



# BRUNCH

## FAVORITES

TOMATO CLOQUES 19

Blistered cherry tomatoes, garlic, onion, parsley, basil, olive oil & burrata cheese. Topped w/ a balsamic drizzle, black lava salt, & served in a hot skillet w/ crostini.

NPR SPINACH & ARTICHOKE DIP 17

Creamy & cheesy dip loaded w/ spinach & artichoke. Served w/ warm hand cut tortilla chips .

ARANCINI 17

Parmesan Risotto balls rolled in breadcrumbs then fried. Topped w/ marinara, parmesan & basil

CROSTINI BLUE 16

Crostini, Point Reyes blue cheese, asian pear, candied walnuts & a honey drizzle

COWGIRL GRILLED CHEESE 18

Brie, Fig Jam & Asian Pear. Served w/ choice of Tomato Bisque, french fries, or house salad.

“NEW”- OPEN RANGE MELT 19

Roasted chicken, crispy bacon, mozzarella, cheddar & Fontina cheeses, garlic aioli & arugula. Served w/ choice of Tomato Bisque, french fries, or house salad.

## FLATBREADS

KISS OF COMBASTI 18

Tomato sauce, caramelized onions, chorizo, goat cheese, red onion, mozzarella, balsamic glaze, honey, cilantro, Combasti peppers, black lava salt

THE PPB 18

Asian pear, prosciutto, brie, thyme, black lava salt, arugula, & balsamic glaze.

MARGHERITA 16

Mozzarella, roma tomatoes, basil, olive oil, & balsamic glaze (V) Add roasted garlic & chicken \$2.

YIPPIE KI-YAY 18

Mozzarella, cheddar, fontina, onion jam, chicken, bacon, roasted garlic, pickled shallots, red pepper flakes, chives

THE VEGAN FAVORITE 17

Mushroom duxelle, roma tomatoes, bell peppers, roasted garlic, red onion, cilantro, Combasti peppers finished w/ balsamic glaze.

## CHEESE & CHARCUTERIE

Served w/ olives, nuts, dried fruit, grapes, & pears.  
Add on: Raw Local Honey Comb \$2, Fig Jam \$2

CHEF SELECTION 31

Daily selection of cheese and charcuterie.

STAGECOACH 41

Wild Horseradish Cheddar, Burrata, Toma Truffle Cheese & Parmesan. Wild Boar & Calabrese Salami.

THE SOUTHERN 35

BelGioioso Gorgonzola, Aged White Cheddar, Laura Chenel Chèvre Goat Cheese, & Soppresata

THE VALLEY 89

Asiago, White Cheddar, Brie, Blue Cheese, Aged Gouda, Truffle Cheese, Manchego, Calabrese Salami, Spanish Chorizo, & Prosciutto. Dark Chocolates. Honey Comb & Fig Jam 89. Feeds 4-6

Ordering Togo?

Add on our pine board for \$30. We will wrap everything up ready to present to your guests.

# bottomless mimosas

\$22 w/purchase of food



\$8 select glasses of wine!



## BREAKFAST

### FLORENTINE SCRAMBLE 17

Rich creamy scrambled eggs w/ spinach & your choice of toast. Served w/choice of home style potatoes, tater-tots, fresh fruit, or sliced tomato.

### GOOD MORNING MAIN STREET 18

Goat cheese, mascarpone ricotta spread & fresh sliced Avocado on top of our flatbread. Finished w/ olive oil, finished w/ red pepper flakes, hot honey, & a sprinkle of black lava salt. Served w/choice of home style potatoes, tater-tots, fresh fruit, or sliced tomato.

### COWBOY'S SKILLET 19

Breakfast sausage, bell peppers, bacon, and potatoes with a dug out for runny eggs and smothered in cheddar and fontina cheeses. Served w/choice of home style potatoes, tater-tots, fresh fruit, or sliced tomato.

### FARMHOUSE PLATE 16

2 eggs any style, 2 slices of thick crispy bacon. Served w/choice of home style potatoes, tater-tots, fresh fruit, or sliced tomato.

### FRENCH TOAST 18

Thick brioche dipped in a creamy french toast batter, topped w/seasonal fruit. Served w/maple syrup & 2 slices of thick crispy bacon.

### THE BREAKFAST BURRITO 18

Burrito stuffed w/ fluffy eggs, bacon, sausage, cheese, & tater-tots. Served w/ a side of salsa. shredded cheddar cheese & green onion. Served w/choice of home style potatoes, tater-tots, fresh fruit, or sliced tomato.

# BRUNCH

## SWEETS

### AFFOGATO 10

2 scoops of Vanilla ice cream topped with freshly brewed espresso.

### CHOCOLATE INDULGENCE 15

Warm double chocolate skillet cookie. Topped w/ vanilla ice cream, & chocolate chips. Finished w/ chocolate ganache & black lava salt

### CINNAMON HAPPINESS 15

House-made cinnamon rolls, baked w/cinnamon compound butter, topped w/cream cheese frosting

## Where great wine meets good food....

## WEEKLY SPECIALS

MONDAY- CLOSED

TUESDAY

Happy Hour ALL Day!

WEDNESDAY

25% off select glasses of wine ---Happy Hour 4-6pm

THURSDAY

Happy Hour 4-6pm

FRIDAY

Happy Hour 4-6pm & Late Night 9-11pm

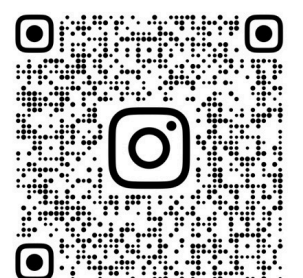
SATURDAY

Late Night Happy Hour 9-11pm

SUNDAY

ALL DAY Bottomless Bubbles Brunch \$8 select glasses of wine. Starting at 11am.

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US



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