

STARTERS & SHAREABLE PLATES

RETAIL \$/CLUB \$

CHEESE PLATE \$30/\$26

An array of 4 artisan cheeses accompanied by dried apricots, dried cranberries, herbed Marcona almonds, pistachios, honey, fruit preserves, as well as house-pickled grapes, vegetables, & marinated olives. Served with crackers. GF upon request

CHARCUTERIE PLATE \$30/\$26

A savory assortment of 3 cured meats, accompanied by one cheese, a rilette or pâté, whole grain mustard, pistachios, herbed Marcona almonds, house-made pickled grapes, vegetables, & marinated olives. Served with crackers. GF upon request

SMOKED SALMON PLATE \$30/\$26

Hickory cold smoked salmon served with cream cheese mousse topped with Passmore Ranch trout roe & chives, cucumbers, red onions, capers, arugula salad dressed in a Banyuls vinaigrette & house-made sourdough naan.

MUSTARD-ROASTED SPRING POTATOES \$16/\$12

Spring potatoes oven roasted with Dijon mustard on fresh green garlic chimichurri. Topped with shaved cornichons, radish, and Asparagus. Grated cured Jidori egg yolks sprinkled over the top. GF, DF, V, Vegan upon request

PEAS & CARROTS \$16/\$12

Roasted rainbow carrots & sugar snap peas, topped with a charred scallion vinaigrette, feta cheese crumbles, toasted hazelnuts, & vibrant pea shoots. Tastes like spring! V, GF, Vegan upon request.

WARM & CREAMY SPINACH DIP \$14/\$10

Guest favorite! Made 100% in-house. A warm & creamy combination of spinach, cheddar cheese, sour cream, parmesan, sweet onions, crisp carrots, & water chestnuts. Served with crackers. V

BONAFIDE MAINS

RETAIL \$/CLUB \$

WALDORF SALAD

\$16/\$12

Spring mixed greens, Gorgonzola cheese, fresh shaved fennel, house-pickled grapes, candied walnuts, & shaved radish, all tossed with a honey mustard dressing. Add chicken \$7. Add bacon and/or avocado \$2.50 each. GF, V, DF upon request.

ORZO PASTA SALAD

\$16/\$12

Orzo pasta seasoned with oven-dried tomato pesto. Topped with organic arugula dressed with red wine vinaigrette, grated parmesan, toasted pine nuts, crispy prosciutto, and crunchy garlic crumble. Add chicken \$7. Add bacon and/or avocado \$2.50 each. V upon request.

CROQUE MONSIEUR WITH ROASTED TOMATO BISQUE

\$18/\$14

100% made in house! Honey roasted ham sliced thin between gruyere, cheddar cheese & milk bread. Served with roasted tomato bisque topped with basil oil & crispy garlic. V upon request

CHICKEN FRENCH DIP SANDWICH

\$22/\$18

Herb brined & roasted chicken thigh, mixed with sauteed mushrooms, topped with melted provolone cheese & horseradish aioli on a toasted sweet French roll. Served with chips & French onion soup for dipping & sipping. DF upon request.

CRISPY KATSU BEEF SLIDERS

\$20/\$16

Ground beef patty mixed with finely chopped tallow-caramelized onions, encrusted with panko breadcrumbs & fried until crispy, dressed with caper remoulade, tomato, & lettuce on home-made brioche buns. Two sliders per order. Served with BBQ chips. Add bacon and/or avocado \$2.50 each.

PORCHETTA BANH MI

\$20/\$16

House-cured, thinly sliced pork belly roulade, pickled watermelon radish & carrots from 24 Carrot Farms, fresh cucumbers, lettuce, & jalapeño-cilantro aioli on a soft French roll. Served with a side of chips. Add bacon and/or avocado \$2.50 each. DF

SWEET TREATS

RETAIL \$/CLUB \$

STRAWBERRY CAKE

\$14/\$10

Delicious & Light Dessert! Fluffy vanilla sponge cake layered with fresh strawberries, cream cheese frosting and strawberry caramel sauce.

