

CAFÉ MENU

FALL 2020



SEASONAL FARE

Assorted Fresh Breads by Early Bird Bakery \$7
accompanied by Smoked Sea Salt Butter, house made Ricotta, and Dipping Oil

Autumn Squash Bisque \$8
pair with Semi-Dry Riesling

Roasted Beet Salad \$14
Mixed Greens, Roasted Beets, Brussel Sprouts, Crumbled Goat Cheese, Macadamia Nuts, and Autumn Harvest Balsamic Vinaigrette
**Add Chicken Breast \$6 *Add Steak \$11 *Add Poached Shrimp \$9*
pair with Chardonnay



Fresh Breads

Butternut Squash Tartine \$15
Roasted Butternut Squash, House-made Ricotta, Arugula, Local Maple, and Hazelnuts
pair with Dry Rosé



Butternut Squash Tartine

Coq Au Riesling \$26
Braised Chicken Leg quarter in a creamy Riesling sauce with pancetta, roasted fingerling potatoes, and seasonal vegetables
pair with Dry Riesling

Shrimp Tacos \$18
Sauteed Shrimp, avocado puree, shaved heirloom radish, habanada peppers, pickled cabbage, and green chili sauce on house made flour tortillas.
pair with Chardonnay

14 oz Bone in Pork Chop \$24
14 oz Bone in Pork Chop, Crown Hill Farms root vegetable hash, braised greens, and maple pear chutney.
pair with Pinot Noir



14 oz Bone in Pork Chop