

SIGNATURE SELECTIONS

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

BOARDS

Served with house-pickled items, olives, and crackers
(Gluten free crackers available by request, +3)

CLASSIC CHARCUTERIE 24

Locally sourced collection of cured meats and cheeses. **GFO**

RESERVE CHARCUTERIE 38

Locally sourced cured meats and cheeses, smoked salmon, maracona almonds **GFO**

CHEESE PLATE 18

A selection of artisan cheeses. **GFO**

SMALL PLATES

BISTRO BREAD V 12

Grand Central Focaccia, herbs, bistro oil or butter

HUMMUS PLATE GF,V 20

Roasted red pepper and garlic hummus, seasonal crudité, pickled onion, mixed olives, mama lil's peppers, warm pita

SPINACH & ARTICHOKE DIP GF,V 18

Seasonal crudité, warm pita

SALMON CAKES (2) 24

Panko breaded, lemon aioli, mixed greens.

BAKED BRIE GF 18

Sithean Acres honey, roasted garlic, green onions, ciabatta

SAUTEED FOREST MUSHROOMS GF,V 18

Local mushroom blend, garlic, shallot, white wine, herbs, butter

SIZZLING STEAK BITES GF 26

Half pound tenderloin, mushrooms, garlic, shallot, herbs, Dijon, Maryhill red wine, butter

SIZZLING PRAWNS GF 24

Maryhill white wine, prawns, shallots, olives, Mama Lil's peppers, chili flakes lemon

SOUP

CLAM CHOWDER GF bowl 15 | cup 9

Bacon, clams, potato, cream, fresh herbs.

SEASONAL SOUP bowl 15 | cup 9

Rotating selection

SALAD

MARYHILL CAESAR SALAD GF 16 | side 8

Romaine, parmesan, croutons, toasted panko, signature dressing

MIXED GREEN SALAD GF 16 | side 8

Crumbled feta, cucumber, shallots, fried fava beans, red wine vinaigrette

ADD CHICKEN BREAST +7

ADD SALMON CAKE +9 (EACH)

ADD GRILLED PRAWNS +10

ADD GRILLED SALMON +12

FLATBREADS

VEGGIE FLATBREAD 20

Garlic oil, mozzarella, sundried tomatoes, artichoke hearts, red chili flakes, green onions, balsamic glaze

ITALIAN FLATBREAD 24

Garlic oil, mozzarella, Genoa salami, shallots, basil



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SANDWICHES & BURGERS

Substitute truffle chips +\$2

Substitute gluten free bun +\$3

BISTRO BURGER GF0 21

Goat cheese, grilled onion, garlic aioli, mixed greens, brioche bun, kettle chips

Add bacon +\$3

Add mushrooms +\$2

SALMON BURGER GF0 24

House-made salmon burger, lemon aioli, mama lil's peppers, shallots, mixed greens, brioche bun, kettle chips

OUR FAMOUS REUBEN 24

Beef pastrami, melted Swiss, sauerkraut, house-made 1000 Island dressing, marble rye, kettle chips

TUSCAN CHICKEN SANDWICH GF0 24

Grilled chicken breast, garlic aioli, mozzarella, pickled onion, roasted red pepper relish, salami, mixed greens, ciabatta, kettle chips

ENTRÉES

STEAK ROSSO GF 32

Tenderloin filet, red pepper relish, mixed greens, Herb roasted potatoes

CRAIG AND VICKI'S SIGNATURE MEATBALLS GF 30

House-made meatballs adapted from owners Craig and Vicki's recipe, red wine sauce, mixed greens, herb roasted potatoes

PESTO SALMON GF 30

Grilled salmon, cashew pesto, toasted panko, mixed greens, mama lil's peppers, herb roasted potatoes

PESTO FUSILLI 24

Spiral noodles, house-made cashew pesto, marinated tomatoes, parmesan, fried capers, basil

CHICKEN +7 SALMON +12 SHRIMP +10

Our dishes are thoughtfully crafted to pair with our wide selection of Maryhill wines. Ask your server for a pairing recommendation to elevate your experience.

BEVERAGES

BEER

IPA 7

Barrel Mountain Brewing 6.3% ABV

PILSNER 7

Black Raven Brewing 5.2% ABV

CIDER 8

Yonder, Blackberry & Sage, 6.5% ABV

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

NON-ALCOHOLIC

FLAT MINERAL WATER 4

BOTTLED SODA 4

Sprite or Coca Cola, Cane Sugar

SPARKLING WATER 4

Plain, blood orange, limonata

GF = Gluten Friendly GFO = Gluten Friendly with Options 🌶 = 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.