FALL & WINTER **MENU**



HOUSE PLATES \$14



BACON MAC-N-CHEESE

HOUSE SAUCE, CRISPY BACON AND FRESH ETTO MACARONI

SUGGESTED PAIRING: BARTON "HOLIDAY" CLAIRETTE BLANCHE



SMOKED CHICKEN GRAIN BOWL

FARRO, WHEAT BERRIES, BULGUR, SMOKED CHICKEN, HONEY MUSTARD DRESSING, SOFT BOILED EGG, CURRY PICKLED ONIONS, CILANTRO

SUGGESTED PAIRING: BARTON "SECRET GARDEN" CHARDONNAY

SANDWICHES \$14





KROBĀR PULLED PORK

ROASTED PORK SHOULDER AND HOUSE BBQ SAUCE ON A BRIOCHE BUN

SUGGESTED PAIRING: GREY "TERRITORY" ZINFANDEL

CUBANO

ROASTED PORK, BLACK FOREST HAM, DIJON MUSTARD, DILL PICKLES AND SWISS CHEESE ON A PRESSED BAGUETTE

SUGGESTED PAIRING: BARTON "RIVER" VIOGNIER

BEEF AND CHEESE PANINI

ROAST BEEF AND HERBED GOAT CHEESE ON GRILLED FLAT BREAD

SUGGESTED PAIRING: GREY "PREDATOR" SYRAH

CALIFORNIA CRISTO

SMOKED TURKEY, RASPBERRY JAM AND SWISS CHEESE ON GRILLED SOURDOUGH

SUGGESTED PAIRING: GREY "SOUL MATE RED" GSM BLEND

QUINOA SALAD

RED QUINOA, CRANBERRIES, BELL PEPPERS, GARBANZO BEANS, RED ONIONS, SUNFLOWER SEEDS, HONEY MUSTARD DRESSING

HOUSE PICKLES

MIXED SEASONAL VARIETY

HOUSE SALAD

LOCAL MIXED GREENS, RED ONIONS, CROUTONS, TOMATOES, CUCUMBERS, RED WINE VINAIGRETTE

COLE SLAW

SHAVED CABBAGE, BUTTERMILK DRESSING, POPPY SEEDS, CELERY SALT

ZAPP'S CHIPS

REGULAR, BBQ, SALT & VINEGAR, VOODOO



WINTER SALAD \$12 😑



ADD CHICKEN OR PORK FOR \$4 MIXED GREENS, GOAT CHEESE, APPLES, PECANS, DRIED CHERRIES, RED ONIONS AND RED WINE VINAIGRETTE

SUGGESTED PAIRING: BARTON "RIVER" VIOGNIER

FOR THE PUPS \$10

12 AND UNDER - 100% ORGANIC

TOMATO SOUP AND **GRILLED CHESE**

WOLF PLATTER \$14 EACH / \$25 COMBO

CHEESE: FRENCH BRIE, SONOMA GOAT CHEESE, HOUSE PICKLES, TRUFFLE ONION JAM, OLIVES, DRIED APRICOTS

MEAT: SOPRESSATA, DRY TOSCANO, HOUSE PICKLES, WHOLE GRAIN MUSTARD, **OLIVES, DRIED APRICOTS**

* SPECIAL REQUESTS AND SUBSTITUTIONS AVAILABLE UPON REQUEST AND AVAILABILITY.

2174 HWY. 46 WEST • PASO ROBLES, CA 93465 • 805-712-5871 • WWW.BARTONFAMILYWINES.COM



