



**FULL MENU AVAILABLE 2PM (NOON SAT/SUN) – ON EVERYDAY FOR DINE-IN AND TO-GO**

## *TODAY'S SPECIALS*

MASCARPONE CREAM PUFF, 2 CRACKLE TOPPED CREAM PUFFS, MASCARPONE CREAM, STRAWBERRY COMPOTE / 13

## *FLATBREAD OF THE MONTH*

MUSHROOM FLATBREAD, SAUTEED MUSHROOMS, WHITE SAUCE, CARAMELIZED ONION, LEMON RICOTTA, MIDNIGHT MOON, ARUGULA, OLIVE OIL, BALSAMIC SYRUP / 15

## *SNACKS:*

TOASTED NUT MIX, ROSEMARY, CAYENNE, MAPLE SYRUP / 9 (V) (GF)

HOUSE MARINATED OLIVES, MORROCAN SPICE, CITRUS, GARLIC, OREGANO / 9 (V) (GF)

## *SALADS:*

BABY GEM CAESAR SALAD, FOCACCIA CROUTON, FRIED CAPERS, LEMON CAPER DRESSING, PARMESAN / 13

HOUSE SALAD, ARUGULA, AVOCADO, SUGAR SNAP PEAS, FETA, SHALLOT VINAIGRETTE, CANDIED NUTS / 13. (V) (GF)

ADD A PROTEIN TO ANY SALAD ABOVE - - - - SEASONED SNAPPER / 8      ACHIOTE CHICKEN / 7

## *SMALL PLATES:*

ROASTED DELICATA SQUASH, HOUSEMADE LEMON RICOTTA, TOMATO EMULSION, OLIVE OIL / 14

ROASTED VEGETABLE TOAST, ROASTED SAGE BUTTERNUT SQUASH, CRISPY BRUSSELS, RICOTTA, HAZELNUTS, HOUSE MADE BAKED BREAD, BROWN BUTTER VINAIGRETTE / 15

CUMIN BISON MEATBALLS, APRICOT-HABANERO GLAZE, PICKLED ONION & CUCUMBER, CORIANDER YOGURT / 16

PARISIAN GNOCCHI, ROSEMARY, SAGE BUTTER, PARMESIAN, ARUGULA, OLIVE OIL / 14

## *SHARE PLATES:*

BAKED MARIN BRIE, CARAMELIZED HOUSEMADE TOMATO JAM, HOUSEMADE MOLASSES CRACKERS / 18

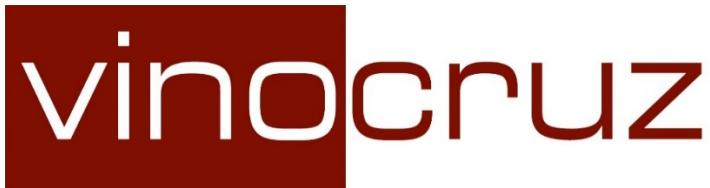
GARLIC AND HERB HUMMUS, BROILED ARTICHOKE TAPENADE, OLIVE OIL, BAKED PITA / 15 (V)

VINOCRUZ CHEESE BOARD, THREE GOURMET CYPRESS GROVE CHEESES, TOMATO JAM, CROSTINI, HOUSE ANTIPASTO / 18 (V)

VINOCRUZ CHARCUTERIE BOARD, THREE CURED MEATS, ROSEMARY BEER MUSTARD, CROSTINI, HOUSE ANTIPASTO / 18

COMBO BOARD, SELECTION OF 2 CURED MEATS AND 2 CHEESES, HOUSE GOODIES, BEER MUSTARD, TOMATO JAM, CROSTINI / 19

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



## *LARGER PLATES:*

**ARCHIES ACHIOTE CHICKEN CIABATTA SANDWICH**, MARINATED THIGH MEAT, ANNOTTO SEED, NAPA CABBAGE CURTIDO, CILANTRO CREMA, PICKLED JALAPEÑOS SERVED WITH CHILI SCENTED CRISPY FINGERLINGS / 16

**THE VINO BURGER**, PRATHER RANCH GRASS FED BEEF, HOUSE BACON, GEM LETTUCE, PICKLED ONION, TRUFFLED BRIE, ROSEMARY GARLIC MAYO SERVED WITH CHILI SCENTED CRISPY FINGERLINGS / 18

**FISH TACOS**, CUMIN CRUSTED FRESH CATCH OF THE DAY, CORN TORTILLAS, RAINBOW SLAW, CHIPOTLE AIOLI / 16. (GF)

**CHICKEN TACOS**, ACHIOTE ADOBO SEASONED CHICKEN THIGH, CORN TORTILLAS, CEBOLLA SALSA, CHIPOTLE AIOLI / 15. (GF)

## *HOUSE SOURDOUGH FLATBREADS:*

**APPLE & BRIE**, ROASTED SEASONAL APPLES, BRIE, CARAMELIZED ONIONS, APRICOT-HABANERO JELLY / 15 ①

**THE SWEET & SPICEY CHICK FLATBREAD**, TOMATO CREAM, CARAMELIZED ONION, TOMATOES, CHICKEN THIGH, APRICOT JAM, SMOKED MOZZARELLA, JALAPENOS, SIDE OF CILANTRO CREMA / 15

**PESTO & CHEVRE**, PESTO, ARTICHOKE, ROASTED TOMATOES, KALAMATA OLIVE, ARUGULA, LAURA CHENEL GOAT CHEESE / 15 ①

**CHEESE & HERB**, FRESH MOZZARELLA, TOMATO CREAM, GRANA PADANO, ROASTED TOMATOES, OREGANO, ROSEMARY / 14 ①

**THE WORKS**, SWEET PEPPERS, CARAMELIZED ONIONS, HOUSE CHORIZO, HOUSE BACON, PESTO, FETA, JALAPEÑOS, ROASTED TOMATOES, GARLIC AIOLI / 15

## *SWEETS:*

**DARK CHOCOLATE POT DE CREME**, DULCE DE LECHE, SNICKERDOODLE, HAZELNUTS / 12

**PORT TRUFFLE SAMPLER**, COLLECTION OF HOUSE-MADE DESSERT WINE INSPIRED TRUFFLES – ASK SERVER FOR DETAILS / 12

**ASK YOUR SERVER ABOUT GLUTEN FREE SUBSTITUTIONS**