CHOCOLATE PEANUT BUTTER CRUNCH BARS \$12/\$9

Smooth chocolate mousse on a layer of peanut butter crunch ganache and almond genoise cake, drizzled with white chocolate. 3 pieces per order. Extra piece \$4.

STICKY TOFFEE PUDDING

\$14/\$10

House-made coffee date cake in a Starfield red wine caramel, served warm with a side of honey-vanilla crème fraiche topped with pecan praline.

V – Vegetarian Veg – Vegan
GF – Gluten Free DF – Dairy Free

*Groups of 7 or more are charged an 18% automatic gratuity on their final bill.

NON-ALCOHOLIC BEVERAGES

SPARKLING WATER	\$5
SAN PELLEGRINO ITALIAN SODA – Asstd. Flavors	\$3
MARTINELLI'S APPLE JUICE	\$3
HARNEY & SONS BLACK TEA	\$4.5

SIDES & SNACKS

HOUSE-MADE SOURDOUGH NAAN	\$5
CHIPS (2OZ) – Sea Salt, BBQ, Cracked Pepper	\$3
HOUSE MARINATED OLIVES	\$5
HERBED MARCONA ALMONDS	\$MP
HOUSE PICKLED VEGETABLES	\$8
GLUTEN FREE CRACKERS – Asstd. Flavors	\$7 – \$9
CHUAO CHOCOLATE BARS – Asstd. Flavors	\$7



STARFIELD

 VINEYARDS

BUILD YOUR OWN WINO SNACKABLES

Hand-pick your favorite cheeses and meats or try something totally new! Our team can answer any questions and plate your selection for you. Check out the "Snacks & Sides" section on the front side of the menu for add-ons to your plate! Please note everything is à la carte. \$M.P.= Market Price.

CHEESES

FRESH GOAT CHEESES BY CYPRESS GROVE – \$M.P.

Soft-ripened goat cheese. Floral & citrusy. We have many types!
 Pasteurized Goat's Milk • Vegetarian • Arcata, Ca

***LAMB CHOPPER BY CYPRESS GROVE – \$M.P.**

3 months aged. Nutty and subtly sweet.
 Pasteurized Sheep's Milk • Vegetarian • Arcata, Ca

MANCHEGO BY EL TABLAO – \$M.P.

Fantastic cheese for wine! Mild & firm, yet still slightly creamy.
 Pasteurized Sheep's Milk • La Mancha, Spain

***MARIN FRENCH CHEESE CO. – \$9**

Locally Made! Ask about what flavors of brie we have.
 Pasteurized Cow's Milk • Vegetarian • Northern CA

***SMOKED MOZZARELLA BY BELFIORE – \$6**

Apple, Cherry, and Alder wood smoked fresh mozzarella.
 Pasteurized Cow's Milk • Vegetarian • Northern CA

***BAY BLUE BY POINT REYES – \$10**

A softer, gentler blue cheese, with nutty undertones.
 Pasteurized Cow's Milk • Point Reyes, CA

X.O. GOUDA BY BEEMSTER – \$M.P.

26 months aged. Caramelly & nutty, with crunchy protein crystals.
 Pasteurized Cow's Milk • Northern Holland

D'AFFINOIS BY FROMAGERIE GUILLOTEAU – \$M.P.

Soft, buttery, and mild, it's a silkier brie!
 Pasteurized Cow's Milk • Vegetarian • France

PORT SALUT BY S.A.F.R. – \$10

Semi-soft, mild, and velvety.
 Pasteurized Cow's Milk • Vegetarian • Brittany, France

***MIMOLETTE EXTRA VIELLE BY ISIGNY – \$M.P.**

24 months aged. Fudge-like consistency, like savory butterscotch!
 Pasteurized Cow's Milk • Normandy, France

BARELY BUZZED BY BEEHIVE – \$9

Cheddar rolled in espresso and lavender.
 Pasteurized Cow's Milk • Vegetarian • Organic • Ogden, Ut

SMOKED APPLE WALNUT BY BEEHIVE – \$8

Aged cheddar smoked with walnut wood and apple slices.
 Pasteurized Cow's Milk • Vegetarian • Organic • Ogden, Ut

MONTCHÈVRE CHEESES – \$M.P.

