

STARTERS & SHAREABLE PLATES

RETAIL \$/CLUB \$

CHEESE PLATE \$28/\$24

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

CHARCUTERIE PLATE \$26/\$24

A savory assortment of cured meats! Comes with one rotating artisan cheese, pâté, house-marinated olives, house-pickled grapes, Whole Grain mustard, house pickled vegetables, pistachios, herbed Marcona almonds, & crackers. GF upon request

SMOKED SALMON PLATE \$28/\$26

Cambridge Royal Atlantic smoked salmon, Passmore Ranch trout roe, cream cheese mousse, cucumbers, red onions, capers, chives, arugula salad dressed in a Banyuls vinaigrette & house-made sourdough naan.

MUSHROOM TOASTIES \$12/\$10

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

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! GF friendly. DF upon request.

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

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

BONAFIDE MAINS

RETAIL \$/CLUB \$

CHICKEN WALDORF SALAD

\$17/\$15

Oven-roasted, herb-marinated chicken thighs, mixed winter greens from 24 Carrot Farms, fresh shaved fennel, house-pickled grapes, candied walnuts, & gorgonzola cheese, all tossed with a honey mustard dressing. Add bacon and/or avocado for \$2.50 each. GF, DF upon request.

CROQUE MONSIEUR WITH CREAM OF TOMATO SOUP

\$16/\$14

All house-made! Honey Roasted ham sliced thin between gruyere, cheddar cheese & milk bread. Creamy tomato soup topped with whipped crème fraiche and chopped chives. V upon request

PASTRAMI MELT

\$17/\$15

House-cured beef brisket braised and sliced thin, with melted provolone cheese, pepperoncini peppers, coleslaw, & dijonnaise, on a sweet French roll. Served with chips. Add bacon and/or avocado for \$2.50 each. DF upon Request.

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 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

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. DF

SWEET TREATS

RETAIL \$/CLUB \$

BASQUE CHEESECAKE

\$14/\$12

This rich cheesecake has a deep caramelization on top & a creamy, soft center served with house made butter cookies. It is the perfect finish to your meal! GF upon request.

STRAWBERRY MOCHI DONUTS

\$12/\$10

Crafted with naturally gluten free sweet mochi flour & studded with macerated strawberries, drizzled with condensed milk & toasted almonds, with a side of honey crème fraiche. Extra Donut \$4. GF

CHOCOLATE TRIFLE

\$10/\$8

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.

NON-ALCOHOLIC BEVERAGES

SPARKLING WATER

\$3.5

SAN PELLEGRINO ITALIAN SODA — Asstd. Flavors

\$2.5

MARTINELLI'S APPLE JUICE

\$3

HARNEY & SONS BLACK TEA

\$4

SIDES & SNACKS

SIDE SALAD

\$7

24 Carrot Farms mixed greens, shaved market vegetables, cherry tomatoes, shaved parmesan cheese, and a house-made summer Banyuls vinaigrette. Add bacon and/or avocado for \$2.50 each. Add chicken \$5. GF & V. Veg up on request

HOUSE-MADE SOURDOUGH NAAN

\$4

CHIPS (2oz) — Sea Salt, BBQ, Cracked Pepper

\$2

HOUSE MARINATED OLIVES

\$5

HERBED MARCONA ALMONDS

\$MP

HOUSE PICKLED VEGETABLES

\$5

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

V – Vegetarian Veg – Vegan
 GF – Gluten Free DF – Dairy Free

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 – \$8

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

***MARIN FRENCH CHEESE CO. – \$9**

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

***SMOKED MOZZARELLA BY BELFIORE – \$5.50**

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

***BAY BLUE BY POINT REYES – \$10**

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. – \$10

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

***MIMOLETTE EXTRA VIELLE BY ISIGNY – \$12**

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

BARELY BUZZED BY BEEHIVE – \$8

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

SMOKED APPLE WALNUT BY BEEHIVE – \$8

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

MONTCHÈVRE CHEESES – \$M.P.

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

***ONION & THYME CREAMY CHEESE BY SNOFRISK – \$6.5**

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

***SNOWDONIA CHEESES – \$14**

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

***LAURA CHENEL FRESH GOAT CHEESE – \$8**

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 – \$14

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 – \$M.P

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 – \$9.5

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

FOREST MUSHROOM PÂTÉ BY ALEXIAN – \$9.5

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

JAMS, SPREADS, & TASTY TIDBITS

DALMATIA SPREAD – 8.5 oz - Assorted Flavors	\$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
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