

PIZZA 8"small 16" large

10" Gluten Free Crust - add \$2.5 to small pricing

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	MARGHERITA \$13 Small \$25 Large
	Roma tomatoes, fresh mozzarella, basil, balsamic drizzle, house tomato sauce
	FOUR CHEESE \$13 Small \$25 Large
	Gouda, cheddar, mozzarella, and parmesan with house tomato sauce
-	PEPPERONI \$14 Small \$27.5 Large
	Pepperoni, mozzarella with house tomato sauce
	VEGGIE \$14 Small \$27.5 Large
	Roma tomatoes, mozzarella, peppers, onions, mushrooms, artichokes, tomato sauce
	SPICY SAUSAGE \$14.5 Small \$28 Large
	Spicy Italian sausage, mozzarella, caramelized onions, pickled sweet chilies, tomato sauce
	COMBINATION \$14.5 Small \$28 Large
	Pepperoni, mozzarella, tomato sauce, spicy Italian sausage, peppers, and onions
	PEAR & PROSCIUTTO \$15.25 Small \$30 Large
	Sliced pears, goat cheese, candied walnuts, prosciutto with an olive oil base & balsamic drizzle
	PIZZA PICCANTE \$15.25 Small \$30 Large
	Jalapeno පී basil pesto, mozzarella, vintner's chicken, caramelized onions පී roasted red peppers
	BBQ CHICKEN \$15.25 Small \$30 Large
	Chicken breast, Gouda, cheddar, bell peppers and grilled onions with BBQ sauce
-	FOUR SEASONS \$15.25 Small \$30 Large
lo	use tomato sauce, mozzarella, mushrooms, prosciutto, artichoke hearts ಟಿ pepperoni split into individual
	quarters
1.	BUILD YOUR OWN PIZZA
	\$13 Small \$25 Large
	Cheeses-Mozzarella, goat cheese, parmesan, Gouda, cheddar
	Base-House made tomatoes sauce or olive oil

Meats-Prosciutto, spicy It a li a n sausage, pepperoni, chicken

Veggies-Roma tomatoes, caramelized onions, pickled sweet chilies, peppers, onions, mushrooms, olives,

artichoke hearts

SOUP

Add Grilled Cheese Sandwich \$7

TOMATO SOUP *\$10.5*

OREGON BAY SHRIMP BISQUE \$15

Finished w/ smoky cheddar and pea shoots, served w/ house made garlic bread

SALADS \$14

Add chicken or smoked salmon \$5

SPRING PEAR & APPLE

Spring mix, pears and apples, candied walnuts, goat cheese, cranberries with apple cider vinaigrette

CAESAR

Romaine, lemon, garlic croutons, with a Caesar dressing

BEET SALAD

Roasted beets, goat cheese, red wine gastrique, balsamic syrup, extra virgin olive oil and truffle salt. garnished with local micro greens

PANZANELLA CHOPPED SALAD

Fresh house made bread croutons, romaine lettuce, tomato, Kalamata olives, cucumbers, pickled red onion, carrot, crispy pepperoni& mozzarella in a creamy red wine vinaigrette

DRESSINGS Ranch, apple cider vinaigrette, Caesar, red wine vinaigrette

DESSERT

ICE CREAM \$4 WARM ORCHARD SPICE CAKE \$10

Served w/ whipped cream, red wine syrup

& apple honey

Add Ice Cream \$3

VINTNER'S SUNDAE \$14

Vanilla ice cream topped with pear caramel, red wine syrup, candied walnuts, whipped cream, and Amarena cherries

NIBBLES

SMOKY ROASTED ALMONDS \$4.5

Roasted almonds dusted with sea salt and

smoked paprika

BAKED OLIVES \$6.5 Warm olives, extra virgin olive oil and herbs

BLACKENED BROCCOLI \$12 Seared organic broccoli served with yogurt a Tahini sauce

MAC & CHEESE \$12

Pasta tossed in a 4-cheese sauce

CHARCUTERIE BOARD \$23

4 cheeses, 4 meats, house made mustard, apple butter and pear chutney, pickles and in season fruit with house made crackers

CHEESE BOARD \$17

Same as above with no cured meats

HUMMUS BOARD \$14

Hummus, tomatoes, carrots, onions, and cucumbers, served with house made flat bread

HANDMADE PANINI ABRI \$16

(Foldable open faced sandwiches)

BBQ BURNT ENDS

Smoky barbecue beef chuck, slaw of cabbage, pickled carrot with scallions, served with sides of yellow peppers and barbecue sauce

NORTHWEST

Smoked salmon, mixed greens, sliced pear, pickled onion, crumbled goat cheese with apple cider vinaigrette

THE GREEK

Mixed greens, tomato, feta, cucumber, kalamatas, picked onion and pepper with red wine vinaigrette Add Chicken \$5

> KIDS MENU MAC & CHEESE \$7