

SHAREABLES



CHORIZO STUFFED MUSHROOMS- 10

*House-made Chorizo | Chipotle Maple Glaze | Lime Crème Fraiche | Queso Fresco
Pairs with La Belle Vie Rosé 2015*

BAKED ST. ANGEL BRIE- 12

*Puff Pastry | Stone Fruit Chutney | Crispy Prosciutto | White Oak Honey
Pairs with Richland Reserve Chardonnay 2015*

SHRIMP AND CRAB CAKES- 16

*Fresh Pineapple Slaw | Wasabi Crème Fraiche | Sweet Soy Glaze | Toasted Sesame Seeds
Pairs with Custom Label White 2015*

ARTISAN CHEESE- 20

Assorted Breads | Stone Fruit Chutney | Spiced and Candied Nuts | Fresh Grapes and Strawberries

WHITE WINE PAIRING: *Belletoile Brie | Spiced Goat Cheese | Triple Play*

RED WINE PAIRING: *Mahón | Peppered Pecorino | Shenandoah White Cheddar*

LE GRAND CRU PLATTER- 32

Assorted Breads | Tapenades & Stone Fruit Chutney | Spiced and Candied Nuts | Fresh Grapes and Strawberries

CHEESE: *Peppered Pecorino | Shenandoah White Cheddar | Spiced Goat Cheese*

MEATS: *Prosciutto | Soppressata | Mortadella*

SALADS

CLASSIC CAESAR - 13

*Crisp Romaine | Sundried Tomato & Olive Tapenade | Focaccia | Aged Parmesan
Pairs with Richland Reserve Viognier 2015*

SPRING GREENS GF - 13

*Marinated Tomato | Snap Peas | Hard Boiled Egg | Bacon Lardoons | Grilled Asparagus | Balsamic Vinaigrette
Pairs with Merlot 2015*

CRAB SALAD GF – 15

*Avocado | Almonds | Micro Lettuce | Mango Vinaigrette
Pairs with Chardonnay 2015*

Side Caesar & Side Spring Greens- 7

Additions:

4oz. Chicken- 5

GF- GLUTEN FREE ITEMS

Notice: consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if one suffers from certain medical conditions

Our chefs work diligently to bring you the best of what is fresh and in season - right to your table - by partnering with and supporting our local farmers, ranchers, growers, and foragers.

FLATBREADS & SANDWICHES

(Gluten Free Bread can be substituted)

CUBAN PANINI- 14

*Focaccia | Prosciutto | Swiss Cheese | House-made Bread & Butter Pickles | Dijon Aioli
Pairs with La Belle Vie White 2015*

“GYRO” -15

*Shaved Lamb | Grilled Naan | Marinated Tomato & Arugula | Tzatziki Sauce
Pairs with Abbinato 2015*

GRILLED CHICKEN FLATBREAD -15

*Tomato & Cilantro Pesto | Marinated Scallions & Cherry Peppers | Fresh Mozzarella | Chimichurri
Pairs with Cabernet Franc 2015*

DESSERTS

“CHOCOLATE COVERED PRETZEL” -9

*Dark Chocolate Cheesecake | Pretzel Crust | Port Macerated Cherries
Pairs with Rabelos Port NV*

DOLCE RUBUS WINE ICE CREAM ^{GF} -8

Made with PPW wine by Butterfield Creamery

LITTLE BUD’S MENU

(Children 12 & under only)

GRILLED CHICKEN -8

Mac & Cheese

GRILLED CHEESE -8

Grapes & Strawberries

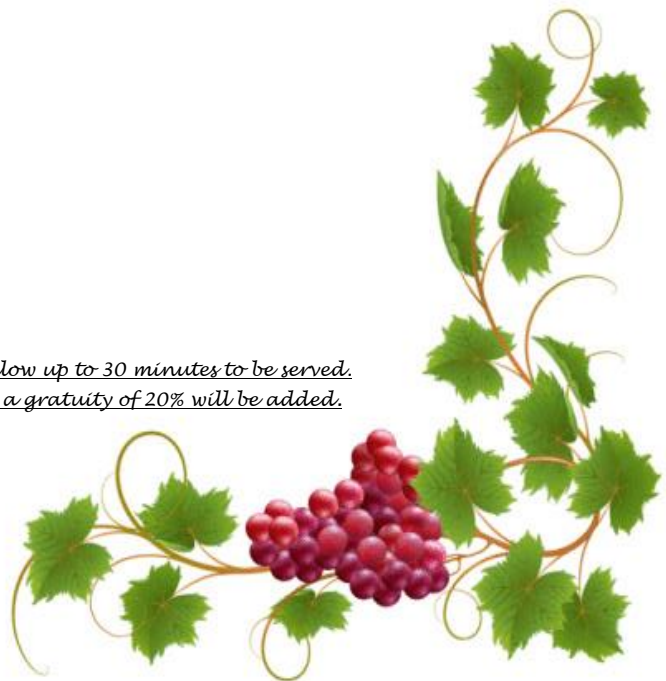
CHICKEN TENDERS -8

Mac & Cheese

MAC & CHEESE -8

Elbow Macaroni | Cheddar Cheese Sauce

*Our bistro food is prepared with love not haste; please allow up to 30 minutes to be served.
Relax, wine a little and enjoy! For parties of 8 or more, a gratuity of 20% will be added.*



SUNDAY BRUNCH AT THE POINT

Available 10:00am – 6:00pm every Sunday

BRUNCH INSPIRATIONS

CHEF'S INSPIRED OMELETTE - 14

Weekly Selection of Seasonally Inspired Accompaniments

CHERRY PANCAKES - 14

Almond Mascarpone | Macerated Cherries | Toasted Almond | Port Infused Maple Syrup

BREAKFAST "BLT" - 15

*Applewood Smoked Bacon | Arugula | Fresh Tomato | Avocado | Roasted Garlic Aioli
Add Fried Egg- \$1*

SPARKLING WINE COCKTAILS

Pomosa- 9

Pomegrante & Blueberry Juice, Beautiful Cava

Mimosa- 9

Beautiful Cava with your choice of: Orange Juice, Pineapple Juice, or Cranberry Juice

Cava Colada- 9

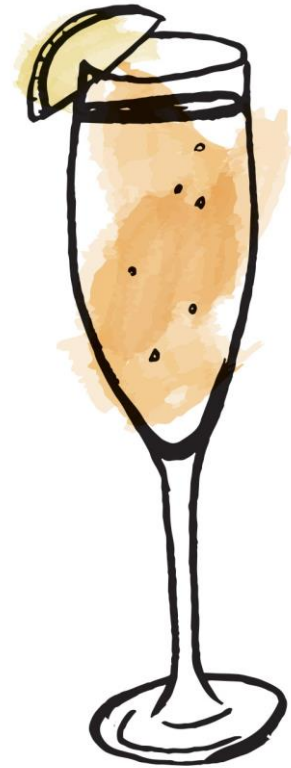
Beautiful Cava with Coconut and Pineapple

Almond Fizz- 9

Beautiful Cava with Almond Syrup

Moscato Sunrise- 9

Moscato with Orange Juice and a Splash of Grenadine



LITTLE BUDS

SILVER DOLLAR PANCAKES - 8

Served with Applewood Smoked Bacon

SCRAMBLED EGGS - 8

Served with Applewood Smoked Bacon and Toast

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