


STARFIELD
 VINEYARDS

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.

POACHED PEAR CROSTINIS \$8/\$6

Fresh pears, poached in Amaretto liqueur, are served on toasted baguette spread with goat cheese, all topped with chopped walnuts, a chiffonade of arugula, and drizzled with balsamic glaze. Comes 3 to an order. Extra Toastie \$3

MUSHROOM TOASTIES \$9/\$7

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

ROASTED CAULIFLOWER \$10/\$8

Roasted cauliflower, served with fresh baby kale, toasted sliced almonds, sweet pomegranate arils, all dressed with a Sultana golden raisin & caper vinaigrette. Deliciously fresh and perfect for the Fall weather! Dairy free & Gluten free friendly.

WARM & CREAMY SPINACH DIP \$11/\$9

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

\$14/\$12

Pan seared Rosie's organic chicken breast, mixed winter greens from 24 Carrot Farms, fresh shaved fennel, our signature house-pickled grapes, candied walnuts, and gorgonzola cheese, all tossed with a house-made honey mustard dressing. Gluten free friendly. Dairy free upon request.

GRILLED CHEESE & TOMATO BISQUE

\$12/\$10

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.

PULLED PORK SLIDERS

\$14/\$12

House-made pulled pork in a Starfield red wine BBQ sauce, apple cilantro coleslaw, & fried onions on toasted brioche buns. Comes with 2 sliders per order, with a side of chips.

THE STARFIELD MELTER

\$15/\$13

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

PORK LOIN SCHNITZEL

\$15/\$13

Staff Favorite! Pork loin, cured in-house with garlic, black pepper, & honey, is breaded in panko & fried until crispy. Served with a warm German potato salad made with red onion & applewood smoked bacon. Served with a side of Starfield red wine BBQ sauce, & apple

SWEET TREATS

APPLE BRANDY MOUSSE \$12/\$10

MUST HAVE!! Totally made from scratch & all in house! White chocolate & cocoa butter shell, filled with a rich apple brandy & white chocolate mousse, served on a bed of chopped walnuts & caramel sauce.

APPLE MOCHI DONUTS \$7/\$6

Crafted with naturally Gluten free sweet mochi flour, these delectable donuts are studded with fresh apples, drizzled with a sweet milky glaze, & topped with toasted almonds & cinnamon sugar. Served with a side of vanilla honey crème fraiche for dipping. Gluten free friendly.

CHOCOLATE TRIFLE \$9/\$7

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. No substitutions.

SIDES & SNACKS

SIDE OF APPLE CILANTRO COLESLAW	\$4
MUG OF TOMATO BISQUE	\$5
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

SPARKLING WATER	\$3
SAN PELLEGRINO ITALIAN SODA – Assorted Flavors	\$2
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	\$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