



Starters

BISCUIT FRIES house-made jam, whipped raspberry apple butter	11
BRUSSELS SPROUTS thai peanut sauce, pickled cabbage, herbs, sesame	14
MEATBALLS italian red sauce	19
CHARCUTERIE BOARD 3 rotating meats, assorted cheeses, olives, pickles fresh shaved prosciutto table-side +13	24
BURRATA fried green tomato, jalapeno gazpacho, chili oil, hazelnut, basil oil, red bench bakery baguette	25
SHRIMP OREGANATA panko, white wine, garlic, parmesan	22

Crudo

TUNA* capers, pistachio, cucumber, melon chili gastrique	26
SCALLOP CEVICHE * fresno chili, lime, strawberry, avocado-lime crème fraîche, crispy shallot, micro cilantro	22
OYSTERS* <i>three oyster minimum</i> tequila & lime mignonette, cocktail sauce, horseradish, hot sauce	4/ea
MELON & PROSCIUTTO shaved melon, toasted pistachio, pickled mustard seed	15

Salads

MIXED GREENS blueberry cider vinaigrette, walnut, goat cheese, apple	18
CAESAR romaine, parmesan crisp, house crouton	19
LAMB LAAB LETTUCE WRAPS <i>*served chilled</i> ground local lamb, cucumber, garden herb mix	21
BUTTER LETTUCE blue cheese dressing, fresh peach, radish, red onion pancetta	19
add protein to any salad chicken +10 steak +16	

Pastas

made in-house daily

RAVIOLI lobster & lemon ricotta filling, cherry tomatos, charred spring onion	38
SWEET CORN TRIANGOLI sweet corn, lime oil, corn broth, red chili	32
BUCATINI AL LIMONE lemon, herb garlic compound butter, snap peas, pecorino gluten-free pasta +5 add chicken +5 add shrimp +8	28
GNUDI green goddess sauce, snap peas, chicken, burrata, garlic whipped cream, biscuit crumble	30
SPICY VODKA RIGATONI italian sausage, peas, pecorino gluten-free pasta +5	30

Mains

HALF CHICKEN from haven hills farms - lonsdale, mn local chicken, nashville hot peach glaze, melon slaw	40
STEAK* from peterson craft meats - osceola, wi 20 oz. bone-in ribeye garden hollandaise, chimichurri, creamy horseradish	MP
CURRIED CARROT fire roasted carrots, curry sauce, farro, cashew, micro cilantro	25
MAHI-MAHI* blackened spice, mango salsa, pickled red cabbage	42
BURGER* from peterson craft meats - osceola, wi smoked gouda, pickled shallot, mustard jus mayo, shredded romaine	22
ST. LOUIS STYLE PORK STEAK* from peterson craft meats - osceola, wi smoked pork steak, sweet corn polenta, tomato chutney	45

Sides

French Fries choice of plain, garlic parmesan or greek	12
Mac & Cheese add lobster MP	14
Cucumber marinated cucumber, sesame oil	13
Seasonal Soup	12

Pizzas

MARGHERITA tomato, mozzarella, basil	21
MEAT italian sausage, pepperoni, salami, hot honey	25
SPICY VODKA pepperoni, SPF chilis, burrata, basil	24
BLT bacon, heirloom tomato, lettuce, ranch, balsamic	24
PESTO pesto, onion, cherry tomatos, chicken, parmesan	24
FIG cream sauce, gorgonzola, prosciutto, figs, arugula, pickled shallot, balsamic	24
PICKLE dill ranch, onion, dill pickles, fresh dill, salt & vinegar chips	23
add protein to any pizza gluten-free crust +3.50 chicken +4 / pancetta +6	

A NOTE FROM THE CHEF

The Table bridges the gap between a winery and a restaurant — a place to enjoy estate-made wine in a beautiful setting, with people you love, and food meant to be remembered.

Our menu is rooted in the seasons, and whenever we can, we source ingredients from local farmers and makers we know and trust.

We encourage you to embrace that spirit: order a few dishes to share, pass plates around, try a bite of something you wouldn't normally choose, and let the meal be a reason to slow down and connect more deeply with the people you're here with.

Because our kitchen is paced for a shared-table experience, dishes arrive as they are prepared. If you're not sharing, note your plates may arrive separately. Thanks for being here. Enjoy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DESSERT

CREME BRÛLÉE CHEESECAKE _____ 15

WHIPPED HONEY LAVENDER POSSET _____ 10

SWEET CORN BLONDIE _____ 15
topped with A to Z Creamery's sweet cream ice cream with a touch of lime & tajin

SEASONAL MINI PIE _____ 15

LEMON OLIVE OIL TWINKIE _____ 14
amaretto icing, candied lemon, maple sugar, filled with lemon olive oil whip

CAMPFIRE BOUDINO _____ 15
chocolate budino, toasted graham cracker, vanilla ice cream, toasted marshmallow fluff

SEASONAL ICE CREAM _____ single 6 / double 10
From A to Z Creamery - Hopkins, MN - Vanilla available upon request

AFFOGATO _____ 10

POMME D'AMOUR DESSERT CIDER _____ glass 9 bottle 27

