

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

Smash Burger & Chips \$13

"LTO&P w/ American cheese or
Caramelized onion, bacon, BBQ, and Muenster
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, carrot-apple slaw
Try it with Thalia*

Smoked Salmon "Bruschetta" \$13

*Mixed greens, fennel, onion, lemon-dill vinaigrette, everything bagel
Try it with Thalia*

Foie Gras Pâté \$9

*With baguette & fig jam
Try it with Monbazillac*

Mac-N-Cheese \$9

*Cheddar, Edwards "Surryano" ham
Try it 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.*

Chicken Posole \$8

Chile rojo, tortillas, radish, cilantro

Baguette & Herb Oil \$5

Bowl of Bacon-Ranch Popcorn \$3

Two Chocolate Chip Cookies \$3

Bag of Route 11 Chips \$2

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.*