



MENU MARCH 2020

SHARED

CHARCUTERIE

Viscontis Salami, Walla Walla Cheese Co.

SMALL/ 20

Smoked Paparika

Finocchina

Buttermilk Blue

Havarti

Smoked Peppercorn Cheddar

LARGE/ 32

Smoked Paparika

Finocchiona

Drumheller Gouda

Coffee Cheddar

Tripple Cream Brie

Buttermilk Blue

KOREAN FRIED CAULIFLOWER/ 10

Gochujang Sauce, Sesame Seeds

LOADED BEET ROOT HUMMUS/ 12

Tomato, Olive, Feta, Pita

GINGER-SOY SHORT RIB SLIDERS / 12

Pickled Radish Slaw

FAVA BEAN BRUSCHETTA / 12

House Ciabatta, Baby Heirloom Tomato, Basil

Balsamic, Pecorino

FRIES / 7

Spicy Aioli, Ketchup

Fried Burrata / 12

Panko Crusted Burrata, Roasted Red Pepper Sauce

Artisan Bread

Valencia Burger / 16

Bacon-Onion Tomato Jam, Arugula

Rosemary Aioli, Fries



WINES BY THE GLASS

SPARKLING /

Treveri Rosé 8

Baron-Fuente Brut 16

Nicolas Feuillatte 16

WHITES /

Drumheller, Chardonnay 2015 9

VaPiano, Sauvignon Blanc 2018 14

Waterbrook, Pinot Gris 2018 8

Thurston Wolfe, PGV 2015 11

Kiona, Rosé of Sangiovese 2018 10

Anelare Cieldecheval Cuvée 2018 12

Goose Ridge Riesling 2018 12

RED /

Drumheller, Merlot 2015 9

Drumheller, Cabernet Sauvignon 2015 9

Gamache, Syrah 2015 15

Sheridan, Mystique 2016 15

Hussonet, Gran Reserva 2014 16

Sleeping Dog, Carmenere 2014 16

Abbot's Table 2017 14

Alexandria Nicole, Quarry Butte 2016 13

Spring Cabernet Special

Enjoy 20 % Off of this Selection

Wine Preserve Pours 2oz • 4oz • 6oz / BTL

Bookwalter Conflict 2016

9 • 18 • 26 / 102

Pambrun 2015

9 • 18 • 26 / 100

Sheridan L' Orage 2016

8 • 16 • 22 / 84

Alexandria Nicole Grenache 2017

8 • 16 • 22 / 88

Nina Lee Syrah 2016

8 • 16 • 22 / 82

2020

* Indicates items that may be raw or cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.