

# SPRING SEASONAL MENU



## SMALL PLATES

MARINATED OLIVES & SPICED NUTS 5.

CHEDDAR CHEESE GOUGÈRES farmhouse cheddar in a delectable puffy bun. 7.  
*Sauvignon Blanc, Pinot Noir, Rosé, Sparkling Wine*

WHITE BEAN PURÉE seasonal herbs and truffle oil. Served with toast. 8.  
*Sauvignon Blanc, Pinot Gris, Chardonnay, Pinot Noir*

FARMER'S MARKET SEASONAL SOUP Cup 5. Bowl 8.

PORK BRUSCHETTA braised pork shoulder, housemade BBQ, coriander coleslaw, served on three crostini. 8.  
*Riesling, Sparkling, Albariño, Syrah, Zinfandel*

CRAB CAKES with spicy aioli on a bed of arugula. App 9. Main 17.  
*Albariño, Sauvignon Blanc, Pinot Gris, Riesling*

MAC & CHEESE cheddar, monterey jack and roasted pasilla chiles. 10.  
*Chardonnay, Sauvignon Blanc, Pinot Gris, Syrah*

CHICKEN LIVER PATE served with toasted baguette. 10.  
*Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Noir*

SMOKED FISH SPREAD salmon, mackreel, chives and crème fraîche, served with toasted baguette. 10.  
*Chardonnay, Sauvignon Blanc, Pinot Gris, Viognier*

RABBIT WONTONS with soy sesame vinegar slaw. 12.  
*Chardonnay, Rosé, Sauvignon Blanc, Viognier, Sparkling*

FISH TACOS corn tortillas, panko-encrusted sea bass, housemade remoulade, pico de gallo, and limey cabbage. 12.  
*Chardonnay, Rosé, Sauvignon Blanc, Viognier, Sparkling*

FRESH MOZZARELLA with tomatoes and basil. 12.  
*Riesling, Sauvignon Blanc, Syrah, Pinot Noir*

ROASTED BONE MARROW with chimichuri and toasted baguette. 14.  
*Sauvignon Blanc, Syrah, Cabernet Sauvignon, Sangiovese*

## SANDWICHES/SALADS

CEASAR SALAD romaine, shaved parmesan, garlic croutons and traditional dressing. 9. { Add shrimp for an additional 4. }  
*Albariño, Sauvignon Blanc, Pinot Gris, Chardonnay, Viognier*

HANGER STEAK SALAD arugula, cucumber, cherry tomatoes, shallots, parmesan and sherry vinaigrette. 18.  
*Syrah, Cabernet Sauvignon, Merlot, Zinfandel*

GRILLED CHEESE fontina cheese, sherry onion marmalade and roasted tomatoes on sourdough bread. 10.  
*Sauvignon Blanc, Riesling, Chardonnay, Pinot Noir*

VEGGIE SANDWICH roasted eggplant, peppers, cucumbers, spinach, red onion and feta spread on olive bread. 10.  
*Sauvignon Blanc, Pinot Gris, Chardonnay, Pinot Noir, Syrah*

CORKBAR BURGER butter lettuce, onion, tomato, housemade pickles and tomato aioli on a challah bun. 13.  
*Syrah, Malbec, Cabernet Sauvignon, Zinfandel*

CHARCUTERIE SANDWICH soppressata salami, spicy triple-cream cheese sauce, kalamata olives, arugula, fresh tomatoes. 13.  
*Syrah, Malbec, Cabernet Sauvignon, Zinfandel*

STEAK SANDWICH arugula, red peppers, shallots and a horseradish cream on a ciabatta roll. 16.  
*Syrah, Cabernet Sauvignon, Merlot, Zinfandel*

## MAINS

SHRIMP SCAMPI WITH LINGUINI roasted cherry tomatoes, lemon juice, garlic, parsley, capers and olive oil. 12.  
*Sauvignon Blanc, Viognier, Chardonnay, Albariño, Roussanne*

PAN-SEARED TROUT haricot vert, crispy shallots and chive butter. 16.  
*Riesling, Sauvignon Blanc, Viognier, Marsanne, Roussanne*

PORK TENDERLOIN herbed mushroom stuffing, potato puree, crispy shallots and balsamic drizzle. 16.  
*Syrah, Merlot, Cabernet Sauvignon, Zinfandel*

ROOT BEER BRAISED SHORT RIBS served over cheesy polenta. 16.  
*Syrah, Merlot, Cabernet Sauvignon, Zinfandel*

FILET MIGNON housemade demi-glace, potato puree and sautéed spinach. 28.  
*Syrah, Cabernet Sauvignon, Merlot, Zinfandel, Petite Sirah*

**SIDES** 5. EACH  
SIDE SALAD  
MASHED POTATOES  
SAUTÉED BRUSSELS SPROUTS  
SAUTÉED SPINACH  
ROASTED BABY ASPARAGUS

{ no substitutions please }

# SPRING SEASONAL MENU



## BOARDS

### CHEESE

Served with sliced baguette.

Choose from:

#### Goat

Humboldt Fog { Cypress Grove } California

Midnight Moon { Cypress Grove } California

Truffle Tremor { Cypress Grove } California

#### Sheep

Manchego { Merco } Spain

#### Cow

Blue { Maytag } Iowa

Rouge River Blue { Rouge Creamery } Oregon

Aged Gouda { Vintage } Holland

Seahive { Beehive Cheese Co. } Utah

3 for 13.

5 for 19.

7 for 24.

### CHARCUTERIE

Served with sliced baguette, dijon mustard, pickles.

Choose from:

#### Cured Meats

Prosciutto { San Daniele } Canada

Speck { San Daniele } Canada

Bresaola { Bernina } Uruguay

Lomo { Palacio } Spain

#### Salami

Soppressata Salami { Fra'Mani } California

Smoked Chorizo { Palacio } Spain

Duck Salami { Fabrique Délices } California

3 for 13.

5 for 19.

7 for 24.

ADD ACCOMPANIMENTS clover honey, dried fruit, quince paste. 2.

## DESSERTS

TIRAMISU CRÈME BRULÉE 8.

Muscat, Late Harvest Viognier

CHOCOLATE PUDDING 8.

Pinot Noir, Sangiovese, Port

SEASONAL CAKE from Hygge bakery. 9.

BANANA BREAD PUDDING caramelized bananas, spiced hazelnuts and topped with a brown butter crème fraîche. 9.

Muscat, Late Harvest Viognier

CHOCOLATE BOARD selection of John Kelly Chocolates, accompanied by fresh fruit. 12.

Cabernet Franc, Muscat, Late Harvest Viognier, Port

## BEVERAGES

SODA { Coke, Diet Coke, Sprite & Diet Sprite } 2.

VIRGIL'S ROOT BEER 2.50.

BOTTLED WATER Sparkling or Still 5.50.

FRESH ICED TEA { Free Refills } 3.

FRESH LEMONADE { \$1 Refills } 3.

{ no substitutions please }