

BARTON'S KITCHEN

LUNCH MENU

WARM CIABATTA | \$6

olive oil, rosemary, sea salt

CASTELVETRANO OLIVES | \$10

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

Winemaker's Pairing Suggestions | Bottle: 2021 Predator

LOCAL MUSHROOM BRUSCHETTA | \$18

crostini, melted brie, micro greens, parmesan

Winemaker's Pairing Suggestions | Bottle: 2023 Holiday

SMOKED SALMON RILLETTES | \$14

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

Winemaker's Pairing Suggestion | Bottle: 2023 Le Freak

CHEESE + HONEY BOARD | \$26

two cheeses, dried fruit, local honey, jam, walnuts, crostini

Winemaker's Pairing Suggestion | Tasting Flight

ANTIPASTI CHARCUTERIE BOARD | \$35

three cheeses, house marinated vegetables, olives, prosciutto,
salami, toasted bread

Winemaker's Pairing Suggestion | Tasting Flight

MARGHERITA FLATBREAD | \$19

fresh tomato sauce, mozzarella, basil

Winemaker's Pairing Suggestion | Bottle: 2021 Soul Mate Red

FLATBREAD OF THE DAY | \$22

ask your wine educator for details + wine pairing suggestions

PORK BELLY | \$16

purple cabbage, dijon maple glaze, orange zest, scallions

Winemaker's Pairing Suggestion | Bottle: 2022 Hot Blooded



CRANBERRY APPLE HAZELNUT SALAD | \$18

spinach, radicchio, goat cheese, white balsamic vinaigrette

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

Winemaker's Pairing Suggestion | Bottle: 2023 Soul Mate White

CORN CHOWDER | \$14

potatoes, leeks, crispy corn, microgreens, olive oil, ciabatta

Winemaker's Pairing Suggestion | Bottle: 2021 Instinctual

ROASTED SAUSAGE | \$18

acorn squash, brussels sprouts, lemon aioli, chives

Winemaker's Pairing Suggestion | Bottle: 2021 Alpha

BACON FIG GRILLED CHEESE | \$18

white cheddar, bacon fig jam, caramelized onions, apple salad

Winemaker's Pairing Suggestion | Bottle: 2021 The Wanderer

CREAMY PESTO PASTA | \$18

spinach pepita pesto, lemon zest, bellavitano cheese

add local mushrooms +\$5 | add chicken +\$6 | add pork belly +\$10

Winemaker's Pairing Suggestion | Bottle: 2022 Jackal

SEARED SALMON | \$26

fire roasted tomato, lentils, barley, roasted squash,

wilted spinach, lemon vinaigrette, pepitas, parsley

Winemaker's Pairing Suggestion | Bottle: 2023 Holiday

DESSERT

FLOURLESS CHOCOLATE TORTE | \$12

dark chocolate, almonds, G + V Bourbon, seasonal fruit sauce

Winemaker's Pairing Suggestion | Bottle: 2021 My Way

Wine Note: Winemaker Pairing Suggestions are available for bottle purchase only.

Available by the glass selections: 2023 Holiday+ 2023 Fancy + 2021 MUST! Cuvée



KID MENU

BUTTERED PASTA | \$12

MAC + CHEESE | \$12

GRILLED CHEESE | \$12

kids meal includes a sweet treat

DOGGY LUNCH

SHREDDED CHICKEN BREAST | \$12

diced carrots, chicken broth, oregano, parsley

PET RULES

We LOVE your furry, 4-legged friends.

Well behaved pets are welcome outside.

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

750 mL San Pellegrino Sparkling Water | \$10

750 mL Acqua Pana Mineral Water | \$10

Izze: Green Apple or Clementine | \$3

Pure Leaf Tea: Unsweetened or Sweetened | \$3

HIGH Brew Canned Cold Brew | \$6

