

SHAREABLES

Charcuterie Boards - (Small / Large) ...19 / 28

Chef's selection of gourmet meats & artisan cheeses complimented by an assortment of accoutrements.

Cheese Board...19

Chef's selection of three artisan cheeses complimented by an assortment of accoutrements.

Sampler Board...19

An assortment of bacon-wrapped dates, devilish eggs, stuffed mushrooms & spinach & artichoke dip with pita, hummus & veggies.

Avocado Crostini...11

Fresh avocado salsa & bacon served on toasted crostini & topped with mozzarella cheese & maple bacon glaze.

Bacon-Wrapped Dates...11

Medjool dates, goat cheese and bacon drizzled with a balsamic glaze.

Baked Brie Skillet...14

Puff pastry baked brie served with honey glazed seasonal fruit, seasonal preserves, crackers and crostini.

Artisanal Loaf with Dipping Oil...7

Baked French bread served with two dipping oils.

Bavarian Pretzel Bites...9

Bavarian soft pretzel bites served with choice of spicy mustard, buffalo or ranch dipping sauce.

Add our house-made chipotle beer cheese \$4.

Cast-Iron Pimento Cheese Spread...12

Local Favorite! Penny's pimento cheese baked in a cast-iron skillet with bacon and served with warm pita bread.

Choice of original or jalapeño pimento cheese.

Chicken or Steak Chipotle Quesadilla...15

Choice of grilled diced chicken, or chopped seasoned steak, smothered in melted Colby Jack cheese, diced tomato, green peppers & jalapeños, house-made chipotle sauce, served with a side of avocado salsa and sour cream.

Crab Dip Skillet...14

Creamy dip with jumbo lump crab meat, old bay, parmesan, lemon juice, cream cheese, topped with snipped green onions and served with toasted French baguette.

Devilish Eggs... 9

Chipotle seasoning and bacon make these bad boys a winner!

Add jalapeño for an extra kick!

Hummus & Tzatziki Plate...11

Fresh hummus with basil pesto sauce and house made tzatziki served with warm pita, cucumbers & carrots.

Extra pita \$1.

Meatball Skillet...12

Seasoned Italian-style beef and pork meatballs in marinara sauce baked in a cast-iron skillet topped with Romano cheese.

Olive Medley... 10

Mediterranean seasoned Greek olive medley warmed in a skillet with balsamic vinegar, fresh lemon juice, crushed red pepper flakes & finished with lemon zest. Served with toasted feta cheese crostini.

Parmesan Kettle Chips...6

Kettle chips tossed with parmesan cheese, salt, pepper & truffle oil.

Add pimento cheese (jalapeno or regular) \$4 or buffalo & ranch \$1.50.

Spinach & Artichoke Dip Skillet...11

Creamy baby spinach dip with chopped artichoke hearts, whole milk mozzarella & parmesan cheese served with warm pita.

Extra pita \$1.

Stuffed Mushrooms...10

Sausage & herb stuffed mushrooms, topped with melted mozzarella & drizzled with maple bacon glaze.

Vintner's Crabcakes...15

Two house-made jumbo lump crabcakes with classic tartar, spicy mustard, and petite arugula salad.

FLATBREADS

Bruschetta Chicken...13.50

Grilled chicken, basil pesto, bruschetta tomatoes, mozzarella cheese & basil topped with balsamic glaze.

California Chicken...13.50

Southwest seasoned chicken, roasted red bell peppers, diced avocado, bacon crumbles, mozzarella cheese topped with chipotle ranch drizzle.

CBP...13.50

Penny's jalapeño pimento cheese, grilled chicken & bacon drizzled with spicy chipotle sauce.

Margherita...12

Basil pesto, sliced Roma tomatoes & mozzarella cheese topped with balsamic glaze.

Add chicken \$3.

Meatball...13.50

Sliced meatballs and marinara sauce topped with fresh mozzarella.

Mushroom Truffle...12

Baby Bella mushroom tapenade with caramelized onions, roasted red bell peppers, shredded mozzarella and parmesan cheese topped with a truffle aioli.

Sweet & Savory...12

Fresh goat cheese, fig preserves, pickled onions, arugula & balsamic glaze.



