



TO BE SHARED

PANE E OLIO | 8.00

focaccia | olive tapenade | sundried-tomato pesto | compound butter

WHITE TRUFFLE POPCORN | 7.00

white truffle | parmesan | black pepper | parsley

KELLY'S BRUSCHETTA | 11.00

baguette | tomato | red onion | mozzarella | garlic | basil | aged balsamic

STRAWBERRY BRUSCHETTA | 11.00

baguette | Swede Point chevre | strawberry | walnut | basil | balsamic syrup

TOMATO HUMMUS | 11.00

sundried-tomato | cannellini beans | basil | pine nut | naan crisps | vegetables

BURRATA | 12.00

burrata | prosciutto | focaccia | Pinot Noir salt

BRIE BRULEE | 13.00

brie | apple | walnut | baguette

SALMON TOAST | 13.00

Atlantic salmon | Swede Point chevre | cured yolk | caper

ITALIAN MEATBALLS | 14.00

Iowa Angus beef | San Marzano Pomodoro | merlot bellavitano cheese | baguette

MEATS & CHEESE

PETITE CHEESE PLATE | 9.00

artisan cheese | fruit | English cracker

SWEDE POINT FLIGHT | 12.00

Swede Point Creamery chevre | English cracker | accoutrements

CHEESE BOARD | 18.00

Chef's selection of four cheeses | accoutrements

CHEESE & MEAT BOARD | 24.00

Chef's selection of artisanal meats | local and international cheese | accoutrements



ANDREW PHELPS, EXECUTIVE CHEF

Menu Printed 01/14/2019



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ANDREW PHELPS, EXECUTIVE CHEF

Menu Printed 01/14/2019

SOUP

Soup of the Day - CUP | 4.00
Soup of the Day - BOWL | 6.00

Soup & Vino Side Salad | 8.00

SALADS

ESTATE | 12.00

Swede Point Chevre | strawberry | red onion | walnut | citrus-herb vinaigrette

WEDGE | 12.50

pecan smoked bacon | Maytag Bleu | red onion | tomato | black pepper parmesan dressing

CAPRESE | 12.00

heirloom tomato | burrata | Genovese pesto | tomato powder | aged balsamic

CHOPPED PANZANELLA | 11.00

focaccia crouton | mozzarella | tomato | red onion | basil | greens | aged balsamic

VALLEY JUNCTION SALAD | 11.00

house chicken salad | tomato | greens | aged balsamic

VINO SIDE SALAD | 6.00

heirloom tomato | red onion | crouton | citrus-herb vinaigrette

ADD ON:

ROASTED CHICKEN | 2.00

BISTRO TENDERLOIN STEAK | 3.00

SANDWICHES

Served with Chips, Cup of Soup, or Vino Side Salad

CHICKEN SALAD | 11.00 / HALF 7.00

chicken salad | petite lettuce | tomato | wheat

BLT | 11.00 / HALF 7.00

pecan smoked bacon | petite lettuce | tomato | black pepper parmesan | focaccia

WHITE TRUFFLE MELT | 12.00 / HALF 8.00

muenster | pecan smoked bacon | arugula | white truffle aioli | wheat

CAPRESE PANINO | 11.00

prosciutto | mozzarella | tomato | basil | Genovese pesto | ciabatta

CHICKEN CLUB | 12.00

herb roasted chicken | pecan smoked bacon | provolone | Genovese pesto | ciabatta

CHEF'S ITALIAN PANINO | 12.50

herb roasted chicken | Swede Pointe Italia chevre | basil | tomato | La Quercia 'nduja | ciabatta

STEAK SANDWICH | 13.00*

bistro tenderloin | Maytag Bleu | caramelized onion | arugula | rosemary dijonnaise | demi baguette

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Soup & Vino Side Salad | 8.00

SALADS

ESTATE | 12.00

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WEDGE | 12.50

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chicken salad | petite lettuce | tomato | wheat

BLT | 11.00 / HALF 7.00

pecan smoked bacon | petite lettuce | tomato | black pepper parmesan | focaccia

WHITE TRUFFLE MELT | 12.00 / HALF 8.00

muenster | pecan smoked bacon | arugula | white truffle aioli | wheat

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prosciutto | mozzarella | tomato | basil | Genovese pesto | ciabatta

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herb roasted chicken | Swede Pointe Italia chevre | basil | tomato | La Quercia 'nduja | ciabatta

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bistro tenderloin | Maytag Bleu | caramelized onion | arugula | rosemary dijonnaise | demi baguette

*consuming raw or undercooked meat may increase risk of foodborne illness *consuming raw or undercooked meat may increase risk of foodborne illness



ASK ABOUT OUR DESSERT MENU



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