

First Press

Charcuterie

three styles of cured meats, fresh and dried fruit, with vegetables and house-made mustard. 13

Cabernet Sauvignon

Artisan Cheese

a selection of three gourmet cheeses accompanied with fruit and vegetables. 12

Sauvignon Blanc

Taste of EdgeWild

a selection of artisan cheeses and salami, vegetables, fresh and dried fruit and assorted nuts with complimenting spread. 19

Cabernet Sauvignon or Sauvignon Blanc

Pistachio Crusted Herbed Goat Cheese

warmed and topped with quince syrup, served with fresh vegetables. 10

Pinot Gris

Chardonnay Seared Scallops

on rosemary risotto cakes with butternut-maple puree and pancetta. 13

Sauvignon Blanc

Mediterranean Hummus

a rich blend of chickpeas, lemon juice, garlic and tahini finished with kalamata olive tapenade and served with fresh vegetables. 9

Gruner Veltiner

Roasted Garlic Mussels

Prince Edward Island mussels, roasted garlic, oven-dried tomatoes, and bacon in a seafood broth with crushed red pepper. 11

Chardonnay

A Little Green

*Chardonnay Poached Salmon - 4 * Grilled Chicken Breast - 3 * Grilled Shrimp - 4*

Vineyard Salad

mixed greens, tomatoes, parmesan, and goat cheese with choice of red grape vinaigrette or herbed ranch. 6 / 9

Sparkling

Napa Valley

field green, roasted pears, bleu cheese tossed in our rich fig balsamic. 6 / 9

Pinot Gris

Old World Italian

mixed greens, sliced grilled chicken breast, salami, artichokes, oven-dried tomatoes, haricot verts, kalamata olives, and parmesan with a merlot-shallot vinaigrette. 11

Pinot Noir

Char Broiled Caesar Wedge

grilled romaine wedge topped with lemon, fresh cracked pepper, shaved parmesan, and house-made dressing. 8

Chardonnay

Thai Steak

mixed greens, grilled filet, carrots, red peppers, mint, basil, mango, avocado and spicy Thai vinaigrette. 13

Syrah

Arugula and Spinach

with chardonnay-poached salmon, goat cheese, bacon and roasted garlic vinaigrette. 12

Chardonnay

Full-Bodied Entrees

Chardonnay Chicken

chardonnay-marinated chicken, grilled and served with dijon cream, asparagus and garlic mashed potatoes. 17

Chardonnay

Crab Topped Sirloin Filet

8 oz certified angus beef sirloin filet grilled and served with herb whipped potatoes, grilled asparagus and topped with black truffle cream and lump crab meat. 27

Pinot Noir

Applewood Plank Salmon

oven roasted with shallot-bacon crust, apple beurre blanc, roasted garlic haricot verts and creamy parmesan polenta. 23

Chardonnay

Berkshire Pork Medallions

two grilled nueske bacon wrapped berkshire pork medallions, honey glazed carrots, roasted garlic whipped potatoes, dark cherry molasses glaze. 24

Pinot Noir

Beef Tenderloin Trio

each medallion is separately topped with roasted shiitake mushrooms, bleu cheese butter, and dijon mustard cream, served with mashed potatoes and smoked gouda creamed spinach. 28

Pinot Noir

Vintner's Steak

14 oz grilled center-cut strip steak topped with roasted elephant garlic and butter, served with herbed whipped potatoes and asparagus. 31

Cabernet Sauvignon

Light Varietals

Chicken Paillard

flattened chicken breast, seared and topped with a spinach and arugula salad in a fresh lemon dressing. 16

Sauvignon Blanc

Pasta Milano

stewed oven dried roma tomatoes, haricot verts, asparagus, spinach, roasted garlic, kalamata olives, and penne tossed in extra virgin olive oil, crushed red pepper and parmesan. 16

Viognier

Scallop and Vegetable Meritage

seared scallops, creamy polenta, grilled portobello, zucchini, yellow squash and red pepper with balsamic glaze and arugula pesto oil. 22

Chardonnay

Petite Filets

two tenderloin medallions grilled and served over arugula pesto with julienned zucchini, red pepper, and yellow squash sautéed in basil oil. 23

Pinot Noir

Structured Sandwiches

Substitute your side for a vineyard or napa salad - 1

Chicken & Brie

dijon grilled chicken breast, caramelized onions, melted French brie and merlot-strawberry preserves on Andrea's multigrain roll. 13

Sauvignon Blanc

Grilled Veggie

portobello mushroom, zucchini, yellow squash and red peppers grilled and topped with arugula, chianti braised shallots and pesto aioli on Andrea's multigrain roll. 11

Sauvignon Blanc

Pasilla Pulled Pork

pasilla glazed pork with grilled poblano, caramelized onions, and avocado cream on Andrea's multigrain roll. 12

Riesling

Javelina Chicken

chardonnay marinated breast, grilled with white cheddar, thick cut bacon, roasted red peppers and cilantro-lime aioli on grilled Andrea's multigrain roll. 14

Vignole

B.Y.O.B.

Build Your Own Burger...and Make it Your Way!

Certified Angus Beef - 12 Wagyu (domestic Kobe beef) - 14 Bison - 16

add your choice of toppings - \$1 each

brie, cheddar, smoked gouda, blue cheese, avocado, egg, portobello, pepper and onions, chianti braised shallots, or jalapeños

sugar cured bacon - \$2

smoked shrimp - \$4

Pinot Noir