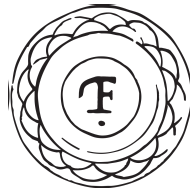


FOLKTALE



KITCHEN

PERFECT PAIRINGS

Stacked Romaine Caesar 17

Freshly Dressed Romaine Leaves, Caesar Dressing, Pickled White Anchovies, Sourdough Croutons, Grana Padano, Cracked Black Pepper, Chive Oil

Pairs With: 2022 Folktale Sauvignon Blanc

Crunchy Cauliflower Salad 20

Cardamom Roasted Cauliflower & Carrots Over A Bed Of Greens, Red Wine Maple vinaigrette, Vegan Ranch, Candied Pistachios, Vegan Parmesan, Fresh Pomegranates, Fresh Cilantro

Pairs With: 2021 Le Mistral White Witch

"Drop The Beet" (V) 19

Golden Beets, Crumbled Goat Cheese, Balsamic drizzle, Candied Nut Crumble, Ancient grains, Ripped Basil

Pairs With: 2022 Folktale Estate Chardonnay

Hummus (VG) 18

Sherried Dates, Calabrian Chili Oil, Aleppo Pepper, Lavash Bread

Pairs With: 2021 Folktale Estate Pinot Noir

Cheese & Charcuterie Board 42

Chef's Choice of Cheeses, Cured Meats & Accoutrements

Pairs With: 2022 Folktale Estate Chardonnay

Salt & Vinegar Potatoes (VG) 19

Olive Oil, Maldon Salt, Flat Leaf Parsley

Pairs With: 2020 Le Mistral "Joseph's Blend"

Avocado & Carrot Bruschetta (V) 21

Carrot Tartare, Toasted Focaccia, Spinach Furikake, Garlic & Spinach Aioli, Lemon Oil

Pairs With: 2021 Le Mistral White Witch

Baba Ghanoush (V) 18

Eggplant Puree, Cumin, Spanish Paprika, Tahini, Lemon, Feta, EVOO, Vegan Parmesan, European Sourdough

Pairs With: 2022 Folktale Estate Chardonnay

WOOD FIRED FLATBREADS

Perfect Bite Margherita (V) 22

San Marzano Tomato Sauce, Basil Chiffonade, Grated Parmesan, Mozzarella

Cadillac Pepperoni 24

Cheddar cheese, Mozzarella, Cholula Pizza Sauce, Grated Parmesan, Red Chili Flakes
+2 Add Pickled Jalapeños

Besto Pesto 27

Basil Pesto, Roasted Chicken, Parmesan, Creme Fraiche, Fried Spinach

Sweet Heat 2.0 28

Honey Drizzle, Spicy Italian Sausage, Pepperoni, Stracciatella, Fennel Pollen, Chili Oil & Honeycomb Crumble

Butternut Heaven (V) 27

Butternut Squash Puree, Brown Butter Sage Pesto, Button Mushrooms, Sunflower & Pumpkin Seeds, Garlic Confit, Grated Parmesan

French Onion 26

Caramelized Onions, Beef Demi Glace, Gruyere, Provolone, Feen Herbs

DESSERTS

Warm Chocolate Bread Pudding 15

Fresh Berries, Creme Anglaise, Tahitian Vanilla Ice Cream

Apple or Berry Tart 12

Vanilla Ice Cream, Caramel Sauce

Villa Dolce Gelato (GF) 9

Choice of Vanilla, Strawberry, Passionfruit, or Spumoni

Become a **Wine Club Member** today!
Ask about the benefits or use the
QR code for more details

