

BARTON'S KITCHEN

LUNCH MENU

WARM CIABATTA | \$6

olive oil, rosemary, sea salt

Winemaker's Pairing Suggestion | Bottle: 2021 Lineage

CASTEVATRANO OLIVES | \$10

preserved lemon, toasted fennel seed, coriander, rosemary, thyme

Winemaker's Pairing Suggestions | Bottle: 2021 Predator

ANTIPASTI CHARCUTERIE BOARD | \$35

three cheeses, house marinated vegetables, olives, prosciutto,
salami, rosemary garlic bread

Winemaker's Pairing Suggestion | Bottle: 2022 Big Bad

CHEESE + HONEY BOARD | \$26

two cheeses, seasonal fruit, local honey, almonds, crostini

Winemaker's Pairing Suggestion | Bottle: 2023 Sentinelle

BRUSCHETTA | \$14

roasted garlic crostini, summer tomatoes, basil, balsamic, micro greens

Winemaker's Pairing Suggestion | Bottle: 2021 Instinctual

SMOKED SALMON RILLETTES | \$14

crème fraîche, dill, pickled mustard seed, sliced cucumber, ciabatta

Winemaker's Pairing Suggestion | Bottle: 2021 California Love

LITTLE GEM CAESAR | \$18

crispy sweet corn, marinated tomatoes,
zesty lemon breadcrumbs, parmesan

add chicken +\$6 | add salmon +\$10

Winemaker's Pairing Suggestion | Bottle: 2023 Fancy Rosé

*Wine Note: Winemaker Pairing Suggestions are available for bottle purchase only.
Available by the glass: 2023 Fancy, 2023 Green Eyes + 2021 MUST! Cuvee*



FLATBREAD OF THE DAY | \$20

ask your wine educator for details + wine pairing suggestions

MARGHERITA FLATBREAD | \$18

fresh tomato sauce, mozzarella, basil
Winemaker's Pairing Suggestion | Bottle: 2021 Soul Mate Red

PORK BELLY | \$16

purple cabbage, dijon maple glaze, orange zest, scallions
Winemaker's Pairing Suggestion | Bottle: 2022 Hot Blooded

ROASTED SAUSAGE | \$24

fingerling potatoes, shishito peppers, lemon aioli, chives
Winemaker's Pairing Suggestion | 2021 Alpha

MAC + CHEESE | \$18

dairy free or vegan option available upon request
local Etto pasta, sundried tomato cream sauce,
bellavitano gold cheese, herbed breadcrumbs
add chicken +\$6 | add pork belly +\$8
Winemaker's Pairing Suggestion | Bottle: 2021 The Dance

BACON FIG GRILLED CHEESE | \$18

white cheddar, bacon fig jam, caramelized onions, apple salad
Winemaker's Pairing Suggestion | Bottle: 2022 Jackal

SEARED SALMON | \$26

chilled orzo salad, zucchini, cucumber, tomatoes,
lemon caper vinaigrette, feta, mint,
Winemaker's Pairing Suggestion | Bottle: 2022 Uptown Funk

DESSERT

FLOURLESS CHOCOLATE TORTE | \$12

dark chocolate, almonds, G + V Bourbon, seasonal fruit
Winemaker's Pairing Suggestion | Bottle: 2021 My Way



KID MENU

BUTTERED PASTA | \$12

MAC + CHEESE | \$12

GRILLED CHEESE | \$12

kid meal includes a sweet treat

DOGGY LUNCH

SHREDDED BRAISED CHICKEN BREAST | \$12

diced carrots in chicken broth with oregano and parsley for vitamins, minerals, antioxidants + fresh breath

PET RULES

We LOVE your furry, 4-legged friends.

Well behaved pets are welcome.

All dogs must be on a leash at all times.

We ask that you clean up after your pet and keep them off the furniture.

Ask your server for a water dish.

to-go + bulk doggy lunch orders available

NON-ALCOHOLIC BEVERAGES

Perrier Sparkling Water | \$3

Izze: Green Apple or Clementine | \$3

Pure Leaf Tea: Unsweetened or Sweetened | \$3

HIGH Brew Canned Cold Brew | \$6

