



FOLKTALE

WINERY & VINEYARDS

CARMEL, CALIFORNIA

Brunch

BAKER'S BACON 29

Thick Cut Baker's Bacon, 63 Degree Eggs, Marble Potatoes, Turnip Hash, Sugar Snap Peas, Shishito Pepper Togarashi, Citrus Hollandaise

GRASS FED RIB EYE CHEESE STEAK SANDWICH 29

Sunny Side Up Egg, Mustard Aioli, Caramelized Onions, Roasted Garlic, Aged White Cheddar, House Salad

FRIED ITALIAN BURRATA CHEESE 26

Heirloom Tomato, Sautéed Shallots, Saba, EVOO, Toasted Bread

R+R MILK BREAD FRENCH TOAST 28

Basil Mascarpone, Persimmon Perdue, Candied Nuts, Pomegranate, Maple Syrup

^{GF} BLUEBERRY AND BASIL PARFAIT BOWL 16

Coconut Yogurt, Basil-Mascarpone, Granola, Candied Pecans, Lemon Foam, Grated Nutmeg

CREAMY AVOCADO TOAST 24

Monterey Artichoke, Roasted Garlic Cream Cheese, Wild Baby Arugula, Chili Oil, Toasted Sesame Seeds

R+R BISCUIT & SHORT RIBS 27

Red Pepper Mornay Sauce, Pickled Red Onions

TURKISH EGGS 17

Over-Medium Eggs, Tzatziki, Arugula Salad, Chili Oil

Shared Bites

HOUSE SMOKED SALMON & ARTICHOKE HEARTS 24

Avocado Yogurt Mousse, Cherry Tomatoes, Compressed Cucumber, Cara Cara Orange, Lemon EVOO

^{GF} CARMEL VALLEY GREENS 17

Farmer's Market Fruit, Ricotta, Lemon, Balsamic Reduction, Lemon Oil, Seeds

Add Chicken - 10

Add Prosciutto - 11

Add Artichoke - 8

ARTISAN CHARCUTERIE & CHEESE BOARD 36

Curated Meats, Curated Cheese, Cured Olives, Sherried Dates, Saffron Apricots, Candied Nuts Mustard Jam, Spanish Onion Jam, Vegetarian Option Possible

Wood Fired Flatbreads

MARGHERITA 20

San Marzano Tomato Sauce, Buffalo Milk Mozzarella, Basil

^v GOOGOOTZ 23

Onion Cream, Zucchini, Loose Greens, EVOO, Vegan Parmesan

THE PIONEER 24

Braising Liquid, Short Rib, Blue Cheese, Mustard Seed Jam, Fried Onions

SWEET HEAT 24

Spicy Star Thistle Honey, Spicy Italian Sausage, Burrata, Fennel Pollen

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 our vegan offerings, "GF" signifies our 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.