



A Note From the Owners

Welcome to The Table.

Opening a winery and restaurant has long been a dream of ours—one rooted in a love for food, family, and the joy that comes from gathering around a table. That dream found a home here, on land with a story far older than our own.

Formerly known as Minnetonka Orchard, this property holds decades of memories for the community. We feel honored to carry that legacy forward—preserving the spirit of the land while bringing something new to life. With The Table and Everly Farms Winery, our hope is to build upon that history and shape a place that can be shared with the next generation.

Every dish you'll find here is inspired by the seasons, made with care, and meant to be enjoyed slowly. We invite you to sit down, savor the moment, and be part of this next chapter with us.

Thank you for being here.

Frank & Esther Weigel

STARTERS

FARMHOUSE BISCUITS

whipped butter _____ 10

BRUSSELS SPROUTS

thai peanut sauce, pickled cabbage, fresh herbs, sesame _____ 13

BABA GHANOUSH PLATE

red pepper hummus swirl, assorted vegetables, house pickles _____ 18

MEATBALLS

italian red sauce _____ 19

FRENCH FRIES

choice of garlic parmesan or greek _____ 12

CHARCUTERIE BOARD *bread from Red Bench Bakery*

3 rotating meats, assorted cheeses, olives, pickles _____ 24

table-side slicing +15

BURRATA

root vegetable, crispy kale, savory granola, chili honey mustard glaze _____ 22

TABLE-SIDE CHEESE FONDUE

hard cider, buttermilk, cheese blend, bacon variety of accoutrements _____ 32

SOUP & SALAD

SEASONAL SOUP

ask server _____ 14

SEASONAL FRUIT

pepper vinaigrette, micro greens, pickled chili _____ 18

CAESAR

romaine, house crouton _____ 20

add chicken **8** add steak **15**

MIXED GREENS

blueberry cider vinaigrette, walnut, goat cheese, apple _____ 20

add chicken **8** add steak **15**

BEET SALAD

passionfruit gastrique, pickled mustard, yogurt, charred lemon _____ 18



PASTA

RAVIOLI

red wine short rib, beurre rouge, crispy horseradish _____ 34

GNUDI

tuscan chicken, calabrian chili, sun dried tomato, cream _____ 28

SPICY VODKA RIGATONI

italian sausage, peas, pecorino _____ 29

AGLIO E OLIO

house bucatini , extra virgin olive oil, broccoli floret, chili flake _____ 27

MAINS

STEAK *from Peterson Farms*

creamy horseradish, chimichurri rojo, bearnaise, herb compound butter _____ MP

HALF-ROASTED CHICKEN *from Haven Hills Farm*

mustard veloute and roasted root vegetables _____ 40

BURGER

smoked gouda, pickled shallot, mustard jus mayo, shredded romaine _____ 20
add fries 5

PIZZA

MEAT

italian sausage, pepperoni, salami, hot honey _____ 24

MARGHERITA

you know the drill _____ 20

WINTER

garlic, kale, caramelized onion, prosciutto, tomato sauce, pesto _____ 24

VEGGIE

seasonal vegetables _____ 21

SPICY VODKA

pepperoni, SPF chilis, burrata, basil _____ 24

CITRUS

garlic rosemary cream, chili olives, citrus, goat cheese _____ 23

PICKLE

dill ranch, onion, dill pickle, fresh dill, salt & vinegar chip _____ 22



HARD CIDERS



APPLE BLEND	7
BLUEBERRY BLEND	7
ALOHA BLEND	7
POMME D'AMOUR DESSERT CIDER	9

FLIGHTS

2oz wine pours | 4oz cider pours

A TASTE OF MINNESOTA	
la crescent, itasca, frontenac gris rose, marquette	25
THE WINEMAKER'S SELECTION	
bubbly blanc, chardonnay, seyval rose, merlot	30
THE RESERVES	
viognier reserve, zinfandel reserve, merlot reserve, cabernet reserve	35
SIGNATURE WHITES	
riesling, la crescent, viognier, chardonnay	25
SIGNATURE REDS	
pinot noir, carignan, zinfandel, cabernet sauvignon	30
BLUSH & BUBBLES	
bubbly blanc, seyvtal rose, frontenac gris, zinfandel rose	30
SIGNATURE CIDERS	
apple blend, blueberry blend, aloha blend, dessert cider	17

NON-ALCOHOLIC/ESPRESSO

1919 ROOT BEER	6
FRESH SQUEEZED LEMONADE	
regular, peach, raspberry, strawberry	6
ICED TEA	6
HOT TEA	7
ESPRESSO SOLO	6
ESPRESSO DOPPIO	5
LATTE	9
CAPPUCCINO	7.5
AMERICANO	7
MOCHA	8

decaf espresso available for all espresso drinks*



WINE

SPARKLING



BUBBLY BLANC '24 _____ 13 39
EVERLY FARMS ESTATE & WA – COLUMBIA VALLEY
Bright and lively with citrus zest, green apple, and elderflower aromas; a crisp, zesty sparkling blend featuring estate-grown La Crescent.

