

**FROM THE GARDEN**

**Annie's Greens | \$12**

Fresh vegetables, pumpkin seeds, dried cranberries, shallot vinaigrette  
*pairs best with our 2019 Rose*

**Caesar Salad | \$14**

House-made Caesar dressing, sourdough crumble, parmesan cheese  
*pairs best with our 2019 Chardonnay*

**SHARE PLATES**

**Truffle Fries | \$8**

**Hummus, Olives & Focaccia | \$15**

**Cheese Board | \$25**

Assorted imported and local cheese, toasted nuts,  
olives, pickled vegetables

**Charcuterie Board | \$31**

Assorted imported and local cheese, meats, toasted nuts, olives,  
pickled vegetables, focaccia

## FROM THE PIZZA OVEN

### The Premier | \$25

Grilled New York Steak, red onion, wild mushrooms, green peppercorns, for de latte, Marzano tomato sauce, demi glaze

*pairs best with our 2019 The Premier*

### Roasted Chicken | \$25

Roast chicken, bacon, mushrooms, basil pesto, sweetie drop peppers, Marzano tomato sauce, balsamic glaze

*pairs best with our 2020 Viognier*

### Prosciutto | \$23

Prosciutto, pineapple, habanero, house smoked mozzarella, Marzano tomato sauce, honey drizzle

*pairs best with our 2019 Riesling*

### Three Meat | \$23

Two Rivers pepperoni, chorizo, salami, pickled red onion, pickled jalapeno, Marzano tomato sauce, mozzarella

*pairs best with our 2019 Big Red*

### Pulled Pork | \$22

Pulled pork, BBQ sauce, green apple, brie, mozzarella

*pairs best with our 2019 Pinot Noir Cuvee*

### Vegetable | \$22

Artichoke hearts, kalamata olives, roast garlic, crispy brussel leaves, sundried tomatoes', Marzano tomato sauce, mozzarella

*pairs best with our Frind Brut*

## MAINS

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Served with choice of Salad, Daily Soup or Fries

### Chicken Shawarma | \$18

Grilled marinated chicken, tomato, red onion, cucumber, house made yogurt tahini sauce, fresh mint served on flatbread

*pairs best with our 2020 Rose*

### Grilled NY Steak Sandwich | \$26

Smoked Portobello, crispy panko onion rings, aged cheddar, bacon garlic aioli

*pairs best with our 2029 The Premier*

### Frind Homemade Burger Patty | \$21

Smoked pork belly, pickled green apple relish, house made relish, herb mayo brie

*pairs best with our 2019 Big Red*

### Croque-Monsieur | \$18

Gruyere, porchetta, Dijon

*pairs best with our 2020 Viognier*

### Pork Schnitzel Sliders | \$17

Fried asparagus, hollandaise, pretzel buns

*pairs best with our 2019 Riesling*

### Vegan Grilled Cheese | \$17

Pesto, oven dried tomatoes, vegan aioli

*pairs best with our 2020 Baronesse*