



**Oysters on The Half Shell | 20**

horseradish, mignonette, lemon

*suggested pairing: 2019 Dry Riesling*

**Tanto Latte Burrata | 18**

cured coppa, pickled root vegetables, focaccia

*suggested pairing: 2019 Rosé*

**Bison Carpaccio | 19**

blackberries, shallots, puffed bulgur, parsley

*suggested pairing: 2018 Pinot Noir*

**Grilled Farmer's Carrots | 13**

harissa dressing, hazelnuts, parsley, cilantro

*suggested pairing: 2019 Gewurztraminer*

**Kale Salad | 14**

pickled beet, agro dolce onion, crouton,

pumpkin seed, parmesan balsamic dressing

*suggested pairing: 2019 BMV Riesling*

**Dungeness Crab Salad | 20**

apple, beets, celeriac, radish, fennel, orange,

black pepper crisps

*suggested pairing: 2017 Chardonnay*

**Daily Feature Soup | 12**

seasonally inspired

*daily pairings*

**Steamed Mussels | 24**

wine cured chorizo, garlic, tomato

*suggested pairing: 2019 Rosé*

**Artisan Charcuterie | 19**

cured meats & house made terrine, pickles, olives

*suggested pairing: 2018 Pinot Noir*

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**Liege Waffles | 5**

*Add topping \$2 each:*

chocolate sauce, house jam, maple syrup,

salted caramel

**Avocado Sourdough Toast | 17**

poached eggs, arugula, bacon crisp, pickled shallots,

Espellete, parmesan

*suggested pairing: 2019 Chenin Blanc*

**Poppy Seed Bagel | 14**

dill cured Arctic Char, crème fraiche, pickled onion,

cucumber, dill, mint

*suggested pairing: 2019 Chasselas- Pinot Gris-Pinot Blanc*

**Dungeness Crab Benedict | 25**

free run eggs, avocado, house made biscuit, whipped

hollandaise, breakfast potatoes

*suggested pairing: 2017 Chardonnay*

**Classic Eggs Benedict | 20**

free run eggs, Kasseler Ham, house made biscuit,

whipped hollandaise, breakfast potatoes

*suggested pairing: 2019 Rose*

**Wine Country Breakfast | 19**

Two Rivers sausage, thick cut bacon, Unearthed farm  
baked beans, fried eggs, breakfast potatoes

*suggested pairing: Mimosa*

**Cauliflower Steak | 27**

squash, potato, pumpkin seeds & raisins,

pickled onions, crispy kale

*suggested pairing: 2018 Pinot Noir*

**Peace Country Lamb Burger | 26**

roast red onion, pepper relish, truffle gouda, garlic  
aioli, fries

*suggested pairing: 2018 Cabernet Sauvignon*

**Cache Creek Flat Iron 6oz | 32**

**Cache Creek 30 Day Dry Aged**

**Beef Ribeye 10oz | 54**

smoked cheddar pavé, mushrooms, pickled shallots,  
parsnip purée

*suggested pairing: 2018 Old Vines Foch Reserve*

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**Two Rivers Breakfast Sausage | 5**

**Thick Cut Bacon | 5**

**Truffle & Parmesan Fries | 10**

**Marinated Organic Olives | 11**

**Roasted Farm Potatoes | 9**

**House Made Sourdough Bread | 3**

