

FOLKTALE

WINERY & VINEYARDS

BEGINNINGS

Warm Olives 12

Rosemary, Orange, Urfa Biber, Confit Garlic, Sourdough
Pair with Rosés and Unoaked White Wines

House-made Hummus Dip 16

Sherried Dates, Calabrian Chili, Crudité, Olive Oil Pita
Pair with Chardonnays, Rosés, and Light Reds

Castroville Artichoke Dip 16

Organic Artichokes, Local Baby Spinach, Fresh Herbs,
Sourdough Bread. Add Pickled Jalapeños +\$3

Pairs With: Le Mistral White Witch

Artisanal Cheese Board 32

Selection of Five California Artisan Cheeses,
House-made Seasonal Condiments,
Folktale Estate Honey, Sourdough Crackers

Artisanal Charcuterie Board 32

Selection of Four Cured Meats, Pickled Root Vegetables,
Cured Egg with Mustard Seeds, Spicy Tomato Jam,
Sourdough Crackers

Cheese & Charcuterie Board 43

Chef's Selection of Cured Meats and Artisan Cheeses,
House-made Seasonal Condiments,
Castelvetrano Olive Mix, Dried Fruit,
Sourdough Crackers

HOMEMADE SOUPS & SALADS

Burrata Salad 21

Mixed Chicories, Pickled Beets, Olives,
Pistachio Blood Orange Gastrique, Mint Oil
Pair with Bright White and Sparkling Wines

Butter Lettuce & Heirloom Beet Salad 21

Golden & Red Beets, Humboldt Fog Cheese,
Citrus Segments, Candied Walnuts, Citrus Vinaigrette
Pair with Riesling, Aromatic Whites and Pet-Nat

Chopped Romaine Caesar 19

Chopped Petite Hearts of Romaine, Caesar Dressing,
Spanish White Anchovies, Garlic Croutons,
Shaved Parmesan
Add Grilled Chicken +\$10

Pairs With: Folktale Sauvignon Blanc

Chef Walker's Clam Chowder 14

New England Style with Fresh Clams,
Applewood Smoked Bacon, Potato, Celery, Sourdough
Pair with Bright White and Sparkling Wines

Smoked Mushroom Soup 12

Porcini and Hen of the Woods Mushrooms,
Truffle Essence, Coconut Yogurt, Crostini,
Parmigiano-Reggiano
(Vegan Available)

Pair with Pinot Noir or Richer White Wines

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PANINIS

Wild Mushroom and Squash 21

Mozzarella and Boursin Cheese, Arugula
(Vegan Available)

Pair with Chardonnay and Light Reds

Smoked Diesel Turkey 23

Apple-Sage Bread Stuffing, Ricotta Cheese,
Cranberry-Orange Chutney

Pair with Rosés and Light Reds

PASTAS

Roasted Winter Squash 25

Cavatelli, Castroville Artichokes, Baby Spinach,
House-made Pesto Sauce, Vegan Cheese
(Vegan, Gluten Free Available)

Pair with Richer Whites and Light Reds

Kick Some Busiate 28

Niman Ranch Savory Meatballs, Housemade Marinara,
Sweet Basil, Parmigiano-Reggiano
(Vegan, Gluten Free Available)

Pair with Pinot Noir, Syrah, and Big Reds

Short Rib Bucatini 31

Niman Ranch Beef Short Rib, Demi-Glace di Manzo,
Point Reyes Blue Cheese Crumbles
(Gluten Free Available)

Pair with Cabernet Sauvignon and Rhone Reds

WOOD FIRED FLATBREADS

Margherita 24

San Marzano Tomato Sauce, Roasted Heirloom Tomato,
Fresh Mozzarella, Sweet Basil, Shaved Parmesan

Pair with Folktale Queen of Hearts

Sweet Heat 29

Spicy Italian Sausage, Pepperoni, Honey Drizzle,
Burrata, Calabrian Chili Oil, House-made Honeycomb

Pair with Folktale The Hound

SATURDAY & SUNDAY ONLY

Porchetta Sandwich 21

House Porchetta, Spiced Quince, Apple Spread, Jus,
Poached Pear & Chicory Salad with White Balsamic

Pair with Bolder Reds

To help us conserve water, we recommend wine, but we will gladly bring water upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.