

SMALL BITES

BLUE CHEESE DATES	8
stuffed dates, topped with crispy prosciutto, saba	
MARCONA ALMONDS	7
toasted and tossed with salt	
POPCORN	5
sea salt or truffle	

SHAREABLE PLATES

BAKED BRIE DIP  <i>GFO (gluten free bread/crackers)</i>	16
baked brie, roasted garlic, green onions, crostini and crackers	
BISTRO BREAD  <i>VO (no cheese)</i>	13
bistro oil, garlic, parmesan, red pepper flakes	
BURRATA <i>GFO (gluten free crostini)</i>	16
with roasted tomato, crostini, basil	
CHARCUTERIE  <i>GFO (gluten free crackers)</i>	25
selection of artisan meats and cheeses	
CHEESE  <i>GFO (gluten free crackers)</i>	20
artisan cheese and accoutrements	
CHIMICHURRI STEAK  <i>GF</i>	20
flatiron with house made chimichurri	
HONEY GLAZED CARROTS <i>GF</i>	15
roasted tri-colored carrots, honey glaze	
PORK BELLY TACOS	20
onion slaw, pickled peppers, avocado & chipotle crema	
STEAMER CLAMS <i>GF</i>	21
Maryhill white wine, lemons, red pepper flakes, Mama Lil's peppers	
TERIYAKI SALMON BITES	18
baked Atlantic salmon with teriyaki glaze	
SWEET N SOUR PORK BELLY SKEWERS <i>GF</i>	18
braised pork belly with sauce	
SALMON CAKES  <i>GF</i>	19
Arcadian mixed greens, remoulade	
SAUTEÉD MUSHROOMS   <i>GF, VO (no butter)</i>	17
Maryhill white wine, assorted mushrooms, garlic, red pepper flakes	
SIZZLE SHRIMP   <i>GF</i>	22
Maryhill white wine, shrimp, lemons, red pepper flakes, Mama Lil's peppers	
TRUFFLE FRIES  <i>GF</i>	11
crispy golden fries, truffle aioli, shaved pecorino Romano	
ROASTED GARLIC HUMMUS <i>V, GFO (gluten free crackers)</i>	16
butter bean hummus, oven roasted tomatoes, pita, crackers, veggies	

DESSERT

AFFOGATO	9
vanilla bean ice cream, espresso	
CHOCOLATE TRUFFLE SAMPLER	15
Whimsy handmade chocolate truffles	
CRÈME BRÛLÉE <i>GF</i>	12
house made with blackberry preserve	



SALADS

add chicken (vegan chicken available) +6
shrimp +10

CAESAR GFO (no croutons) 15

anchovy and garlic dressing, house made croutons, parmesan

SPRING SALAD *GF* 17

Olives, Bacon, Crispy Chickpeas, Red Onion, Tomato, Blue Cheese

SANDWICHES

All served with choice of side salad, potato chips,

Add truffle fries (+3) or soup (+\$3)

All sandwiches available with Gluten Free bread

BIG JAY'S BURGER 23

Yellow Cheddar, Special Sauce, Pickle, Tomato, Arcadian Lettuce

TERIYAKI CHICKEN 20

Ciabatta, Swiss, Pineapple, Mixed Greens

PRIME RIB DIP 22

Demi-Baguette, Provolone, Onions, Red Wine Jus

GRILLED BRIE & GOAT CHEESE 18

with fig jam

CLASSIC OR NEW REUBEN 19/23

CLASSIC: pastrami, Swiss cheese, sauerkraut, thousand island

NEW REU: adds bacon, grilled onions, provolone, chipotle mayo 🌶

SOUPS

CLAM CHOWDER *GFO (GF crostini)* 6/12

With Bacon

BEER

BLACK RAVEN PILSNER 7.50

BLACK RAVEN TRICKSTER IPA 7.50

SCUTTLEBUTT AMBER ALE 7.50

NON-ALCOHOLIC

COKE/SPRITE 4

PURE LEAF UNSWEETENED TEA 6

SPARKLING ICE FLAVORED WATER 5

PELLEGRINO SPARKLING MINERAL WATER 5

GF = Gluten Friendly, GFO = Gluten Friendly with Options, VO = Vegan Options, V = Vegan,

🌶 = Indicates presence of spices. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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