

BARTON'S KITCHEN
LUNCH MENU

POTATO + LEEK SOUP - 15

vegetarian

chive oil, crispy onions, parsley, served with bread

Winemaker's pairing suggestion - 2022 Holiday

BEET + APPLE SALAD - 16

vegetarian

(vegan option available upon request)

arugula, endive, candied walnuts, blue cheese mousse,

tarragon tangerine vinaigrette

add chicken +\$6 / add salmon +\$10

Winemaker's pairing suggestion - 2022 Soul Mate White

MARGHERITA FLATBREAD - 18

vegetarian

marinara, mozzarella, fresh basil

Winemaker's pairing suggestion - 2021 California Love

FLATBREAD OF THE DAY - 20

chef's special featuring locally sourced ingredients; ask your wine educator for more details

ROASTED SAUSAGE PLATTER + KALAMATA OLIVE DIP - 25

mustard selections, pretzel bread

Winemaker's pairing suggestion - 2020 Kashmir

PULLED PORK SANDWICH - 20

brioche bun, black sesames, tzatziki, cucumber, tomato,

pickled red onion, served with salted kettle chips

Winemaker's pairing suggestion - 2021 Hot Blooded

ITALIAN MAC + CHEESE - 18

dairy free option, vegetarian option, vegan option available

local etto pasta, sun-dried tomato pesto, mild italian sausage, bellavitano gold cheese

Winemaker's pairing suggestion - 2021 Watchtower

PAN SEARED SALMON - 25

warm farro, buttered leeks, golden raisins, pepitas, carrot puree,

lemon vinaigrette

Winemaker's pairing suggestion - 2021 California Love

ANTIPASTI CHARCUTERIE - 32

cheese only option available upon request

selection of artisanal cheeses, meats, housemade marinated vegetables,

olives, bread

Winemaker's pairing suggestion - Tasting flight