

FOLKTALE KITCHEN

PERFECT PAIRINGS

- Wedge Caesar Salad** \$17
Iceberg Lettuce, Pickled White Anchovies, Grana Padano, Croutons
Pairs With: 2021 Folktale "We Are a Flower"
- Hummus (VG)** \$17
Sherried Dates, Calabrian Chili Oil, Aleppo Pepper, Lavash Bread
Pairs With: 2021 Folktale Estate Pinot Noir
- Cheese & Charcuterie Board** \$40
Chef's Choice of Cheeses, Cured Meats & Accouterments
Pairs With: 2021 Folktale Estate Chardonnay
- Fire Roasted Fingerling Potatoes (VG)** \$18
Garlic, Olive Oil, Flat Leaf Parsley
Pairs With: 2020 Le Mistral "Joseph's Blend"
- Fire Roasted Beets** \$19
Maple Candied Pork Belly, Creamed Spinach & Beet Greens
Pairs With: 2020 Folktale Carbonic Sangiovese
- Avocado & Carrot Bruschetta** \$18
Carrot Tartare, Toasted Bread, Spinach Furikake, Garlic & Spinach Aioli, Lemon Oil
Pairs With: 2021 Folktale "We Are a Flower"
- Sparkling Watermelon Salad (GF)** \$19
Cucumber, Feta Crumble, Pop Rocks, Mint
Pairs With: Folktale N.V. Sparkling Rosé

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WOOD FIRED FLATBREADS

- Margherita** \$21
San Marzano Tomato Sauce, Buffalo Mozzarella, Basil
- Classic Pepperoni** \$24
San Marzano Tomato Sauce, Mozzarella, Pepperoni
- Green Garden Pesto (VG)** \$23
Pesto, Zucchini, Arugula, Vegan Parmesan, Agrumato Lemon Oil
- Sweet Heat** \$25
Pixiu Chili Oil, Star Thistle Honey, Spicy Italian Sausage, Burrata, Fennel Pollen
- Tarte-Flambee** \$24
Creme Fraiche, Bacon, Medley of Allium, Gruyere

DESSERTS

- Villa Dolce Gelato (GF)** \$9
Choice of Vanilla, Strawberry, Passionfruit, or Spumoni
- Orange Cake** \$15
Passion Fruit Gelato, Creme Anglaise
- Warm Chocolate Bread Pudding** \$15
Fresh Berries, Creme Anglaise, Tahitian Vanilla Ice Cream
- Apple or Berry Tart** \$12
Vanilla Ice Cream, Caramel Sauce