

## SMALL PLATES

Weekdays 3-9pm

SOUP DU JOUR \$5

*Served with bread*

MIXED GREENS \$8

*Radish, preserved lemon caraway vinaigrette, seasonal fruit, pumpkin seeds and sea salt chèvre*

MUSHROOM MEZZE \$10

*Maitakes & criminis with olives, capers, roasted garlic, shallots & feta*

DEILED EGGS \$6

*Pickled garlic scapes, 4 halves per order*

CLAMS & ANDOUILLE \$13

*Steamer clams and house-made andouille in broth  
Served with bread*

BAKED NOBLE BLOOMY \$8

*Housemade Brie-style cheese, puff pastry and fruit preserves*

SAUSAGE PLATTER \$12

*A rotating selection of two fresh cooked sausages, house-made mustards, and local vegetable ferments. Served with bread*

RHUBARB CHICKEN \$13

*Grilled chicken breast, rhubarb-coconut sauce, cabbage slaw, almonds*

GRILLED CHEESE \$7

*Housemade cheese on freshly baked bread  
Served with fruit preserves and mustard*

MOROCCAN SKEWERS \$12

*Seasoned ground beef served with preserved lemon dipping sauce and almond garlic saffron crumble - 4 per order*

FROMAGE BLANC CHEESECAKE \$7

*Gluten-free crust, topped with lemon curd*



Wooldridge Creek  
**VINFARM**

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## CHEESE & MEAT BOARDS

- CHEESE \$ 10**  
*A seasonal selection of three artisanal house-made cheeses served with our handmade gluten free crackers.*
- CHARCUTERIE \$ 12**  
*A seasonal selection of three house-cured meats, roasted almonds, Pan de Higo, and local vegetable ferments.*
- CHEF'S \$ 20**  
*A combination of our Cheese and Charcuterie selections; three house-cured meats, three artisanal house-made cheeses, handmade gluten free crackers, roasted almonds, Pan de Higo, and local vegetable ferments.*

## HAPPY HOUR

Weekdays 3-6pm

- DEILED EGG \$1
- GRILLED CHEESE \$5
- MOROCCAN BEEF SKEWERS (2) \$5
- HOUSE WHITE \$5
- HOUSE RED \$5
- SPARKLING \$5

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