

WOODINVILLE

BOARDS

CHARCUTERIE (m) GFO (gluten free crackers)	25
selection of artisan meats and cheeses	
CHEESE (m) GFO (gluten free crackers)	20
artisan cheese	
SMOKE BOARD	28
house smoked salmon, bratwurst, and brisket with corn salad and artisanal mustard	

SHAREABLE PLATES

BAKED BRIE (m) GFO (gluten free bread/crackers)	16
baked brie, candied cranberries, green onions, with bread & crackers	
BISTRO BREAD (m) VO (no cheese)	13
bistro oil, garlic, parmesan, red pepper flakes	
BRATWURST PLATE	17
house made bratwurst, artisanal mustard, corn salad, pickled onion	
BRISKET PLATE GF	25
cuts of house smoked brisket, corn salad	
BRUSCHETTA GFO (gluten free bread)	13
tomato, onion, garlic, basil, crostini	
CILANTRO LIME SHRIMP SKEWERS GF	18
seared shrimp, mango salsa, arugula, pickled onion	
SALMON CAKES (m)	19
house made salmon cakes, tarragon aioli	
SAUTEÉD MUSHROOMS GF 🌿 (m) VO (no butter) GF	17
assorted mushrooms, white wine, garlic, red pepper flakes	
SIZZLE MAC GF	14
5 year aged sharp cheddar, rice panko (add Smoked Brisket +5)	
SIZZLE SHRIMP 🌿 (m) GF	19
Maryhill white wine, shrimp, lemons, red pepper flakes, Mama Lil's peppers	
SMOKED SALMON DIP GFO (gluten free crostini and crackers)	22
house smoked salmon, herbed cream, with crostini and crackers	
WHITE BEAN PUREE (m) V, GFO (gluten free crackers)	15
white bean puree, served with crostini, celery, carrots, peppers	

(m) = Maryhill Winery Signature Item

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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SALADS

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

CAESAR  <i>GFD (no croutons)</i>	15
anchovy and garlic dressing, house made croutons, parmesan	
BBQ CHICKEN HONEY MUSTARD	18
arugula, shredded BBQ chicken, red onion, bell peppers, tomato, corn, black beans, honey mustard	

SANDWICHES

All served with choice of side salad, potato chips, corn salad, or coleslaw.

All sandwiches available with Gluten Free bread

CURRY CHICKEN	17
with celery, cranberry, walnuts, green onions, arugula	
GRILLED BRIE & GOAT CHEESE 	18
with fig jam	
BRISKET SANDWICH	24
house smoked brisket, brioche bun, coleslaw, bbq sauce	
CLASSIC OR NEW REUBEN 	19/23
CLASSIC: pastrami, Swiss cheese, sauerkraut, thousand island	
NEW REU: adds bacon, grilled onions, provolone, chipotle mayo 	
MARYHILL BURGER	22
with 5 year aged sharp cheddar, tomato, arugula, pickles, garlic scallion aioli	

DESSERT

PEACH TURNOVER	10
house made pastry, peaches, whipped cream	
CHOCOLATE ESPRESSO CRÈME BRÛLÉE <i>GF</i>	12
house made with espresso	

BEER/CIDER

BLACK RAVEN TRICKSTER IPA	7.50
BLACK RAVEN PILSNER	7.50
LOCUST CIDER VANILLA BEAN	7.50

NON-ALCOHOLIC

COKE/SPRITE	4
PURE LEAF UNSWEETENED TEA	6
SPARKLING ICE FLAVORED WATER	5
PELLEGRINO SPARKLING MINERAL WATER	5