

FOOD MENU

BOARDS

*Served with house made hot honey, roasted garlic, olives, seasonal fruit, pickled red onions and black pepper crackers
can be made gluten free upon request

CHARCUTERIE	\$26
locally sourced cured meats and artisan cheese	
CHEESE	\$22
artisan cheese	

SALAD AND SOUP

add chicken +\$6 / add grilled prawns +\$10

SEASONAL MIXED GREENS	\$14
romaine, radicchio, radish, peas, green onions, pepitas, ricotta, parmesan, house vinaigrette	
CAESAR SALAD	\$14
romaine, parmesan, croutons, house dressing	
FRENCH ONION	\$7
Maryhill white wine, beef stock, onions, baguette, swiss	
CLAM CHOWDER	cup \$7 bowl \$14
bacon, clams, potato, cream, fresh herbs	

SHAREABLE PLATES

GRAND CENTRAL BREAD	half \$8 full \$13
bistro oil or butter	
<i>add roasted garlic +\$1</i>	
BAKED BRIE	\$17
Sithean Acres blackberry honey and roasted garlic, toasted baguette	
HUMMUS & CRUDITÉ	\$18
seasonal crisp veggies, toasted pita, pickled onion, mixed olives, mama lil's peppers, olive oil	
SPINACH ARTICHOKE DIP	\$16
toasted pita and seasonal crudité	
SALMON CAKES	\$19
panko breaded, lemon aioli, mixed greens	
MEDITERRANEAN SIZZLE PRAWNS*	\$23
Maryhill white wine, prawns, shallots, olives, mama lil's, lemons	
SIZZLING MUSHROOM	\$18
local mushroom blend, garlic, shallot, white wine, herbs, butter	
STEAK BITES	\$21
tenderloin steak, served medium, mushrooms, garlic, shallot, herbs, dijon, Maryhill red wine, butter	
TRUFFLE CHIPS	\$5
kettle chips, truffle seasoning	
SPICY MARINATED OLIVES	\$8
castlevetrano, tangerine, chili	
MARCONA ALMONDS	\$8
tossed with smokey Herb de Provence	

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

** gluten free crackers available for +\$2

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

HANDHELDS

substitute truffle chips +\$2

GRILLED BRIE & GOAT CHEESE \$18

orange chili jam, grilled como, kettle chips

BISTRO BURGER \$20

goat cheese, grilled onions, garlic aioli,

mixed greens, kettle chips

CHIMICHURRI CHICKEN SANDWICH \$22

garlic aioli, swiss, mixed greens, pickled onions,

ciabatta roll, kettle chips

SEASONAL FLATBREADS

SPRING \$24

grilled chicken, goat cheese, green onions, crispy prosciutto,

chili flakes, pomegranate glaze, microgreens

VEGGIE \$16

garlic oil, mozzarella, sundried tomatoes, artichokes,

balsamic glaze, chili flakes, green onions, basil

add chicken +\$6

ITALIAN \$22

garlic oil, Toscana Salame, shallots, mozzarella, basil

add hot honey drizzle +\$2

FEATURED ITEM

WILD MUSHROOM LINGUINI \$20

parmesan, spinach, peas, shallots, cream,

white wine, crispy prosciutto, basil, lemon

add chicken +\$6 add grilled prawns +\$10

WHIMSY CHOCOLATES

CARAMEL POPCORN \$16

original, sriracha peanut, salted caramel, bourbon pecan

MINI SALTED CARAMELS \$6

dark or milk chocolate

9 PIECE TASTING BOX \$20

monthly rotation of curated chocolates that pairs

perfectly with the monthly wine flight

TRUFFLES AND MELTAWAYS \$13

ask your server for the current selection

DESSERTS

ROTATING SELECTION \$14

ask your server for the current offering

BEER & NON-ALCOHOLIC

BEER

ROTATING LOCAL BEER SELECTION \$7

NON-ALCOHOLIC

BOTTLED COKE IN GLASS, CANE SUGAR \$4

BOTTLED SPRITE IN GLASS, CANE SUGAR \$4

SAN PELLEGRINO SPARKLING WATER

PLAIN \$3

BLOOD ORANGE \$4

LIMONATA \$4

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-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



LUNCH SPECIALS

Monday-Friday 12pm-3pm

Choose two for \$14

*Add a glass of Wine Maker's Red, Wine Maker's White
or our featured glass for \$8*

BISTRO SLIDER

beef patty, goat cheese, mixed greens, caramelized
onions, garlic aioli, kettle chips

CHICKEN SLIDER

garlic aioli, mixed greens, swiss,
pickled onions, chimichurri, kettle chips

ITALIAN FLATBREAD

garlic oil, mozzarella, Toscana Salame,
shallots, basil

VEGGIE FLATBREAD

garlic oil, mozzarella, sundried tomatoes, artichokes,
green onion, chili flakes, basil, balsamic glaze

CLAM CHOWDER

bacon, clams, potato, cream, fresh herbs

FRENCH ONION

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

CAESAR SALAD

romaine, parmesan cheese, croutons,
house made caesar dressing

MIXED GREENS SALAD

romaine, radicchio, radish, peas, green onions,
pepitas, ricotta, parmesan, house vinaigrette

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may increase your risk of foodborne illness.*

***Please no substitutions*



CHEF'S SPECIALS

Featuring a rotating menu throughout the seasons, utilizing fresh local ingredients

CRAB MELT

Lump crab meat, capers, dill, red onion, dijon, mayonnaise, lemon, cheddar, toasted ciabatta, kettle chips

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SIP & SAVOR FLIGHT

\$35

*The ultimate food & wine pairing experience
Uniquely curated with your palate in mind*

ROUSSANNE PROPRIETOR'S RESERVE

Crab salad on a black pepper cracker

VIOGNIER CLASSIC

*Spicy marinated olives with
tangerine and chilies*

PETIT VERDOT, MCKINLEY SPRINGS

*Artichoke pesto and whipped ricotta on a
toasted baguette*

MERLOT PROPRIETOR'S RESERVE

Whimsy chocolate-dipped dried apricots

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