



specials from the Cheese Shoppe

Special Creamy Holiday Cheese Selections

w/ Blueberry Bourbon Pecan Jam, Seasonal Apples
& Crostinis, Honey Drizzle - \$10

Crunchy Shallots

w/ Hoisin Chili Garlic Sauce, Parmesan Dust - \$10

Grilled Cheese Sandwich on Sourdough

Choice of Pepper Jack or Aged Cheddar

Choice of Granny Smith Apples or Fig Jam

w/ Mixed Greens & Vinaigrette - \$18

soup & salad

Butternut Squash Soup

w/ Toasted Pepitas and Creme Fraîche

Cup \$10 / Bowl \$14

Chef Miller's Classic Tomato Soup

w/ Toasted Pepitas and Creme Fraîche

Cup \$10 / Bowl \$14

Chicken Caesar Salad

w/ Crunchy Shallots - \$18

entrees

Crispy Pork Belly

w/ Pickled Red Onions, Homestyle Mashed
Potatoes, Green Beans & Red-Eye Gravy - \$25

Pan Seared Cornmeal Crusted Trout

w/ Sweet Potato Fries &
Roast Kabocha Squash - \$23

**Save \$1 on every glass of
wine with your Bistro
menu order!**





desserts

Spice Poached Harvest Pears

w/ Cranberry Grand Marnier Jam & Almond Shortbread - \$13

Dark Chocolate Brownie Bites - \$7

rosé

2021 Ruddy Bloom Rosé

A mix of Grenache & Barbera grapes. Scents of nectarine, cotton candy & strawberries. Light & creamy on the palate emphasized by notes of fresh strawberry & watermelon.

reds

2015 Grenache

Hints of rose, cherry & orange. The deep cherry backbone has some spice with a hint of licorice & firm, fine tannins.

2022 Sierra Works

A rewarding blend of Syrah, Grenache, Mourvedre and Barbera knit together to offer a velvety, seamless expression of red and black fruits. Quaffable and very food friendly.

2019 Tempranillo

Structured for the long haul, on the nose hints of tobacco & cedar give a lush mouth feel of dried figs, tea & cassis.

2021 Barbera

Rich & light on the palate w/ notes of sour cherry & strawberry, light tannins & great acidity.

dessert wine

Teodoro Port-style wine

Scents of cinnamon & bay on the nose, highlighting cherry liqueur, orange zest & milk chocolate. Crafted from cuvees of Portuguese varietals including Touriga Nationale, Souzao & Tinta Cao grapes from 2004, 2006 & 2007.

Wine by the glass - \$11 (Teodoro by the glass - \$15)

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desserts & wine list

