



SALADS

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

CAESAR (m) <i>GF (no croutons)</i>	15
anchovy and garlic dressing, house made croutons, parmesan	
FALL ARUGULA <i>GF</i>	17
squash, apple, farro, cranberry, preserved lemon vinaigrette	

SANDWICHES

*All served with choice of side salad, potato chips,
fries (truffle fries +3) or soup, (+3)*

All sandwiches available with Gluten Free bread

MUSHROOM TRUFFLE CHICKEN	18
Hand pulled chicken, sauteed mushrooms, truffle aioli, arugula	
GRILLED BRIE & GOAT CHEESE (m)	18
with fig jam	
CLASSIC OR NEW REUBEN (m)	19/23
CLASSIC: pastrami, Swiss cheese, sauerkraut, thousand island	
NEW REU: adds bacon, grilled onions, provolone, chipotle mayo 🌶️	
CUBAN	21
ham, roasted pork, Swiss cheese, pickles, Dijon mustard, pickled onions	
BIG JAY'S SEASONAL BURGER	23
Painted Hills 7 oz patty, Poacher's English cheddar balsamic onion cheese, arugula garlic mayo, tomato, pickles	

SOUPS

All served with side of crostini (GF bread available upon request)

CLAM CHOWDER <i>GF (no crostini)</i>	18
chowder, bacon crumble, green onion, served with crostini	
CARROT GINGER <i>GF (no crostini)</i>	14
topped with Greek yogurt	

BEER

BLACK RAVEN PILSNER	7.50
BLACK RAVEN TRICKSTER IPA	7.50
SCUTTLEBUTT HEFE	7.50

NON-ALCOHOLIC

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

BOARDS

CHARCUTERIE (m) <i>GFO (gluten free crackers)</i>	25
selection of artisan meats and cheeses	
CHEESE (m) <i>GFO (gluten free crackers)</i>	20
artisan cheese	

SHAREABLE PLATES

BAKED BRIE DIP (m) <i>GFO (gluten free bread/crackers)</i>	16
baked brie, roasted garlic, green onions, crostini and crackers	
BISTRO BREAD (m) <i>VO (no cheese)</i>	13
bistro oil, garlic, parmesan, red pepper flakes	
BURRATA & SQUASH <i>GF</i>	17
Delicata squash, toasted hazelnuts, balsamic glaze, mint	
FRIED CAULIFLOWER <i>GF</i>	14
deep fried golden cauliflower, paprika, harissa honey yogurt	
MUSHROOM SAUSAGE PASTA	16
Oyster and Shitake mushrooms, tagliatelle, red wine sauce, pecorino Romano, fennel sausage	
PORK TENDERLOIN <i>GF</i>	17
fennel-crusted pork tenderloin, squash purée	
ROASTED RED PEPPER HUMMUS (m) <i>GFO (no pita/GF bread)</i>	16
house made hummus, roasted red peppers, served with pita and veggies	
ROCKFISH PICATTA <i>GF</i>	18
Pacific Northwest Rockfish, capers, lemon, pickled onion	
SALMON CAKES (m)	19
house made salmon cakes, green onion aioli, teriyaki, Asian slaw	
SAUTEÉD MUSHROOMS <i>GF</i> 🌶️ (m) <i>VO (no butter), GF</i>	17
Maryhill white wine, assorted mushrooms, garlic, red pepper flakes	
SIZZLE SHRIMP 🌶️ (m) <i>GF</i>	22
Maryhill white wine, shrimp, lemons, red pepper flakes, Mama Lil's peppers	
TRUFFLE FRIES (m) <i>GF</i>	11
crispy golden fries, truffle aioli, shaved pecorino Romano	
TUNA CASSEROLE	17
pasta baked with onion, peas, cornichons, crushed potato chips	

DESSERT

SEASONAL CRÈME BRÛLÉE <i>GF</i>	12
Ask team what our current offering is!	
LEMON BERRY TART	10
Blackberry, blueberry, lemon with whipped cream	

*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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