

Starters

BISCUIT FRIES

house-made jam, whipped raspberry apple butter

BRUSSELS SPROUTS

thai peanut sauce, pickled cabbage, herbs, sesame

MEATBALLS

italian red sauce

CHARCUTERIE BOARD

3 rotating meats, assorted cheeses, olives, pickles
fresh shaved prosciutto table-side +13

BURRATA

plum, grilled peach, nashville hot glaze, tarragon oil, pecan, mint, red bench bakery baguette

MORTADELLA SKEWERS

charred mortadella, house chimichurri

Crudo

TUNA*

pickled shishito, fresh fig, pineapple gastrique, lemon oil

SCALLOP CEVICHE*

fresno chili, lime, strawberry, avocado lime crème fraîche, crispy shallot, micro cilantro

OYSTERS* *three oyster minimum*

tequila & lime mignonette, cocktail sauce, horseradish, hot sauce

FRUIT

pepper vinaigrette, micro greens, pickled chili

Salads

MIXED GREENS

blueberry cider vinaigrette, walnut, goat cheese, apple

CAESAR

romaine, parmesan crisp, house crouton

BROCCOLI

chermoula, tomato, halloumi, savory granola, purple cauliflower

BUTTER LETTUCE

blue cheese dressing, fresh peach, radish, red onion pancetta

add protein to any salad

chicken +8 steak +18

Pastas

made in-house daily

11

RAVIOLI

leek, spring onion, and potato filling, onion soubise, pickled shallot, chive, pancetta

14

SHRIMP CARMELLE

gochujang butter, garlic shrimp mousse, shallot, chili crunch, rice wine vinegar, sesame, chive, pickled radish

19

BUCATINI AL LIMONE

lemon, herb garlic compound butter, snap peas, pecorino
gluten-free pasta +5 add chicken +5 add shrimp +8

24

GNUDI

green goddess sauce, snap peas, chicken, burrata, garlic whipped cream, biscuit crumble

25

SPICY VODKA RIGATONI

italian sausage, peas, pecorino
gluten-free pasta +5

20

Mains

26

HALF CHICKEN from haven hills farms - lonsdale, mn
nashville hot peach glaze, pineapple ginger slaw

20

STEAK* from peterson craft meats - osceola, wi
20oz. bone-in ribeye
garden hollandaise, chimichurri, creamy horseradish

4/ea

MUSHROOM

roasted king trumpet, chocolate marsala, pearl onion, parsley, smoked paprika, garlic whipped cream

15

MAHI MAHI*

blackened spice, pineapple salsa, pickled red cabbage

18

BURGER* from peterson craft meats - osceola, wi
smoked gouda, pickled shallot, mustard jus mayo, shredded romaine

20

PORK CHOP* from peterson craft meats - osceola, wi
smoked double-bone chop, pickled mustard, sweet pepper & mango salsa, pickled shishitos

19

Sides

French Fries 12

choice of plain, garlic parmesan or greek

Mac & Cheese 14

add lobster MP

Wood-Fired Bok Choy 13

miso maple aioli, lemon oil

Potato Salad 10

33

MARGHERITA

tomato, mozzarella, basil

21

MEAT

italian sausage, pepperoni, salami, hot honey

25

GODDESS

cream sauce, artichoke, onion, olive, feta, arugula, garlic

24

SPICY VODKA

pepperoni, SPF chilis, burrata, basil

24

CHOPPED CAESAR

parmesan, burrata, chopped house caesar salad

22

PESTO

pesto, onion, cherry tomato, chicken, parmesan

24

FIG

cream sauce, gorgonzola, prosciutto, figs, arugula, pickled shallot, balsamic

24

PICKLE

dill ranch, onion, dill pickle, fresh dill, salt & vinegar chips

23

add protein to any pizza

gluten-free crust +3.50

chicken +4 / pancetta +6

MP

25

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.