HANDHELDS

ALL HANDHELDS SERVED WITH CHIPS & YOUR CHOICE OF SOUP, SIDE CAESAR or GARDEN SALAD or CUP OF FRUIT (Seasonal).

SUBSTITUTE GLUTEN-FREE BREAD \$2

Buffalo Chicken Wrap...15

Grilled chicken tossed in a spicy buffalo sauce and wrapped up with gorgonzola cheese, ranch dressing & salad greens topped with mozzarella cheese.

Chicken Pesto Panini...15

Grilled chicken breast, bruschetta tomatoes, mozzarella cheese, & basil pesto sauce on toasted sourdough.

Chicken Salad Croissant...14

House specialty: freshly made gourmet chicken salad, Vintner's House recipe; Diced chicken with chopped red onion, celery and walnuts tossed with raisins and seasoned with dill. Served on a warm croissant with lettuce and tomato.

Club 51...16

Turkey, ham, bacon, avocado, ranch dressing, mozzarella cheese, & tomato served on a toasted baguette.

Grilled Chicken & Avocado Club...15

Marinated grilled chicken breast with sweet, caramelized onions & avocado salsa, served with bacon, lettuce & tomato topped with our basil dill sauce on sourdough.

Grilled Ham & Cheese...15

Mozzarella and sharp cheddar cheese, ham, bread & butter pickles topped with Spicy mustard and maple bacon glaze on toasted sourdough

Salmon on Brioche...16

Grilled or blackened Alaskan Salmon on a toasted brioche bun with lemon-herb compound butter, mixed greens, tomatoes, and classic tartar sauce.

Sourdough BLT...12

Double layer of crisp bacon, lettuce & tomato with mayo on toasted sourdough bread.

Steak Fajita Wrap...15

Chipotle seasoned steak with melted Colby Jack cheese, chopped lettuce, diced jalapeno and tomato, avocado salsa, and Mexican crema.

Triple Grilled Cheese...12

Penny's pimento cheese (regular or jalapeño), mozzarella & Colby cheese, melted served on toasted sourdough bread.

Add tomato and ham \$3.

Turkey & Pimento Cheese Panini...15

Penny's jalapeño pimento cheese, bacon, turkey, chipotle dressing, lettuce, & tomato served on toasted sourdough bread.

Vintner's Meatball Sandwich...16

Seasoned Italian-style beef and pork meatballs in marina sauce topped with mozzarella and basil on baguette.

Vintner's Steak Sandwich...16

Grilled steak topped with grilled peppers, onion, & melted mozzarella cheese. Served on a toasted baguette with horseradish sauce and a side of au jus.



VINTNER'S DINNER FOR TWO:

Your Choice of Any 2 Flatbreads &
2 House Salads - \$35.00

Make Any Flatbread GLUTEN-FREE 10" Cauliflower Crust
Pizza Add \$5.00

SPECIALITY SALADS

Chicken Salad on Greens...11

Vintner's House chicken salad: Diced chicken with chopped red onion, celery and walnuts tossed with raisins and seasoned with dill. Served with carrots, cucumbers, and crackers with choice of dressing.

Add: 4 oz Chicken Salad \$6

Caesar Side Salad...7

Chopped romaine lettuce hearts, tossed in our house-made Caesar dressing with shredded parmesan, and topped with herb-seasoned croutons.

Add: Choice of Chicken \$6 or Salmon \$8 Prepared Blackened or Grilled.

House Side Salad...7

Mixed salad greens, cucumbers, tomatoes, goat cheese, and pickled onions.

Add: Choice of Chicken \$6 or Salmon \$8 Prepared Blackened or Grilled.

Seasonal Salad...13

Mixed greens, candied walnuts, raisins, goat cheese crumbles & seasonal fruit.

Add: Choice of Chicken \$6 or Salmon \$8 Prepared Blackened or Grilled.

Vintner's Cobb...15

Mixed greens with turkey, ham, bacon, egg, tomato, & mozzarella cheese.

Add: Choice of Chicken \$6 or Salmon \$8 Prepared Blackened or Grilled.



