



FOLKTALE

WINERY & VINEYARDS

CARMEL, CALIFORNIA

Please note this menu should be used as a sample menu. All items are subject to change.

Small Plates

CHARRED SPANISH OCTOPUS 21 ^{GF}
Harissa, Warm Bean and Chorizo Stew

FARMERS MARKET SOUP 12
Warm Rise + Roam Bread

CEVICHE 16 ^{GF}
Pickled Chilis, Lime, Cilantro, Torched Avocado, Tostadas

BELGIAN FRIES 12
Whole Grain Mustard Aioli, Truffle Pecorino, Parmesan

WEEKLY FARMERS MARKET WOOD FIRED VEGETABLES 16
Summer Accompaniments

Flatbreads

MARGHERITA 21
San Marzano Tomato Sauce, Buffalo Milk Mozzarella, Basil

SUMMER HARVEST 22 ^v
Cherry Tomatoes and Garlic Confit, English Peas, Tendrils,
Balsamic Reduction, Vegan Parmesan

FIOCCO 23
Prosciutto, Shredded Mozzarella, Crushed Potatoes, Cracked
Black Pepper

SWEET HEAT 24
Spicy Star Thistle Honey, Calabrese, Burrata, Fennel Pollen

Shared Boards

ARTISAN CHARCUTERIE 27
Curated Meats, Cured Olives, R+R Bread,
Mustard Jam, Spanish Onion Jam

ARTISANAL CHEESES 26
Curated Cheeses, Sherried Dates, Saffron Apricots,
R+R Bread, Candied Nuts

LEMON HUMMUS 16 ^v
Cumin, Herbs, Chili Oil, Fresh Lavosh

Salads

ROASTED CAULIFLOWER SALAD 17 ^{v GF}
Golden Currants, Curry Vinaigrette, Coconut Yogurt,
Pistachios, Arugula & Cilantro

LITTLE GEM CAESAR 18
Shaved Grano Padano, Turkish White Anchovies, Oversized
Crouton

STACKHOUSE FARMS STONE FRUIT SALAD 17 ^{GF}
Carmel Valley Greens, Ricotta, Lemon, Balsamic Reduction,
Lemon Oil, Seeds

SHAVED CUCUMBER SALAD 15
Tarragon and Lemon Vinaigrette, English Peas, Grana Padano,
Pea Tendrils

Entrees

WINERY BURGER 24
Brioche, Niman Ranch Beef, Twice Cooked Baker's Bacon,
Joseph's Blend Onion Jam, Garlic Aioli, White Cheddar,
Pickles & Gem Lettuces in a Whole Grain Mustard
Vinaigrette

LAMB MEATBALLS 21
Feta Tahini Spread, Roasted Cherry Tomatoes, Cucumber
Tzatziki

Desserts

APPLE GALETTE 15
Tahitian Vanilla Ice Cream, Caramel Sauce, Whipped Cream

VILLA DOLCE GELATO 8 ^{GF}
Choice of Vanilla, Chocolate, Strawberry, Passionfruit, or
Spumoni

Executive Chef Justin Robarge | Executive Sous Chef Alfonso Martinez

We are proud to source local and organic ingredients. Some recipes are gluten free, but our kitchen is not. Please let us know if you have allergies, or dietary restrictions.

"V" signifies vegan offerings, "GF" signifies gluten free offerings.
Consuming raw, or undercooked meats, poultry, shellfish, fish, or eggs may increase your risk of foodborne illness.

All parties of 6 or more will have a 20% service charge added to their final bill.



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Sparkling

SPARKLING BRUT N.V. <i>Monterey County AVA</i>	13	40
SPARKLING ROSÉ <i>Monterey County AVA</i>	14	42

White

THE CHILD VERDEJO 2021 <i>Herringer Vineyard, Clarksburg AVA</i>		24
SAUVIGNON BLANC 2021 <i>Cedar Lane Vineyard, Arroyo Seco AVA</i>		34
VIOGNIER 2017 <i>Monterey County AVA</i>	14	38
ESTATE CHARDONNAY 2020 <i>Mission Ranch Vineyard, Arroyo Seco AVA</i>	14	38
THE WHITE WITCH 2020 <i>Blend of Roussanne, Marsanne, and Viognier Monterey County AVA</i>		42
SLH RESERVE CHARDONNAY 2018 <i>Escolle Vineyard, Santa Lucia Highlands AVA</i>	16	48
ROSÉ OF PINOT NOIR 2021 <i>Patricia Lane Vineyard, Arroyo Seco AVA</i>		30
THE LION FOR REAL 4 YEAR SOLERA ORANGE WINE <i>Monterey County AVA</i>		38

Flights

FOLKTALE WELCOME FLIGHT Sparkling Rosé, 2020 Estate Chardonnay, 2018 SLH Reserve Chardonnay, 2017 SLH Reserve Pinot Noir, 2018 Joseph's Blend		25
WHITE WINE FLIGHT 2021 The Child, 2020 Estate Chardonnay, 2020 White Witch, 2018 SLH Reserve Chardonnay, 2019 SLH Reserve Chardonnay		25
RED WINE FLIGHT 2020 Carbonic Sangiovese, 2017 SLH Reserve Pinot Noir, 2019 SLH Reserve Pinot Noir, 2018 Joseph's Blend, 2018 Syrah		30
PINOT NOIR FLIGHT 2020 Central Coast, 2019 The Creator, 2017 SLH Reserve, 2019 SLH Reserve, 2019 The Ruler		35
LE MISTRAL FLIGHT 2017 Viognier, 2019 Brousseau Syrah, 2018 Joseph's Blend, 2019 Joseph's Blend, 2018 Syrah		35
RESERVE FLIGHT 2020 Central Coast Pinot Noir, 2019 SLH Reserve Pinot, 2018 Tondre Grapefield Pinot, 2018 Hound, 2019 Hound		45

Red

PIQUETTE 2021 <i>Monterey County AVA</i>		25
CARBONIC SANGIOVESE 2020 <i>Folktale Vineyard, Monterey County</i>		35
CENTRAL COAST RESERVE PINOT NOIR <i>Escolle & Tondre Vineyards Central Coast AVA</i>		58
THE CREATOR PINOT NOIR 2019 <i>Santa Lucia Highlands AVA</i>		75
SLH RESERVE PINOT NOIR 2017 <i>Santa Lucia Highlands AVA</i>	18	58
SLH RESERVE PINOT NOIR 2019 <i>Santa Lucia Highlands AVA</i>	18	58
THE RULER PINOT NOIR 2019 <i>Santa Lucia Highlands AVA</i>		75
TONDRE GRAPEFIELD PINOT NOIR 2018 <i>Tondre Grapefield Vineyard, Santa Lucia Highlands AVA</i>		80
BROUSSEAU GRENACHE 2019 <i>Brousseau Vineyard, Chalone AVA</i>		45
BROUSSEAU SYRAH 2019 <i>Brousseau Vineyard, Chalone AVA</i>		60
JOSEPH'S BLEND 2018 <i>Monterey County AVA</i>	16	50
JOSEPH'S BLEND 2019 <i>Monterey County AVA</i>		50
SYRAH 2018 <i>Cedar Lane Vineyard, Arroyo Seco AVA</i>	17	54
THE HOUND BORDEAUX BLEND 2018 <i>Massa Estate Vineyard, Carmel Valley AVA</i>		95
THE HOUND BOURDEAUX BLEND 2019 <i>Massa Estate Vineyard, Carmel Valley AVA</i>		95

Winemaker David Baird

Our grapes are sourced from either sustainable or organically farmed vineyards. Our wines are made with a hands off method and lots of love.