



## BRUNCH MENU

*choose one selection  
from course one*

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### COURSE ONE

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***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*** *gf*

green bean, Penta Crème Blue Cheese,  
cherry tomato, pickled red onion,  
balsamic 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***

fresh fruit, honey, granola





**choose one selection  
from course two**

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## COURSE TWO

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### ***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,  
chives, dill crema

### ***Skillet Apple Cake***

caramelized Gala apple pancake,  
cinnamon, maple

### ***Roast Beef Hash***

rosemary garlic roasted beef,  
\*poached egg, mashed fingerling potatoes,  
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***

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## COURSE THREE

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***Citrus Panna Cotta***

fresh seasonal fruit

***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

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***Learn More***

about our special wine and  
culinary events by scanning below





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## WHITE & ROSÉ

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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

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## RED

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***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

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## SWEET & SPARKLING

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***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

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***For a complete list of our wines***

and to purchase bottles, please  
visit our tasting room