

WINE GARDEN

LUNCH MENU

Soup 6/8
Daily creation

Oysters MP
Lemon, fresh horseradish, house mignonette
Pairing: Pelee's Apple Sparkling (by the bottle)

Sticky Pickled Duck Wings 13 (GF)
Honey + szechuan vinaigrette, sugared chilis,
toasted sesame, radish scallion salad
Pairing: Riesling

Barn Burger 17
Six ounce ground chuck, bibb lettuce, tomato, blue or aged
cheddar cheese, red onion jam, dill mustard shallot sauce,
brioche bun, hand cut frites
Gluten free bun available \$1.50
Pairing: Cabernet Franc Reserve

Lamb Stew 18 (GF)
Tomato braised lamb,
toum, onion, iceberg, tomato, herbs, house flatbread
Gluten free, no flatbread
Pairing: Ripper

Karaage 16 (GF)
Japanese fried chicken, kimchi braised greens, smashed
cucumber salad, kewpie, lemon
Pairing: Chardonnay

Kabocha Curry 16 (V)
Israeli couscous, winter vegetable, coconut,
lemongrass, ginger
Pairing: Pinot Gris

Cheese Board 25
Five cheeses, fresh fruit, baguette

Charcuterie Plate 30 (V)
Three cheeses, selection of cured meats, fresh fruit, baguette
Gluten free crackers available

*Desserts are made in house. Ask your server for the selection.
Please inform us of any allergies or sensitivities.*

Executive Chef Aaron Lynn, Sous Chef Josh Gardner Costa