

# THE CAFÉ *at* HUNT COUNTRY VINEYARDS

## STARTERS

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**Tomato Bisque** ~ With basil & a hint of cream. (veg)(GF) Cup \$4, Bowl \$7

**Flatbread of the Day** ~ Inspired by local ingredients. Priced daily

**Cheese Plate** ~ Three local cheeses with accutremments ~ Chef's Choice \$15  
Served with Charcuterie \$20

**Mushroom Spanakopita with Lively Run Goat Cheese** ~ Mushroom filled pastry and goat cheese on a bed of wilted spinach. (veg) \$9

## SALADS

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**Garden Salad** ~ A mix of fresh greens and vegetables. Served with your choice of house-made dressing. (v)(GF) \$10

**Bistro Salad** ~ Seasonal fruit tossed with candied almonds, fresh greens, Lively Run goat cheese, & Vignoles vinaigrette. (veg)(GF) \$11

## HOUSE-MADE DRESSINGS

Vignoles vinaigrette (v), bleu cheese(veg), fresh herb ranch(v), balsamic reduction(v)

## LUNCH

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**Classic Grass-Fed Burger** ~ Dressed with lettuce, tomato, onion and house-made mayo. \$13, add sharp cheddar, bacon or bleu cheese \$1

**Falafel Burger** ~ Crispy falafel patty dressed with lettuce, tomato, cucumber, onion, & fresh herb ranch dressing. (V) \$11

**Roast Ham & Chaseholm Camembert** ~ Served with Dijon mustard and Los Gatos apricot jam on sourdough bread. \$14

**Roast Turkey BLT** ~ In house roast Turkey, bacon, lettuce, tomato, & house-made mayo on your choice of bread. \$12

**Garden Grill Cheese** ~ NY sharp cheddar, greens, & tomato on your choice of bread. (veg) \$10 add bacon \$1, add ham or turkey \$3

## SIDES

Soup, pickled vegetables(v), salad(v)(GF), or potato chips(v)

## DESSERTS

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**Rice Pudding** ~ Made with our Vidal Blanc Ice Wine ~Topped with seasonal fruit sauce & house-made whipped cream. (veg)(GF) \$7

(v) = vegan, (veg) = vegetarian, (GF) = gluten free  
Please ask your server about other gluten free and vegan options.