goat cheese. Floral, herbaceous, & citrusy.
 Pasteurized Goat's Milk • Vegetarian • Arcata, Ca*

LAMB CHOPPER BY CYPRESS GROVE – \$M.P.

*3 months aged. Nutty and subtly sweet.
 Pasteurized Sheep's Milk • Vegetarian • Arcata, Ca*

TRUFFLE TREMOR BY CYPRESS GROVE – \$M.P.

*Soft-ripened goat cheese with heavy floral and mushroom notes.
 Pasteurized Goat's Milk • Vegetarian • Arcata, Ca*

***PURPLE HAZE BY CYPRESS GROVE – \$6.5**

*Lush and fluffy chèvre, sprinkled with lavender and fennel pollen.
 Pasteurized Goat's Milk • Vegetarian • Arcata, Ca*

***SMOKED MOZZARELLA BY BELFIORE – \$4.5**

*Apple, Cherry, and Alder wood smoked fresh mozzarella
 Pasteurized Cow's Milk • Vegetarian • Northern CA*

MANCHEGO CURADO BY EL TABLAO – \$M.P.

*6 months aged. Semi-firm, nutty and buttery.
 Pasteurized Sheep's Milk • La Mancha, Spain*

X.O. GOUDA BY BEEMSTER – \$M.P.

*26 months aged. Caramelly & nutty, with crunchy protein crystals.
 Pasteurized Cow's Milk • Northern Holland*

D'AFFINOIS BY FROMAGERIE GUILLOTEAU – \$M.P.

*Soft, buttery, and mild, it's a silkier brie!
 Pasteurized Cow's Milk • Vegetarian • France*

PORT SALUT BY S.A.F.R. – \$M.P.

*Semi-soft, mild, and velvety.
 Pasteurized Cow's Milk • Vegetarian • Brittany, France*

***MIMOLETTE EXTRA VIELLE BY ISIGNY – \$8.5**

*24 months aged. Fudge-like consistency, like savory butterscotch!
 Pasteurized Cow's Milk • Normandy, France*

***BARELY BUZZED BY BEEHIVE – \$6.5**

*Cheddar rolled in espresso and lavender!
 Pasteurized Cow's Milk • Vegetarian • Organic • Ogden, Ut*

SMOKED APPLE WALNUT BY BEEHIVE – \$6.5

*Aged cheddar smoked with walnut wood and apple slices!
 Pasteurized Cow's Milk • Vegetarian • Organic • Ogden, Ut*

MONTCHÈVRE CHEESES – \$4.5

*Decadent, fruity, and slightly tangy. Ask your server for flavors!
 Pasteurized Goat's Milk • Vegetarian • Belmont, Wi*

MARINATED GOAT CHEESE BY CHEVOO – \$6.5

*Marinated in EVOO, black truffle or smoked salt & rosemary.
 Pasteurized Goat's Milk • Vegetarian • Northern CA*

***SNOWDONIA CHEESES – \$9**

*This is the pinnacle of aged cheddar. Ask your server for flavors!
 Pasteurized Cow's Milk • Vegetarian • Wales*

***LAURA CHENEL FRESH GOAT CHEESE – \$5.5**

*Sweet, zesty, & earthy goat cheese. Ask about our flavors!
 Pasteurized Goat's Milk • Vegetarian • Northern CA*

***=STAFF FAVORITE!**

MEATS & PÂTÉ

FINOCCHIONA SALAMI BY OLYMPIA PROVISIONS – \$9

*A delicate salami, classically flavored with a combination of
 garlic, black pepper, and fennel. (4.5oz)*

PROSCIUTTO BY CREMINELLI – \$6.5

*Slow cured, air-dried, melt in your mouth goodness. Sliced
 paper-thin. (2oz)*

TARTUFO SALAMI BY CREMINELLI – \$12

*Earthy black summer truffles and organic spices infuse this
 uncured salami. Bold & decadent, it's perfect for any truffle
 lover. (5.5oz)*

***CASALINGO SALAMI BY CREMINELLI – \$10**

*This smooth-textured, mild salami is a family recipe that pairs
 beautifully with Black Bomber cheese by Snowdonia. (5.5oz)*

SOPRESSATA SALAMI BY CREMINELLI – \$10

*This salami is inspired by Northern Italian style charcuterie. It
 is crafted with Sangiovese wine and garlic (5.5oz)*

SOPRESSA SALAMI BY CREMINELLI – \$6.5

*This salami is seasoned with wine, garlic, and black pepper. It
 is an Italian staple! (2oz)*

***VARZI SALAMI BY CREMINELLI – \$6.5**

*This delicate salami is crafted with organic nutmeg and clove.
 (2oz)*

COPPA BY MOLINARI – \$5

*Delicious, dry-cured pork shoulder seasoned with a classic
 blend of spices. (2oz)*

PHEASANT ROSEMARY PÂTÉ BY ALEXIAN – \$8

*A delicious combination of spices, herbs, & port wine. All
 natural, no antibiotics, hormones, or preservatives. (5oz)*

GRAND MARNIER PÂTÉ BY ALEXIAN – \$7.5

*The orange notes from the Grand Marnier pair beautifully with
 the rich, meaty notes of the Pâté. (5oz)*

FOREST MUSHROOM PÂTÉ BY ALEXIAN – \$6.5

*Rich, earthy mushrooms and port wine flavor this bold yet
 delicate Pâté. (5oz)*

JAMS, SPREADS, & TASTY TIDBITS

DALMATIA SPREAD – 8.5 oz - Assorted Flavors	\$6.5
*MITICA QUINCE PASTE – 10 oz	\$7
LEMON DILL MUSTARD – 4 oz	\$6
*FIG & OLIVE TAPENADE – 4 oz	\$6
SUNDRIED TOMATO & OLIVE TAPENADE – 4 oz	\$6
*STRAWBERRY VANILLA JAM – 4 oz	\$6
WARM SPICED APPLE JAM – 9 oz	\$9
BLACKBERRY RASPBERRY CARDAMOM JAM – 9 oz	\$9
PEACH BOURBON JAM – 9 oz	\$9
CRACKER PLATE	\$4
SIDE OF HONEY	\$2
SIDE OF DRIED FRUIT	\$2
SIDE OF FRUIT JAM	\$1