



## Wooldridge Creek VINFARM

*Vinfarm is the gathering place for locals and travelers alike. Here you can enjoy the delightful character of our estate wines along with our hand-crafted cheeses, charcuterie and seasonally inspired, locally sourced dishes. Serving lunch & dinner Monday through Saturday and Sunday brunch.*

### APPETIZERS

**FRESH FOCACCIA** Baked in house and served with two dips: 'nduja with herb salad and smoked trout fromage blanc with shallots and olive oil 9-

**MUSHROOM MEZZE** Maitakes & criminis, olives, capers, roasted garlic, shallots, feta, chermoula sauce, served with foccacia 10- *gf, V*

**DEVEILED EGGS** Farm fresh eggs, pickled garlic scapes, 4 halves per order 8- *gf, V*

**NOBLE CRANBERRY** House-made Brie-style cheese with cranberry, caramelized onion and rosemary jam, topped with fried parsnips, served with crackers (*contains almonds*) 8- *gf, V*

**SMOKED BRISKET BITES** House-smoked brisket, deep-fried, served with bread and butter pickles & BBQ-mustard dipping sauce 12-*gf*

**MOROCCAN SKEWERS** Locally-sourced seasoned ground beef served with preserved lemon dipping sauce, almond-garlic-saffron crumble, 4 per order 15-

### SOUPS & SALADS

**SOUP DU JOUR** Ask your server for today's selection, served with foccacia MP-

**MUSHROOM & HAM SOUP** With black garlic aioli, served with foccacia 8- *gf*

**KALE SALAD** Kale, Kalamata olives, orange garlic vinaigrette, saffron tofu sauce, spiced pistachios 9- *gf, V*

**MIXED GREENS** Preserved lemon caraway vin, feta, pickled onions 8- *gf, V*

*20% gratuity will be added to parties of 8 or more*

### VINFARM BOARDS

**CHEESE** A seasonal selection of three artisanal house-made cheeses served with our gluten free crackers 10- *gf, V*

**CHARCUTERIE** A seasonal selection of three house-cured meats, roasted almonds, Pan de Higo, local vegetable ferment 12- *gf*

**CHEF'S** A combination of our Cheese and Charcuterie selections; three house-cured meats, three artisanal house-made cheeses, gluten free crackers, roasted almonds, Pan de Higo, local vegetable ferment 20- *gf*

### SANDWICHES

**RAINBOW VEGGIE** House fermented daikon radish, shredded carrots, kale, cilantro, chermoula sauce & saffron tofu sauce on fresh foccacia 7- *V*

**GRILLED CHEESE** House-made farmer's cheese and Gouda on freshly baked bread. Served with house-made bacon jam & verjus mustard 8-

*Add bacon to any sandwich for \$2 more!*

### LARGE PLATES

**QUINOA CAKES** Roasted winter squash, pepitas, cocoa nibs, sesame seed in a spiced red wine sauce, sunflower sprout garnish (*contains almonds*) 14- *gf, V*

**FLANK STEAK** Seared medium rare, with home fries, chèvre creamed kale, egg yolk purée, pickled red onions, & salsa verde powder 21- *gf*

**SAUSAGE PLATTER** A rotating selection of two fresh cooked sausages. Served with bread, house-made mustard, local vegetable ferments. 15- *gf*

**CHICKEN & PASTA** Chicken breast, pancetta, garlic and pickled Delicata squash over house-made pasta. Garnished with hazelnuts and ConVino 14-

**LAMB STIR-FRY** Cumin seasoned Applegate Valley lamb with brown rice and egg. Topped with cilantro and onions 14-

### SWEETS

**FROMAGE BLANC CHEESECAKE** Gluten-free crust, topped with lemon curd, and red wine syrup drizzle (*contains almonds*) 8- *gf, V*

**CHOCOLATE PUDDING** Made with coconut milk, topped with pumpkin seed miso, and coconut caramel espuma 7- *gf, V*

**FLOURLESS CHOCOLATE CAKE** Made with coffee and anise seed, topped with brûléed meringue and orange zest 8- *gf, V*