



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

Chicken Liver Mousse on Toast \$8

With pepper jam & Virginia ham
Pairs well with Petit Verdot

Bacon-Cheddar Cheese Ball \$8

Just like your Auntie would have at every party
Served with crackers and walnuts
Pairs with Cab Franc

Spicy Chipotle Pork Tostada \$13

Refried beans, jalapeño-cilantro slaw
Pairs well with Thalia

Smoked Salmon Salad \$13

Lemon-dill vinaigrette, greens, fennel, onion, cucumber,
Country Rhodes hardboiled egg, toast
Try it with Thalia

Foie Gras Patê \$9

With baguette & fig jam
Pairs well with Monbazillac

Mixed Olives & Feta \$5

** Whole olives contain pits.*

Boiled Peanut & White Bean Hummus \$8

With sunflower seed pesto, sumac, and crunchy things
Pairs well with Pichet

Baguette & Herb Oil \$5

Route 11 Chips \$2

Potato-Cheddar Soup \$8

Bacon, scallions, garlic croutons
Add chipotle pulled pork +\$3
Great with Gamay or Petit Verdot

NON-ALCOHOLIC BEVERAGES

Grown-up Soda \$2

Ginger ale, cola, Meyer lemon

Bottle of Water \$2

Espresso \$2

More great views coming soon!
In the meantime, please pardon our
construction mess.