

The Tasting Room

Lunch Menu 11am-3pm

GOURMET SANDWICHES

\$8 with house made chips and a pickle

Napa Valley Chicken Salad

Wine poached chicken breast with red grapes, pecans, celery and red onion, served with mayo, Dijon mustard, lettuce and tomato

Ham and Brie

Fresh sliced ham, triple cream brie, red onion marmalade, fresh spinach and lemon aioli

Italian Tuna

Roasted garlic, olive oil, mayo, Dijon mustard, diced tomato, capers, egg and parsley with provolone cheese and arugula

Turkey Caprese

Roasted turkey, basil pesto, roasted tomatoes and fresh mozzarella cheese

Crab Cake Sandwich

Maryland style crab cake on a Kaiser roll with a spicy remoulade, lettuce and tomato

TTR Sandwich Special \$9

Any sandwich with choice of soup, salad or fruit and served with a fresh baked cookie

Bread Choices:

Wheat Berry
Sourdough
Focaccia
Ciabatta
Kaiser Bun



HOT LUNCH

Herbed Goat Cheese Ravioli \$9

House made ravioli with asparagus, cherry tomatoes and pine nuts in a brown butter sauce

Grilled Angus Burger \$8

Choice of Swiss, provolone or cheddar cheese, lettuce, tomato and onion, served with homemade chips and a pickle

Truffle Fries \$8

Grated Parmesan, Fresh chives, Imported White Truffle oil

Sweet Chili Marinated Chicken Sandwich \$8

Choice Swiss or provolone cheese, served with house chips and a pickle

FRESH TOSSED SALADS

Caesar Salad \$7 (add chicken for an additional \$3)

Romaine lettuce, homemade croutons and our creamy Caesar dressing with shaved aged parmesan cheese

Niçoise Salad \$10

Italian tuna, boiled eggs, Kalamata olives, new potatoes, Roma tomatoes and fresh green beans on a bed of mixed greens, drizzled with truffle oil vinaigrette

Mexican Cobb Salad \$10

Spring mix topped with beef fajita, avocado, black beans, corn and tomato, served with a chipotle lime ranch dressing

Spinach Salad \$9

Topped with berries and fried goat cheese, served with a Balsamic dressing

HOMEMADE SOUPS

\$3.99

Ask your server for today's selections.



PIZZAS

Texas "Truffled" Shroom \$14

Texas portabellas and shitake mushrooms sautéed with onions and garlic, Texas mozzarella, white oil d'Alba and fleur de sel

Margherita \$12

Citrus infused extra virgin olive oil, fresh basil, Roma tomatoes, Texas "Ovoline" fresh mozzarella and sea salt

CHEF'S PICK CHEESE BOARD

\$18

Cheeses are accompanied by membrillo (Spanish quince paste), Kalamata olives, Marcona almonds and local artisan bread.

Sottocenere

Cow's milk cheese studded with black truffle. Featuring an ash rind with nutmeg, coriander, licorice, cloves and fennel

Parmigiano Reggiano

"King of Italian Cheese" - cow's milk cheese, fruity, with a salty and crunchy finish

Gouda Oude Kaas

A rare 5-year aged Dutch Gouda with large crystals, a butterscotch flavor and intense nuttiness

Ask your server to recommend a wine pairing for any of our delicious lunch dishes!

