

LARGE PLATES

SHRIMP LINGUINI	\$19
parmesan cream sauce, sundried tomatoes, basil, prosciutto, green onion, shallots, garlic	
MARYHILL BURGER	\$19
gruyere, mixed greens, tomato, onion, aioli made with our Maryhill Winemaker's Red blend	
STEAK BITES	\$21
tenderloin steak, served medium, crimini and shitake mushroom, garlic, shallot, rosemary, winemaker's red, and butter	

DESSERTS

Featuring desserts made by La Provence, a local French bistro and bakery

VERSAILLES	\$11
vanilla coffee and dark chocolate mousse, covered with a milk chocolate glaze	
TIRAMISU	\$11
mascarpone mousse layered with chocolate cake and chocolate crunchy hazelnut ganache	
PAVLOVA	\$11
crisp meringue filled with raspberry and passion fruit compote, topped with mascarpone chantilly cream	

BEVERAGE MENU

BEER

PILSNER Brick West, 12oz, 5.1%	\$6
IPA Black Raven, 12oz, 6.9%	\$6
LAGER Loowit, 16oz, 4.2%	\$7

NON-ALCOHOLIC

BOTTLED COKE IN GLASS, CANE SUGAR	\$4
BOTTLED SPRITE IN GLASS, CANE SUGAR	\$4
SPARKLING MINERAL WATER	\$4
FLAT MINERAL WATER	\$4

SAN PELLEGRINO SPARKLING WATER

BLOOD ORANGE	\$4
LIMONATA	\$4

*consuming raw or undercooked, meats, poultry, shellfish or eggs may increase your risk of food borne illness

-Parties of 8 or more will have an automatic gratuity of 22% added and no more than 2 tabs or cards per group

-Any tabs left open will have a 22% gratuity added to serviced products

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FOOD MENU

Craig and Vicki wanted to create a family style menu that matches the energy of their family-owned Winery. It is created to let you explore the relationships between wine and food. Please ask your ambassador what plates and wines will create a unique flavor profile allowing you to experience the definitive Columbia Valley food and wine scene.

BOARDS

All meat and cheese boards are served with house made spicy honey, roasted garlic, olives, grapes and black pepper crackers

CHARCUTERIE \$25

cured meats and artisan cheese

CHEESE \$20

artisan cheese

SALAD AND SOUP

MIXED GREEN SALAD \$13

candied walnuts, dried cherries, goat cheese, shallots, rosemary honey dijon vinaigrette
add chicken +\$6 add shrimp +\$10

FRENCH ONION \$6

Maryhill white wine, beef stock, onions, baguette, swiss

CLAM CHOWDER cup \$7 | bowl \$14

bacon, clams, potato, cream, fresh herbs

SMALL PLATES

GRAND CENTRAL BREAD half \$8 | full \$13

bistro oil or butter

SWEET BAKED BRIE \$16

Sithean Acres blackberry honey, rustic baguette

SAVORY BAKED BRIE \$16

roasted garlic, rustic baguette

WHITE BEAN PUREE \$16

carrots, cucumbers, pita bread

SALMON CAKES \$19

lemon aioli, parsley

MEDITERRANEAN SIZZLE PRAWNS* \$18

Maryhill white wine, prawns, shallots, lemons

SIZZLING MUSHROOMS \$15

crimini and shitake mushrooms ,garlic, shallot,
Maryhill White wine and butter

TRUFFLE CHIPS \$5

kettle chips, truffle

MIXED OLIVES \$8

greek olive mix

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** gluten free crackers available for +\$2

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