

BOARDS

served with tart cherry jam, spiced almonds, olives, pickled peppers, pickled onions, and crackers	
CHARCUTERIE Ⓜ	26
Cured meats, artisan cheeses	
CHEESE Ⓜ	20
Artisan cheeses	

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SHAREABLE PLATES

BISTRO BAGUETTE	10
La Brea Bakery baguette warmed and served with bistro oil and butter.	
ROSEMARY BREAD	12.50
La Brea Bakery rosemary bread warmed and served with bistro oil and butter.	
GRILLED HALLOUMI	20
Halloumi cheese grilled and topped with golden raisin and tart cherry chutney, honey, and toasted pine nuts. Served with crostini. <i>Pairs well with Reserve Cabernet Sauvignon.</i>	
SOFT PRETZEL	13
Brushed with butter. Served with house made cheese sauce, and mustard.	
SIZZLING STEAK BITES * (GF)	31
6oz of Snake River Farms American Kobe beef seared and seasoned with roasted garlic cloves, shallots, butter, and demi glace. Finished with Gorgonzola and Parsley.	
ROASTED GARLIC HUMMUS Ⓜ	20
Served with carrots, cucumber, bell peppers, pepperoncini, olives, and pita bread.	
STEAMER CLAMS (seasonal, ask server if available) (GFA)	28
Maryhill white wine, garlic, shallots, and butter. Served with crostini.	
SAUTEED MUSHROOMS Ⓜ (GF)	19
Sasquatch Sous Gourmet Mushrooms and button mushrooms, sauteed with garlic, shallots, white wine, and butter.	
STEELHEAD MOUSSE * (GFA)	18
Served with fresh vegetables and crostini.	

SALADS

add bacon +3, add chicken +6 add shrimp +11 Dressings- orange vinaigrette, green goddess, ranch, pesto vinaigrette	
CAESAR * Ⓜ	14.50
House made Caesar dressing, parmesan cheese, & croutons.	
Side Salad	8
GARDEN SALAD (GF)	17
Pecorino cheese, cucumber, and tomatoes. Choice of dressing.	
Side Salad	9
ORANGE BEET SALAD (GF)	19
Spring greens, roasted beets, tart cherries, goat cheese, shallots, toasted pepitas, and red drop peppers with orange vinaigrette. <i>Pairs well with Semillon.</i>	
GODDESS SALAD (GF)	17
Romaine, chickpeas, shallots, roasted tomatoes, Kalamata olives, cucumber, Pecorino cheese, green goddess dressing. <i>Pairs well with Pinot Gris.</i>	
HOUSE MADE SOUP	Cup 5 Bowl 8
Ask server for current selection.	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

***Please note there will be a \$2.00 charge for split items

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HANDHELDs

Sub gluten free bread for +3, gluten free bun +5.
Served with a choice of side: potato chips, veggies, Garden +6, or Caesar salad +5

CHIPOTLE CHICKEN SANDWICH* ↗

21

Chicken breast, smoked gouda, bacon, gremolata, sliced tomatoes, and chipotle aioli on a toasted brioche bun.

REUBEN

18

Pastrami, Swiss cheese, sauerkraut, and thousand island dressing.

WINERY BURGER*

26

Snake River Farms Wagyu beef patty topped with bacon, goat cheese, and balsamic onions. Finished with garlic aioli, arugula, tomato, and pickles.

FLATBREADS

Substitute gluten free crust for +5

CHICKEN PESTO FLATBREAD*

17

Garlic and olive oil base, chicken, mozzarella, sun roasted tomatoes, pesto vinaigrette. *Pairs well with Roussanne.*

MEATBALL MARINARA FLATBREAD*

14

Meatballs, marinara sauce, mozzarella, pecorino, and parsley. *Pairs well with Reserve Cabernet Sauvignon.*

APPLE GORGONZOLA FLATBREAD

16

Olive oil and garlic base topped with roasted apples, bacon, mozzarella, gorgonzola, and balsamic glaze.

DESSERT

HOUSE-MADE TRUFFLES

7

Ask your server for current selection (2 per order).

CRÈME BRULEE

10

Lemon and thyme.

SEASONAL DESSERT

8

Ask server for rotating selection.

CHOCOLATE TRUFFLE CAKE

12

BEVERAGES

BEER 12oz can**

GEORGETOWN BODHIZAFA IPA 6.9%, 60 IBU

7

GEORGETOWN JOHNNY UTAH PALE ALE 5.6%, 50 IBU

7

2 TOWNS CIDERHOUSE BRIGHT CIDER 6%

7

NON-ALCOHOLIC

SPARKLING WATER

4

COKE PRODUCTS

4

Coke, Sprite, Fanta

ORANGE JUICE OR APPLE JUICE

4

****Please note: all beer purchases must be consumed on the premises. We cannot facilitate to-go beer purchases.**

Maryhill's Large Party Policy: Parties of 8 or more will be charged an automatic gratuity of 22% and are asked to limit party to a single check.

Follow us @maryhillwinery



Ⓜ = Maryhill Winery Signature Item

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Fresh Sheet

MARYHILL MUFFULETTA - 19

Mortadella, sopressata, rosemary prosciutto, red wine olive dressing, lettuce, tomato, and mayonnaise on focaccia. (contains nuts). *Pairs well with reserve Sangiovese.*

Caesar salad +5 Garden salad +6

CHICKEN DIJON - 18

Pan seared chicken breast topped with Dijon sauce and tomato bruschetta. Served with rice pilaf. *Pairs well with Wine Maker's Red.*

SHRIMP COCKTAIL* - 20

Poached prawns, bay shrimp and cocktail sauce with celery, onion, and herbed cream cheese. Served with crostini. (GFA) *Pairs well with Wine Maker's White.*

FRENCH DIP* - 27

Braised beef, mushrooms, smokey aioli, and swiss cheese on an alpine bakery hoagie. Served with house au jus. *Pairs well with Cabernet Sauvignon.*

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