

  
**STARFIELD**  
 VINEYARDS

WELCOMES YOU!

**STARTERS & SHAREABLE PLATES**

RETAIL \$/CLUB \$

**CHEESE PLATE \$26/\$24**

*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 \$24/\$22**

*A savory assortment of cured meats! Comes with one rotating artisan cheese, pâté, house-marinated olives, house-pickled grapes, Dijon mustard, cornichons, pistachios, herbed Marcona almonds, & crackers.*

**BEETS & BURRATA DIP \$14/\$12**

*24 Carrot Farms beets, roasted & dressed in a house-made pistachio pesto, served on a bed of creamy burrata cheese, & topped with slices of prosciutto & a drizzle of pistachio pesto. Served with toasted French bread.*

**MUSHROOM TOASTIES \$12/\$10**

*Freshly toasted baguettes topped with garlic & herb goat cheese, sauteed oyster & cremini mushrooms, finished with minced parsley & lemon zest. Comes 3 to an order. Extra Toastie \$4*

**PEAS & CARROTS \$12/\$10**

*Roasted rainbow carrots & sugar snap peas, topped with a charred scallion vinaigrette, feta cheese crumbles, toasted hazelnuts, & vibrant pea shoots. Tastes like spring! Gluten free friendly. Dairy free upon request.*

**WARM & CREAMY SPINACH DIP \$10/\$8**

*Guest favorite! Made 100% in-house. A warm & creamy combination of spinach, cheddar cheese, bell peppers, sweet onions, crisp carrots, & water chestnuts. Served with crackers.*

**BONAFIDE MAINS**

RETAIL \$/CLUB \$

**CHICKEN WALDORF SALAD**

**\$16/\$14**

*Seared Rosie's organic chicken breast, 24 Carrot Farms spring mix, shaved fennel, house-pickled grapes, candied walnuts, & gorgonzola cheese, all tossed with a honey mustard dressing. Gluten free friendly. Dairy free upon request. Add bacon and/or avocado for \$2.50 each*

**GRILLED CHEESE & TOMATO BISQUE**

**\$14/\$12**

*Simply delicious & a must have! Aged gruyere and cheddar melted in between two slices of fresh sourdough. Paired with a creamy tomato bisque for dipping and sipping.*

**CRISPY KATSU BEEF SLIDERS**

**\$17/\$15**

*Kings Meats ground beef patty mixed with finely chopped tallow-caramelized onions, encrusted with panko breadcrumbs & fried until crispy, dressed with a caper remoulade, tomato, & lettuce on home-made brioche buns. Two sliders per order. Served with BBQ chips. Add bacon and/or avocado for \$2.50 each*

**THE STARFIELD MELTER**

**\$16/\$14**

*Warm, thinly sliced roast beef dressed in the works. Sauteed mushrooms, grilled onions, & spicy pepperoncini melted together with provolone cheese. Served on a toasted French roll with garlic aioli. Served with chips. Savory, toasted, cheesy perfection!*

**PORCHETTA BANH MI**

**\$17/\$15**

*House-cured, thinly sliced pork belly roulade, pickled watermelon radish & carrots from 24 Carrot Farms, fresh cucumbers, lettuce, & jalapeño-cilantro aioli on a soft French roll. Served with a side of chips.*

**SWEET TREATS**

RETAIL \$/CLUB \$

**STRAWBERRY MOCHI DONUTS \$10/\$8**

*Crafted with naturally Gluten free sweet mochi flour & studded with fresh strawberries, served with strawberry white chocolate sauce, & strawberry-rhubarb compote. Gluten free friendly. Extra Donut \$3*

**CHOCOLATE TRIFLE \$10/\$8**

*Made fresh daily & completely in-house! A decadent dessert of chocolate chiffon cake doused in a Starfield red wine syrup, layered with velvety chocolate mousse & a citrus syllabub made with Spirit of the Gods.*

**SIDES & SNACKS**

**SIDE SALAD**

**\$7**

*24 Carrot Farms spring mix, shaved fennel, house-pickled grapes, candied walnuts, & gorgonzola cheese, tossed with a honey mustard dressing. Add bacon and/or avocado for \$2.50 each*

