



FILM NEGATIVE



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JOIN US

THU-MON • 11AM-5PM

Kitchen Hours 11am-4pm

Reservations Recommended parrishfamilyvineyard.com

Wine Tasting 30

2019 Chardonnay, 2017 Estate Cabernet Sauvignon, 2017 Silken, 2017 Four Chords, 2017 Reserve Cabernet Sauvignon

Cheese and Charcuterie Plate 25

A variety of cheeses, meats, olives, dried fruit, roasted rosemary walnuts, and house-made bread.

Breads with Oil & Vinegar 15

House-made breads served with Olivas de Oro olive oil and balsamic vinegar. (V)

Herbed Fauxmage 14

An herbaceous cashew spread with toasted macadamias and served with house-made focaccia. (V)

Oyster Mushrooms & Chips 16

Mighty Cap mushrooms with cilantro, onions, black garlic and umami sauce, and topped with Kelpful furikake. Served with wonton chips. (V)

Elote Salad 16

Roasted corn with chili seasoning, romaine lettuce, smoked cotija cheese, green onions, and micro cilantro served with an avocado crema.

Lamb Kofta 18

Lamb kofta meatballs served with grilled naan, hominy hummus, crème fraîche tzatziki, sliced cucumbers and grilled sweet peppers.

The B.L.T.A. 21

Almond praline bacon with roasted garlic aioli, green leaf lettuce, tomato, avocado on sliced house made Cabernet sourdough. Served with a house salad. First come, first serve because it's that good.

Shrimp Sliders 23

Two shrimp patties atop brioche buns with lettuce, eel sauce aioli, and house-made pickles. Served with a garden herb golden potato salad.

Orange Meringue 10

A deconstructed pie of orange curd served with almond flour graham crackers, pistachios, toasted french meringue, and basil.