

MUSE VINEYARDS FROM THE KITCHEN

La Maison Charcuterie & Cheese Platter \$21 / \$11

Cheeses, salami, nuts, crackers, and more

Pairs well with Pichet or Cab Franc

Brie Nachos \$12

With melty brie, pepper jam, banana peppers & "Surryano" ham

Try it with Petit Verdot

Bacon-Cheddar Cheese Ball \$8

Just like your Auntie would have at every party

Served with crackers and walnuts

Try it with Cab Franc

Slightly Spicy BBQ Pulled Pork \$13

Sweet cornbread, apple slaw

Try it with Thalia

Smoked Salmon "Bruschetta" \$13

Mixed greens, cucumber, onion, lemon-dill vinaigrette, everything bagel

Try it with Thalia

Pâté Campagne \$9

Pork pâté with baguette, pickled mustard seeds, and curry cauliflower

Try it with Erato

Breakfast Burger \$13

Bacon, sunny Country Rhodes egg, Appalachian maple glazed onion, brioche bun, and chips on a smash burger

Try it with Petit Verdot

Chicken Posole \$8

Mexican red chile and hominy soup w/ tortillas and cilantro

Perfect with Erato

Boiled Peanut & White Bean Hummus \$8

With sunflower seed pesto, sumac, and crunchy things

Try it with Pichet

Mixed Olives & Feta \$5

** Whole olives contain pits.*

Baguette & Herb Oil \$5

Route 11 Chips \$2

Two Chocolate Chip Cookies \$3

NON-ALCOHOLIC BEVERAGES

Grown-up Soda \$2

Ginger ale, Cola, Meyer lemon

Bottle of Water \$2

Still or Sparkling

Espresso \$2

More great views coming soon!

In the meantime, please pardon our construction mess.