WHITES

RIESLING '22 _____ 11 33
NY – FINGER LAKES
Dry and vibrant with crisp green apple, lime zest, and jasmine; a classic Finger Lakes expression showing subtle acidity and a clean mineral finish.

SAUVIGNON BLANC '24 _____ 13 39
WA – COLUMBIA VALLEY
Simple and bright with white peach, grapefruit zest, and freshcut grass aromas, finishing clean and crisp with lively citrus and minerality.

LA CRESCENT '23 _____ 12 36
EVERLY FARMS ESTATE & MN – WEINLESSEN VINEYARD
Bright and zesty with vibrant citrus, honeysuckle, and a crisp mineral finish that refreshes with every sip—featuring estate-grown fruit.

VIOGNIER '22 _____ 12 36
CA – BERGHOLD VINEYARD
Elegant and aromatic with apricot, tangerine, and honeysuckle layered over a silky palate and a hint of butterscotch warmth.

CHARDONNAY '22 _____ 14 42
WA – YAKIMA VALLEY
Lush and layered with notes of apricot, baked pear, and butterscotch; a creamy yet vibrant expression of Yakima Valley Chardonnay.

VIOGNIER RESERVE '22 _____ 15 45
CA – BERGHOLD VINEYARD
Lush and lightly off-dry, with ripe apricot, tangerine, and honeysuckle in a silky, oak-softened texture and a vibrant mid-palate.

ROSE

SEYVAL ROSE '21 _____ 13 39
NY – FINGER LAKES
Dry and refreshing with bright grapefruit and green apple notes, complemented by delicate floral hints and a lovely blush hue.

FRONTENAC GRIS ROSE '21 _____ 11 33
MN – BRICKHAVEN VINEYARD
Vibrant and aromatic with bold peach, apricot, and orange blossom flavors; juicy and naturally bright with a fresh acidity and orange hue.

ZINFANDEL ROSE '22 _____ 11 33
CA – BERGHOLD VINEYARD
Versatile and vibrant with bright fruit aromas; this Zinfandel Rosé shines chilled or at room temperature and pairs effortlessly with any meal.



REDS

PINOT NOIR '21	14	42
<i>CA – SANTA BARBARA COUNTY – SANTA RITA HILLS</i>		
Light and elegant, with red cherry, cranberry, and rose petal balanced by bright acidity and a silky finish—a classic coastal California Pinot Noir.		
MARQUETTE '22	12	36
<i>EVERLY FARMS ESTATE & MN – MARQUETTE VINEYARD</i>		
Double Gold winner offering vibrant cherry and cranberry flavors with subtle earthiness and black pepper, balanced by lively acidity and smooth tannins—features estategrown fruit.		
CARIGNAN '22	11	33
<i>CA – NICOLINI RANCH</i>		
Fruit-forward and juicy, bursting with vibrant raspberry and blackberry flavors, complemented by soft, low tannins. Made with ancient vine grapes.		
ZINFANDEL '22	13	39
<i>CA – BERGHOLD VINEYARD</i>		
Medium-bodied with dark berry jam aromas layered over rich toasted oak from neutral and Hungarian barrel aging.		
MERLOT '21	15	45
<i>WA – RED MOUNTAIN</i>		
Rich and bold with black cherry and subtle toasted oak aromas, featuring balanced tannins and layered complexity.		
CABERNET SAUVIGNON '21	16	48
<i>WA – RED MOUNTAIN</i>		
Medium-bodied and velvety, with blackcurrant, blackberry, and vanilla oak over a hint of dried herbs for a smooth, lingering finish.		
ZINFANDEL RESERVE '22	16	48
<i>CA – BERGHOLD VINEYARD</i>		
Medium-bodied and complex, with blackberry, cherry, and vanilla layered with toasted almond and warm spice from extended oak aging.		
MERLOT RESERVE '22	18	54
<i>WA – RED MOUNTAIN</i>		
Full-bodied and elegant with ripe black cherry, plum, vanilla, and cedar notes, featuring velvety tannins from French oak aging and a long, inviting finish.		
CABERNET SAUVIGNON RESERVE '22	19	57
<i>WA – RED MOUNTAIN</i>		
Full-bodied and powerful with ripe blackberry, cassis, and black cherry flavors; balanced by fresh acidity, firm tannins, and nuanced oak spice from Red Mountain.		
BOURBON BARREL RED BLEND	13	34
<i>CA – BERGHOLD VINEYARD</i>		
Bold and plush with ripe black cherry, plum, and lavender layered with warm bourbon oak, vanilla, and caramel for a rich, smooth finish.		
Available only to club members.		



DESSERT

TIRAMISU 12

BLOOD ORANGE 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

CHEESECAKE 15

AFFOGATO 9
choice of vanilla or eggnog ice cream

CHOCOLATE FONDUE 16

POMME D'AMOUR DESSERT CIDER glass 9 bottle 27



