



BRUNCH MENU

*choose one selection
from course one*

COURSE ONE

Baked Mozzarella

wood-fired, spicy San Marzano tomato sauce,
Sicilian oregano, ciabatta

Catalonian Vegetable Salad *gf*

grilled vegetables, roasted spring onion,
Marcona almond, smoked paprika,
romesco dressing

Local Farm Greens Salad *gf*

mesclun greens, pea shoots, strawberries,
feta, snap peas, honey mint vinaigrette

Burrata *gf*

creamy burrata, heirloom tomatoes, basil,
extra virgin olive oil

Smoked Salmon

cured salmon, cucumbers, cherry tomatoes,
red onion, caperberries, dill crema, ciabatta

Vanilla Yogurt Parfait

strawberries, honey, granola





**choose one selection
from course two**

COURSE TWO

Frittata

sweet pepper, caramelized onion, mozzarella,
basil, Parmigiano-Reggiano, greens, cherry tomato

Tuna Niçoise

*seared yellowfin, potato, egg, green bean,
cherry tomato, artichoke, caperberries,
olive tapenade, lemon Dijon vinaigrette

Swiss Chard Quiche

Idyll Farms goat cheese, caramelized onion,
Parmigiano-Reggiano, greens, cherry tomato

Potato Cake and Smoked Salmon

*poached egg, hollandaise,
chive and dill crema

Skillet Apple Cake

caramelized Gala apple pancake,
cinnamon, maple

Roast Beef Hash

rosemary garlic roasted beef,
smashed fingerling potato, *poached egg
sweet pepper, pickled red onion

add bacon or sausage | 6



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



***choose one selection
from course three***

COURSE THREE

Citrus Panna Cotta

fresh berries

Chocolate Hazelnut Bar

milk chocolate, whipped cream

Fruit Crumble

almond and spice oat crumble
top with vanilla gelato | 3

House-Baked Cookie

cherry chocolate chip

Palazzolo's Gelato / Sorbet

assorted flavors, two scoops

Learn More

about our special wine and
culinary events by scanning below





WHITE & ROSÉ

wine by the glass | half carafe | full carafe

Arcturos Pinot Gris

fresh, complex, melon 10 | 19 | 38

Arcturos Sur Lie Chardonnay

crisp, citrus, unoaked 10 | 19 | 38

Arcturos Dry Riesling

peach, honeydew, ripe apple 10 | 19 | 38

Arcturos Pinot Noir Rosé

dry, delicate, strawberry 10 | 19 | 38

RED

Red House Red

soft, fruit-driven blend 9 | 17 | 34

Black Star Farms Pinot Noir

bright berry, subtle oak 10 | 19 | 38

Arcturos Cabernet Franc

full, blackberry, herbal 13 | 24 | 50

Vintners Select

rich, plum, bold finish 12 | 23 | 46

SWEET & SPARKLING

Mimosa

Bedazzled Sparkling, orange juice 10

Arcturos Late Harvest Riesling

sweet, lush, ripe fruit, honey 10 | 19 | 38

Bedazzled Sparkling

dry, fresh, apple, pear | 38

Delighted Sparkling

sweet rosé, juicy, fruity | 38

Hard Apple Cherry Cider

semi-sweet, cinnamon spice 9 | 17 | 34

For a complete list of our wines

and to purchase bottles, please
visit our tasting room