



# BARTON'S

KITCHEN

## WINTER MENU

### HOUSE PLATES \$12

#### MAC-N-CHEESE

FRESH PASTA, HOUSE SAUCE, GRILLED CHICKEN, GREEN CHILIS, COJITA CHEESE, CILANTRO

SUGGESTED PAIRING: 2017 BARTON "BROKEN ROAD" VIOGNIER

#### BRISKET CHILI

BRISKET CHILI, SOUR CREAM, GREEN ONIONS, CHEDDAR CHEESE

SUGGESTED PAIRING: 2017 GREY WOLF ZINFANDEL

### THE HOUSE LINEUP \$14

WITH CHOICE OF ONE SIDE

#### TURKEY MELT

SMOKED TURKEY, SWISS, BACON, TOMATO JAM, SOURDOUGH

SUGGESTED PAIRING: 2017 GREY WOLF CABERNET SAUVIGNON

#### GRILLED CHEESE

HAVARTI, SWISS, CARMELIZED APPLE-ONION CHUTNEY, BRIOCHE

SUGGESTED PAIRING: 2017 BARTON "HOLIDAY" CLAIRETTE BLANCHE

#### BBQ PULLED PORK

ROASTED PORK SHOULDER, KROBAR BOURBON BBQ SAUCE, COLESLAW, BRIOCHE BUN

SUGGESTED PAIRING: 2017 GREY WOLF ZINFANDEL

#### MUFFULETTA

OLIVE SALAD, SOPRESSATA, GENOA SALAMI, SMOKED HAM, SWISS, PROVOLONE, SESAME BUN

SUGGESTED PAIRING: 2017 BARTON "RIVER" VIOGNIER

### SIDES \$5

#### QUINOA SALAD

DRIED CRANBERRIES, SUNFLOWER SEEDS, LOCAL FRESH HERB MIX, HONEY MUSTARD VINAIGRETTE

#### COLE SLAW

SHAVED CABBAGE, BUTTERMILK DRESSING, POPPY SEEDS, CELERY SALT

#### HOUSE PICKLES

SEASONAL VARIETY

#### HOUSE SALAD

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

#### ZAPP'S CHIPS \$4

REGULAR, BBQ, SALT & VINEGAR, VODOO

#### HARVEST SALAD \$10

ADD CHICKEN OR PORK FOR \$4

BUTTERNUT SQUASH, BABY ARUGULA, APPLES, PICKLED RED ONION, PEPITAS, HONEY MUSTARD DRESSING

SUGGESTED PAIRING: BARTON "LANDSLIDE" CHENIN BLANC

#### WOLF PLATTER \$30

FRENCH BRIE, SONOMA GOAT CHEESE, TOMATO JAM, BLACK TRUFFLE CHICKEN LIVER PATE, GENOA, SOPRESSATA, WHOLE GRAIN MUSTARD, PICKLED STRAWBERRY JAM

### FOR THE PUPS \$10

12 AND UNDER

TOMATO SOUP AND GRILLED CHEESE

\* SPECIAL REQUESTS AND SUBSTITUTIONS AVAILABLE UPON REQUEST AND AVAILABILITY.

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