

## FROM THE GARDEN

### Annie's Greens | \$12

Fresh vegetables, pumpkin seeds, dried cranberries, shallot vinaigrette  
*pairs best with our 2020 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

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### The Premier | \$25

Grilled New York Steak, red onion, wild mushrooms, green peppercorns, for le 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 2021 Viognier*

### Prosciutto | \$23

Prosciutto, pineapple, habanero, house smoked mozzarella, Marzano tomato sauce, honey drizzle  
*pairs best with our 2020 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 Sparkling Brut*

## MAINS

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*Served with choice of soup, salad 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 2019 The Premier*

### Frind Homemade Burger | \$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 2021 Viognier*

### Pork Schnitzel Sliders | \$17

Fried asparagus, hollandaise, pretzel buns

*pairs best with our 2020 Riesling*

### Vegan Grilled Cheese | \$22

Pesto, oven dried tomatoes, vegan aioli

*pairs best with our 2020 Baronesse*