**MUG OF TOMATO BISQUE**

**\$5**

**CHIPS (2oz) – Sea Salt, BBQ, Cracked Pepper**

**\$2**

**HOUSE MARINATED OLIVES**

**\$5**

**HERBED MARCONA ALMONDS**

**\$MP**

**CORNICHONS**

**\$4**

**GLUTEN FREE CRACKERS – Assorted Flavors**

**\$7 – \$9**

**RUSTIC BAKERY CRACKERS – Assorted Flavors**

**\$6-\$10**

**CHUAO CHOCOLATE BARS – Assorted Flavors**

**\$7**

**MITICA CHOCOLATE COVERED FIGS**

**\$10**

**NON-ALCOHOLIC BEVERAGES**

<b>SPARKLING WATER</b>	<b>\$3</b>
<b>SAN PELLEGRINO ITALIAN SODA – Asstd. Flavors</b>	<b>\$2.5</b>
<b>MARTINELLI'S APPLE JUICE</b>	<b>\$3</b>
<b>HARNEY &amp; SONS BLACK TEA</b>	<b>\$4</b>

  
**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

**PURPLE HAZE BY CYPRESS GROVE — \$7.5**

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

**\*MARIN FRENCH CHEESE CO. — \$MP**

Locally Made! Ask about what flavors of brie we have.  
 Pasteurized Cow's Milk • Vegetarian • Northern CA

**\*SMOKED MOZZARELLA BY BELFIORE — \$5**

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

**\*BAY BLUE BY POINT REYES — \$9**

A softer, gentler blue cheese, with nutty undertones.  
 Pasteurized Cow's Milk • Point Reyes, CA

**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. — \$7.5**

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

**\*MIMOLETTE EXTRA VIELLE BY ISIGNY — \$10**

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

**BARELY BUZZED BY BEEHIVE — \$7**

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

**SMOKED APPLE WALNUT BY BEEHIVE — \$7**

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

**MONTCHÈVRE CHEESES — \$5**

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

**\*ONION & THYME CREAMY CHEESE BY SNOFRISK — \$5.5**

Uber creamy & mild cheese from Norway!  
 Pasteurized Goat's & Cow's Milk • Vegetarian • Oslo, Norway

**\*SNOWDONIA CHEESES — \$12**

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

**\*LAURA CHENEL FRESH GOAT CHEESE — \$6**

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

**\*=LOCALLY MADE**

**\*=STAFF FAVORITE!**

**MEATS & PÂTÉ**

**FINOCCHIONA SALAMI BY OLYMPIA PROVISIONS — \$11**

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

**PROSCIUTTO BY CREMINELLI — \$7.5**

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

**\*TARTUFO SALAMI BY CREMINELLI — \$14**

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 — \$12**

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

**SOPRESSATA SALAMI BY CREMINELLI — \$11**

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

**GENOA SALAMI BY FRA'MANI — \$7.5**

Dry aged with sea salt, white pepper, garlic, and nutmeg. (2.5oz)

**TOSCANO SALAMI BY FRA'MANI — \$7.5**

Dry aged, Seasoned with red wine, black pepper, and sea salt. (2.5oz)

**COPPA BY MOLINARI — \$5**

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

**\*PHEASANT ROSEMARY PÂTÉ BY ALEXIAN — \$9.5**

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

**GRAND MARNIER PÂTÉ BY ALEXIAN — \$9**

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

**FOREST MUSHROOM PÂTÉ BY ALEXIAN — \$8**

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

**JAMS, SPREADS, & TASTY TIDBITS**

**DALMATIA SPREAD — 8.5 oz - Assorted Flavors** \$7

**\*MITICA QUINCE PASTE — 10 OZ** \$8

**HONEY MUSTARD — 4 oz** \$7

**CHARDONNAY MUSTARD — 4 oz** \$7

**\*FIG & OLIVE TAPENADE — 4 oz** \$7

**SUNDRIED TOMATO & OLIVE TAPENADE — 4 oz** \$7

**\*STRAWBERRY VANILLA JAM — 4 oz** \$7

**WARM SPICED APPLE JAM — 9 oz** \$10

**BLACKBERRY RASPBERRY CARDAMOM JAM — 9 oz** \$10

**PEACH BOURBON JAM — 9 oz** \$10

**CRACKER PLATE** \$4

**SIDE OF HONEY** \$2

**SIDE OF DRIED FRUIT** \$2

**SIDE OF FRUIT JAM** \$1