



**Oysters on The Half Shell\* | 20**

(\$3 Surcharge)

fresh horseradish, mignonette, lemon

*suggested pairing: 2019 Dry Riesling*

**Truffled Corn Risotto | 16**

herb oil, corn relish, parmesan

*suggested pairing: 2017 Chardonnay*

**Bison Carpaccio | 17**

blackberries, shallots, puffed bulgur, parsley

*suggested pairing: 2018 Pinot Noir*

**Grilled Farmer's Carrots | 13**

roasted garlic hummus, parsley, za'atar, paprika oil

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

**Salad of Beets | 15**

charred cabbage, crème fraîche, cranberry chutney, hazelnut

*suggested pairing: 2019 Rosé*

**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.*

**Dungeness Crab Salad | 21**

(\$4 Surcharge)

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

black pepper crisps

*suggested pairing: 2018 Stewart Family Reserve Chardonnay*

**Seared Albacore Tuna | 17**

espelette aioli, fennel, grapefruit, puffed rice

*suggested pairing: 2019 Chenin Blanc*

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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,

espelette, parmesan

*suggested pairing: 2019 Chenin Blanc*

**Mushroom Omelette | 24**

truffle, breakfast potatoes, fresh fruit

*suggested pairing: 2018 Pinot Noir*

**Dungeness Crab Benedict | 25**

free run eggs, avocado, English muffin, whipped hollandaise, breakfast potatoes

*suggested pairing: 2017 Chardonnay*

**Classic Eggs Benedict | 20**

free run eggs, Kasseler Ham, English muffin, whipped hollandaise, breakfast potatoes

*suggested pairing: 2019 Rosé*

**Wine Country Breakfast | 19**

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

*suggested pairing: Mimosa*

**Chickpea Fritter | 26**

squash & cauliflower sabzi, red lentil dahl, cucumber yogurt, cilantro, flatbread

*suggested pairing: 2019 Gewurztraminer*

**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, red wine jus

*suggested pairing: 2018 Cabernet Sauvignon*

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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**

