

# 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**   
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**   
Tomato braised lamb,  
toum, onion, iceberg, tomato, herbs, house flatbread  
*Gluten free, no flatbread*  
Pairing: Ripper

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

**Kabocha Curry 16**   
Israeli couscous, winter vegetable, coconut,  
lemongrass, ginger  
Pairing: Pinot Gris

**Cheese Board 25**   
Five cheeses, fresh fruit, baguette

**Charcuterie Plate 30**  
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