

## BOARDS

served with tart cherry jam, spiced almonds, olives, pickled peppers, pickled onions, and crackers

<b>CHARCUTERIE</b> (m)	26
Cured meats, artisan cheeses	
<b>CHEESE</b> (m)	20
Artisan cheeses	

## SHAREABLE PLATES

<b>BISTRO BREAD</b>	13
House made bread warmed and served with bistro oil and butter.	
<b>ROSEMARY GOAT CHEESE BREAD</b>	17
house made bread filled with goat cheese blend and roasted garlic cloves. warmed and served with bistro oil.	
<b>GRILLED HALLOUMI</b>	20
Halloumi cheese grilled and topped with golden raisin and tart cherry chutney, honey, and toasted pine nuts. Served with crostini.	
<b>SIZZLING STEAK BITES * (GF)</b>	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.	
<b>ROASTED GARLIC HUMMUS</b>	20
Served with carrots, cucumber, bell peppers, pepperoncini, olives, and pita bread.	
<b>STEAMER CLAMS (seasonal, ask server if available) (GFA)</b>	28
Maryhill white wine, garlic, shallots, and butter. Served with crostini.	
<b>SAUTEED MUSHROOMS (m) (GF)</b>	19
Sasquatch Sous Gourmet Mushrooms and button mushrooms, sauteed with garlic, shallots, white wine, and butter.	
<b>STEELHEAD MOUSSE (GFA)</b>	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*

<b>CAESAR * (m) (GFA)</b>	14.50
House made Caesar dressing, parmesan cheese, & croutons.	
	<b>Side Salad</b> 8
<b>GARDEN SALAD (GF)</b>	17
Pecorino cheese, cucumber, and tomatoes. Choice of dressing.	
	<b>Side Salad</b> 9
<b>ORANGE BEET SALAD (GF)</b>	19
Spring greens, roasted beets, tart cherries, goat cheese, shallots, toasted pepitas, and drop peppers with orange vinaigrette.	
<b>GODDESS SALAD (GF)</b>	17
Romaine, chickpeas, shallots, roasted tomatoes, Kalamata olives, cucumber, Pecorino cheese, green goddess dressing.	
<b>HOUSE MADE SOUP</b>	<b>Cup</b> 5
Ask server for current selection.	<b>Bowl</b> 8

*\* 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

<b>CHIPOTLE CHICKEN SANDWICH*</b> 🍴	21
Chicken breast, smoked gouda, bacon, gremolata, sliced tomatoes, and chipotle aioli on a toasted brioche bun.	
<b>REUBEN</b>	18
Pastrami, Swiss cheese, sauerkraut, and thousand island dressing.	
<b>WINERY BURGER*</b>	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

<b>CHICKEN PESTO FLATBREAD*</b>	17
Garlic and olive oil base, chicken, mozzarella, sun roasted tomatoes, pesto vinaigrette. <i>Pairs well with Roussanne.</i>	
<b>MEATBALL MARINARA FLATBREAD*</b>	14
Meatballs, marinara sauce, mozzarella, pecorino, and parsley. <i>Pairs well with Reserve Cabernet Sauvignon.</i>	
<b>APPLE GORGONZOLA FLATBREAD</b>	16
Olive oil and garlic base topped with roasted apples, bacon, mozzarella, gorgonzola, and balsamic glaze.	

## DESSERT

<b>HOUSE-MADE TRUFFLES</b>	7
Ask your server for current selection (2 per order).	
<b>CRÈME BRULEE</b>	10
Lemon and thyme.	
<b>SEASONAL DESSERT</b>	8
Ask server for rotating selection.	
<b>CHOCOLATE TRUFFLE CAKE</b>	12

## BEVERAGES

<b>BEER</b> 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.

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🍷 = Maryhill Winery Signature Item

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## Fresh Sheet

### **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.

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

(v)- Vegetarian

(GF) Gluten Free

(GFA) Gluten Free Available



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