

**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. GF upon request*

**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. 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*

**ROASTED CAULIFLOWER \$12/\$10**

*Roasted cauliflower, served with fresh baby kale, toasted sliced almonds, fresh pomegranate, all dressed with a Sultana golden raisin & caper vinaigrette. Deliciously fresh yet filling! DF & GF*

**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*

**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*

**CHICKEN POT PIE**

**\$12/\$10**

*A delicious classic made from scratch. Creamy stew with chicken thighs, peas, & carrots, topped with flakey puff pastry. \*Please allow 15-20 minutes. \*Limited availability.*

**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. It is the perfect finish to your meal! GF*

**APPLE MOCHI DONUTS**

**\$12/\$10**

*Crafted with naturally gluten free sweet mochi flour & studded with cinnamon apples, drizzled with condensed milk & toasted almonds, with 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.*

**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 upon request*

**HOUSE-MADE SOURDOUGH NAAN**

**\$4**

**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**

**SPARKLING WATER**

**\$3.5**

**SAN PELLEGRINO ITALIAN SODA – Asstd. Flavors**

**\$2.5**

**MARTINELLI'S APPLE JUICE**

**\$3**

**HARNEY & SONS BLACK TEA**

**\$4**

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

  
**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

**\*BELLWETHER FARMS ORANGE MARMALADE**

**SHEEP CHEESE — \$6**

Slightly tangy, slightly sweet, with just a hint of citrus.  
 Pasteurized Sheep's Milk • Vegetarian • Sonoma, CA

**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**

<b>DALMATIA SPREAD — 8.5 oz - Assorted Flavors</b>	<b>\$7</b>
<b>*MITICA QUINCE PASTE — 10 oz</b>	<b>\$8</b>
<b>HONEY MUSTARD — 4 oz</b>	<b>\$7</b>
<b>CHARDONNAY MUSTARD — 4 oz</b>	<b>\$7</b>
<b>*STRAWBERRY VANILLA JAM — 4 oz</b>	<b>\$7</b>
<b>WARM SPICED APPLE JAM — 9 oz</b>	<b>\$10</b>
<b>BLACKBERRY RASPBERRY CARDAMOM JAM — 9 oz</b>	<b>\$10</b>
<b>PEACH BOURBON JAM — 9 oz</b>	<b>\$10</b>
<b>CRACKER PLATE</b>	<b>\$4</b>
<b>SIDE OF HONEY</b>	<b>\$2</b>
<b>SIDE OF DRIED FRUIT</b>	<b>\$2</b>
<b>SIDE OF FRUIT JAM</b>	<b>\$1</b>

**\*=LOCALLY MADE**

**\*=STAFF FAVORITE!**