



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, crème fraiche
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

**The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.*

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

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

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

