

## Starters

<b>FOCACCIA</b> house-made pizza dough, rotating flavor	10
<b>BRUSSELS SPROUTS</b> thai peanut sauce, pickled cabbage, herbs, sesame	13
<b>MEATBALLS</b> italian red sauce	19
<b>CHARCUTERIE BOARD</b> 3 rotating meats, assorted cheeses, olives, pickles table-side prosciutto slicing +15	24
<b>BURRATA</b> cucumber, pistachio, pickled kumquat, baguette	24

## Crudo

<b>SALMON*</b> pickled apple, lemon, micro greens & flowers, blood orange and pineapple oil, blood orange gastrique	24
<b>OYSTERS*</b> tequila & lime onion, mignonette, cocktail sauce, horseradish, tabasco	26
<b>FRUIT</b> pepper vinaigrette, micro greens, pickled chili	16

## Salads

<b>MIXED GREENS</b> blueberry cider vinaigrette, walnut, goat cheese, apple	18
<b>WEDGE</b> rhubarb balsamic, fig, tomato, blue cheese dressing, pancetta	20
<b>CAESAR</b> romaine, house crouton	20
<b>SPRING</b> farro, red quinoa, cucumber, herb mix, pickled radish, pistachio, champagne vinaigrette	18
<b>add protein to any salad</b> chicken +8 steak +15	

## Pastas

made in-house daily

<b>RAVIOLI</b> lemon mascarpone, pesto di cavolo nero, prosciutto	32
<b>AGNOLOTTI</b> mushroom cream filling, honey mushroom broth fresh thyme, chili oil	32
<b>BUCATINI TUTTO MARE</b> white wine cream, shrimp, mussels, tomato add lobster MP gluten-free pasta +5	33
<b>GNUDI</b> brown butter, fava, pea, asparagus, dill, pancetta	28
<b>SPICY VODKA RIGATONI</b> italian sausage, peas, pecorino gluten-free pasta +5	29

## Mains

<b>HALF CHICKEN</b> orange glaze, minted pea puree, pistachio, flowers	40
<b>STEAK*</b> garden hollandaise, chimichurri, creamy horseradish 8 oz Flat Iron 20oz Bone-In Ribeye	MP MP 28
<b>BRAISED CABBAGE</b> piri-piri romesco sauce, mustard yogurt, halloumi cheese, focaccia bread crumb, pickled red cabbage	28
<b>SALMON*</b> pickled kumquat, chard, biscuit crumble, candied chili	37
<b>BURGER*</b> smoked gouda, pickled shallot, mustard jus mayo, shredded romaine	20

## Sides

<b>French Fries</b> choice of plain, garlic parmesan or greek	12
<b>Mac &amp; Cheese</b> add lobster MP	14
<b>Grilled Asparagus</b>	12
<b>Smashed Fingerling Potatoes</b>	12
<b>Pasta Salad</b>	15

## Pizzas

<b>MARGHERITA</b> you know the drill	20
<b>MEAT</b> italian sausage, pepperoni, salami, hot honey	24
<b>GODDESS</b> bianca sauce, artichoke, onion, olive, feta, arugula, garlic	23
<b>SPICY VODKA</b> pepperoni, SPF chilis, burrata, basil	24
<b>CHOPPED CAESAR</b> parmesan, burrata, chopped house-caesar salad	22
<b>PICKLE</b> dill ranch, onion, dill pickle, fresh dill, salt & vinegar chip	22
<b>add protein to any pizza</b> chicken +4 pancetta +6	
<b>gluten free crust +3.50</b>	

### A NOTE FROM THE CHEF

The Table is our way of bridging the gap between a winery and a restaurant—inviting you to enjoy estate-made wine in a beautiful setting, with people you love, and food that's 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.\**