



HILL TOP WINERY

M E N U

Artichoke & Spinach Dip \$15

Roasted Artichoke, Spinach, Cream Cheese, Parmesano Reggiano, Roasted Red Peppers, Prosciutto, Sadie Rose Crostinis

Cheese & Charcuterie \$21

Chef's mix of artisan cheeses, meats, nuts, fruits + Sadie Rose Baguette

Cast Iron Baked Brie \$17

Dried Fruit Medley, Grapes, Local Honey, Toasted Baguette

Fig Salad \$18

Fresh Figs, Pancetta, Arugula, Pecans, Chevre, Port-Fig Vinaigrette

Neopolitana Flatbread \$20

House Heirloom Tomato Sauce, Buffalo Mozzarella, Fresh Basil, Sea Salt

Prosciutto & Arugula Flatbread \$22

Prosciutto, Fontina Cheese, Arugula, Grana Padano, Black Pepper

Smoked Pulled Pork Sandwich \$18

Slow & Low Pork Shoulder, House BBQ Sauce, Scallions, Brioche Bun, House Cole Slaw

Chicken Avocado Club \$19

Grilled Organic Free Range Chicken Breast, Local Avocado, Niman Ranch Bacon, Romaine Lettuce, Tomato, Red onion, Roasted Garlic Aioli, Toasted Sadie Rose Sourdough
Choice of Fries, Side Salad, or Cole Slaw

House Burger \$19

7oz Cape Grim Grass Fed Burger, White Cheddar, Lettuce, Tomato, Red Onion, Brioche Bun
Choice of Fries, Side Salad, or Cole Slaw

Bacon Brie Burger \$21

7oz Cape Grim Grass Fed Burger, Niman Ranch Bacon, Caramelized Onions, Fig jam, Arugula, Aioli, Brioche Bun
Choice of Fries, Side Salad, or Cole Slaw

Herb Crusted Halibut \$32

Local Halibut Filet, Basil Pommes Purée, Grilled Asparagus, Beurre Rouge Sauce

Grilled Prime Ribeye Filet \$34

10oz Center Cut Ribeye Steak, Bacon-Scallion Mashed Potatoes, Creamed Spinach, Jack & Crack Sauce

DESSERT

Rum Raisin Bread Pudding \$8

Caramel Sauce, Whipped Cream

DRINKS *No Ice*

Coke \$3 | Diet Coke \$3 | Sprite \$3
La Croix \$3 | Iced Tea \$4 | Gatorade \$3
S. Pellegrino | \$3 Bottled Water \$2

Parties of 8 or more will receive 1 check, include 18% service charge and no discounts or promotions apply