Decadent, fruity, and slightly tangy. Ask your host for flavors!
 Pasteurized Goat's Milk • Vegetarian • Belmont, Wi

***ONION & THYME CREAMY CHEESE BY SNOFRISK – \$6.5**

Uber creamy & mild cheese from Norway!
 Pasteurized Goat's & Cow's Milk • Vegetarian • Oslo, Norway

***SNOWDONIA CHEESES – \$14**

This is the pinnacle of aged cheddar. Ask your server for flavors!
 Pasteurized Cow's Milk • Vegetarian • Wales

***LAURA CHENEL FRESH GOAT CHEESE – \$8**

Sweet, zesty, & earthy goat cheese. Ask about our flavors!
 Pasteurized Goat's Milk • Vegetarian • Northern CA

***=LOCALLY MADE**

***=STAFF FAVORITE!**

MEATS & PÂTÉ

FINOCCHIONA SALAMI BY OLYMPIA PROVISIONS – \$14

A delicate salami, classically flavored with a combination of garlic, black pepper, and fennel. (4.5oz)

PROSCIUTTO BY CREMINELLI – \$8

Slow cured, air-dried, melt in your mouth goodness.
 Sliced paper-thin. (2oz)

***TARTUFO SALAMI BY CREMINELLI – \$16**

Earthy black summer truffles and organic spices infuse this uncured salami. Bold & decadent, it's perfect for any truffle lover. (5.5oz)

***CASALINGO SALAMI BY CREMINELLI – \$13**

This smooth-textured, mild salami is a family recipe that pairs beautifully with Black Bomber cheese by Snowdonia. (5.5oz)

SOPRESSATA SALAMI BY CREMINELLI – \$13

This salami is inspired by Northern Italian style charcuterie. It is crafted with Sangiovese wine and garlic (5.5oz)

GENOA SALAMI BY FRA'MANI – \$8.5

Dry aged with sea salt, white pepper, garlic, and nutmeg. (2.5oz)

TOSCANO SALAMI BY FRA'MANI – \$8.5

Dry aged, Seasoned with red wine, black pepper, and sea salt. (2.5oz)

COPPA BY MOLINARI – \$M.P

Delicious, dry-cured pork shoulder seasoned with a classic blend of spices. (2oz)

***PHEASANT ROSEMARY PÂTÉ BY ALEXIAN – \$11**

A delicious combination of spices, herbs, & port wine. All natural, no antibiotics, hormones, or preservatives. (5oz)

GRAND MARNIER PÂTÉ BY ALEXIAN – \$11

The orange notes from the Grand Marnier pair beautifully with the rich, meaty notes of the Pâté. (5oz)

FOREST MUSHROOM PÂTÉ BY ALEXIAN – \$11

Rich, earthy mushrooms and port wine flavor this bold yet delicate Pâté. (5oz)

JAMS, SPREADS, & TASTY TIDBITS

DALMATIA SPREAD – 8.5 oz – Asstd. Flavors	\$7
*MITICA QUINCE PASTE – 10 oz	\$8
HONEY MUSTARD – 4 oz	\$7
CRACKER PLATE	\$6
HOUSE-MADE RED WINE JELLY	\$6
SIDE OF HONEY	\$2
SIDE OF DRIED FRUIT	\$2
SIDE OF FRUIT JAM	\$1
SIDE OF MUSTARD	\$1
MARCONA ALMONDS	\$M.P
HOUSE-MADE SOURDOUGH NAAN	\$5
CHIPS (2oz) – Sea Salt, BBQ, Cracked Pepper	\$3
HOUSE MARINATED OLIVES	\$5
HOUSE PICKLED VEGETABLES	\$8
GLUTEN FREE CRACKERS – Asstd. Flavors	\$7 – \$9
CHUAO CHOCOLATE BARS – Asstd. Flavors	\$7