



SIGNATURE SELECTIONS

A collection of thoughtfully curated Maryhill favorites, anchored by signature offerings and crafted to complement our wines.

BOARDS

CLASSIC CHARCUTERIE (GFA) 27

Cured meats & artisan cheeses. Served with tart cherry jam, spiced almonds, olives, fresh seasonal fruit, pickled peppers, pickled onions, and crackers. Gluten free crackers +3.

CHEESE PLATE (V,GFA) 21

A selection of artisan cheeses. Served with tart cherry jam, spiced almonds, olives, fresh seasonal fruit, pickled peppers, pickled onions, and crackers. Gluten free crackers +3.

DESSERT CHARCUTERIE (V) 20

Pretzels, wafers, cookies, fresh seasonal fruit, an assortment of Spokandy chocolate, and candied pecans. Served with a side of house made white chocolate sauce.

SMALL PLATES

BISTRO BREAD (V) 16

Artisan La Brea bread served with bistro oil and butter.

ROASTED GARLIC HUMMUS (V,GFA) 21

Served with seasonal vegetables, toasted pita, pickled onion, mixed olives, and drop peppers. *Gluten free pita* +6.

SPINACH & ARTICHOKE DIP (V, GFA) 15

Served with crostini.

SAUTEED FOREST MUSHROOMS (V, GF) 15

Local mushroom blend, garlic, shallots, Maryhill white wine, herbs, and butter.

SIZZLING STEAK BITES (GF) 26

Half pound flank steak, garlic, shallots, herbs, dijon, Maryhill red wine, and butter. Topped with bleu cheese.

STEAMER CLAMS (GFA) 25

Garlic, shallots, butter, bacon, tomatoes, Maryhill white wine, and lemon. Served with crostini.

SOUP

SEASONAL SOUP BOWL 14 | CUP 7

Ask your server for today's selection and availability.

SALAD

Bacon +4, ADD chicken +8

MARYHILL CAESAR SALAD (V, GFA) 14 | SIDE 7

Romaine, parmesan, croutons, lemon, and signature house dressing.

MEDITERRANEAN SALAD (V, GF) 17 | SIDE 8

Mixed greens, capers, artichoke hearts, garbanzo beans, grape tomatoes, kalamata olives, and feta cheese. Served with lemon vinaigrette (contains worcestershire).

MIXED GREEN SALAD (V, GF) 14 | SIDE 7

Tomatoes, shallots, goat cheese crumbles, and choice of dressing.

Dressing: Caesar, lemon vinaigrette, thousand island, ranch, oil and vinegar.

BEVERAGES

BEER 12oz can

MODELO 7

Pilsner. 4.4% ABV

BRICK BY BRICK 7

IPA, Brick West. 7.1% ABV

ENDLESS ORCHARD 7

Forever Fuji Imperial
Hard Cider. 8.4% ABV

FROZÉ 12

Ask your server for today's selection.
(seasonal availability).

NON-ALCOHOLIC

BOTTLED JUICE 4

Orange , Apple

SODA 4

Coke, Diet Coke, Sprite, Sparkling
water

All beer purchases must be consumed on the premises. We cannot facilitate to-go beer purchases.



SIGNATURE SELECTIONS

A collection of thoughtfully curated Maryhill favorites, anchored by signature offerings and crafted to complement our wines.

HANDHELDS

Sub gluten free bread +4, gluten free bun +5.
Served with a choice of side: potato chips or veggies.
Upgrade to side salad +5 or soup cup +7.

BISTRO BURGER WITH BACON* (GFA) 21

Bacon, goat cheese, grilled onions, garlic aioli, and mixed greens on a brioche bun. Served with choice of side.

OUR FAMOUS REUBEN (GFA) 19

Beef pastrami, melted swiss cheese, sauerkraut, and house-made thousand Island dressing on marble rye. Served with choice of side.

TUSCAN CHICKEN SANDWICH (GFA)* 24

Grilled chicken breast, garlic aioli, mozzarella, pickled onion, roasted red pepper relish, salami, and mixed greens on a ciabatta bun. Served with choice of side.

ENTREES

PASTA ALFREDO (V) 18

Bacon +4, Chicken +8.
Fettuccine pasta tossed in house-made alfredo. Served with a side of crostini.

PORK CHOP 22

8 oz pork chop with house-made apple compote. Served with garlic mashed potatoes and seasonal vegetables.

BALSAMIC GLAZED CHICKEN 22

7oz chicken breast topped with tomato bruschetta and a drizzle of balsamic glaze. Served with garlic mashed potatoes and seasonal vegetables.

FLATBREADS

Substitute gluten free crust for +6

CAPRESE FLATBREAD (V, GFA) 13

Olive oil and garlic base with fresh mozzarella, grape tomatoes, and basil. Finished with house-made balsamic glaze.

MUSHROOM FLATBREAD (V, GFA) 13

Garlic and olive oil base topped with mushrooms, caramelized onions, mozzarella, and goat cheese.

CHICKEN BACON RANCH FLATBREAD (GFA) 13

Olive oil and garlic base with diced chicken, bacon, and mozzarella. Finished with a drizzle of our house-made ranch dressing.

GF = Gluten Friendly GFA = Gluten Friendly available with request , 🌶️ = Spicy V = Vegetarian

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

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.