SALADS SERVED WITH YOUR CHOICE OF DRESSING (On the Side) — BALSAMIC THYME, RANCH, HONEY MUSTARD, CAESAR, BASIL DILL, GORGONZOLA OR SPICY CHIPOTLE.

LUNCH SPECIALS

LUNCH SPECIAL – Any Half Sandwich & Chips, with choice of Cup of Soup, Small Caesar or Garden Salad, or Cup of Fruit (available seasonally)12

Ask your server for Soup of the Day, please see Handhelds Section for sandwich choices.

NOTE: Wraps will be served on Sourdough, Salmon Sandwich NOT Available.

Chicken Salad on Greens...11

Vintner's House chicken salad: Diced chicken with chopped onion, celery and walnuts tossed with raisins and seasoned with dill. Served with crackers & choice of dressing.

Specialty Salads Lunch Portion...11

A lunch sized portion of your choice of the Seasonal Salad or Vintner's Cobb.

Add chicken \$3.

Soup & House Salad Combo...11

Soup of the day & house salad with choice of dressing.

SOUP

Soup of the Day

(Ask your Server for Selection)

Bowl...8.50

Cup...4.50

LUNCH SPECIALS & AVOCADO TOAST SERVED
11 AM – 2:30 PM

AVOCADO TOAST

THE ORIGINAL...8

Fresh avocado salsa, goat cheese, tomato and pickled onions drizzled with balsamic glaze.

SUNRISE TOAST...9

Fresh avocado salsa, goat cheese, bacon, and hard-boiled egg, drizzled with balsamic glaze.

EVERYTHING TOAST...9

Fresh avocado salsa, goat cheese, bacon, hard-boiled egg, tomato, pickled onions, and balsamic glaze.

DESSERTS

ASK TO SEE OUR FEATURED DESSERT TRAY - CHEF'S SELECTION OF FINE GOURMET DESSERTS - \$8.00
Chocolate Chip Cookie Skillet Topped with Vanilla Ice Cream - \$8.00

Breakfast Available Saturday Until 12:30 pm

BREAKFAST

FLATBREAD

BREAKFAST FLATBREAD...12

Choice of Bacon, Ham or Sausage with scrambled egg, mushrooms, peppers, onions, tomato, and Colby cheese.

Gluten Free Cauliflower Crust Add \$5

SKILLETS

BREAKFAST SKILLET...12

Hashbrown potatoes, with scrambled eggs, roasted red peppers, tomatoes, onion, and topped with Colby cheese.

Add choice of Bacon, Ham, or Sausage \$1.50

LUMBERJACK SKILLET...13.50

Hashbrown potatoes, with scrambled eggs, ham, sausage, mushrooms, onions, peppers, jalapenos; topped with Colby cheese.

SANDWICHES**

BREAKFAST SANDWICH...8

Choice of Bacon, Ham or Sausage, egg, and Colby cheese. (Avocado and Tomato \$1.50)

****Gluten Free bread may be substituted for \$2.**

BREAKFAST SIDES

Side of Toast or Hashbrowns \$2

Side of Bacon or Sausage \$3

ESPRESSO BAR

ESPRESSO

Espresso	3.95
Americano	3.95
Latte/Cappuccino	4.95
Mocha	4.95
Nutty Irish Cream	4.95

COFFEE

Brewed Coffee	2.95
French Press – Single	3.50
French Press – Double	6.25

NON-COFFEE

Hot Tea	3.25
Berry Hibiscus, Foxtrot, Moroccan Mint, Chai, Earl Gray, Breakfast & Green Tea	
Hot Chocolate	3.75
Chai Latte	3.75

OTHER DRINKS

Milk / Chocolate Milk / Juice / Soda / Iced Tea / Lemonade	2.75
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DRINK SPECIALS

MONDAY

25% Off All Wine by the Glass

TUESDAY

25% Off All Beer

WEDNESDAY

50% Off Wine Flights

Excludes Mimosa Flights

THURSDAY

20% Off Any Bottle of Wine

PRICES ARE SUBJECT TO CHANGE / PLEASE ADVISE YOUR SERVER OF ANY FOOD RELATED ALLERGIES

Parties of 8 or More will be Charged an Automatic 20% Gratuity