



BARTON'S

KITCHEN

HOUSE SPECIALTIES

MUFFULETTA

OLIVE SALAD, SALAMI, HAM, MORTADELLA, PROVOLONE, SWISS CHEESE, LOCAL BREAD BY EDNA'S BAKERY
1/4 WITH CHOICE OF 1 SIDE **\$14** • 1/2 WITH CHOICE OF 2 SIDES **\$20** • WHOLE WITH CHOICE OF 3 SIDES **\$30**

SUGGESTED PAIRING: GREY "JACKAL" ZINFANDEL



MACARONI-N-CHEESE \$12

GOUDA, BACON, BROWN BUTTERED BREAD CRUMBS, CHIVES, SOUR CREAM

SUGGESTED PAIRING: GREY WOLF CABERNET SAUVIGNON



THE HOUSE LINEUP \$14

WITH CHOICE OF ONE SIDE

SMOKED TURKEY CLUB

BACON, AVOCADO, LETTUCE, TOMATO, ROASTED GARLIC MAYO, EDNA'S BAKERY SOUR DOUGH BREAD

SUGGESTED PAIRING: GREY "INSTINCTUAL" GRENACHE

GRILLED CHEESE

HAVARTI, SWISS, CARAMELIZED ONION-APPLE CHUTTNEY, SLICED BRIOCHE

SUGGESTED PAIRING: GREY "ALPHA" CABERNET SAUVIGNON

BANH MI

HOISIN GLAZE, ROASTED PORK SHOULDER, PÂTÉ, CUCUMBERS, PICKLED CARROTS, CILANTRO, TOASTED BAGUETTE, SRIRACHA ON THE SIDE

SUGGESTED PAIRING: BARTON "HOLIDAY" ALBARINO

VEGGIE

SPICED SWEET POTATOES, BEETS, FETA CHEESE, RED LEAF LETTUCE, GREEN GODDESS DRESSING

SUGGESTED PAIRING: GREY "BIG BAD" ZINFANDEL

MEATLOAF SANDWICH

BOURBON BBQ GLAZE, BACON, FRIED SHALLOTS

SUGGESTED PAIRING: GREY WOLF ZINFANDEL

SALADS \$10

ADD A PROTEIN FOR \$4

SPINACH

WARM BACON VINAIGRETTE, CHERRY TOMATOES, ALMONDS, RED ONIONS, AND BLUE CHEESE

SUGGESTED PAIRING: BARTON PICPOUL BLANC

BEETS

ARUGULA, GOAT CHEESE, PICKLED RED ONIONS, RED WINE VINAIGRETTE

SUGGESTED PAIRING: GREY WOLF GRENACHE

SIDES \$5

QUINOA SALAD

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

COLE SLAW

SHAVED CABBAGE, BUTTERMILK DRESSING, POPPY SEEDS, CELERY SALT

HOUSE PICKLES

SEASONAL VARIETY

HOUSE SALAD

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

ZAPP'S CHIPS \$4 REGULAR, BBQ, SALT & VINEGAR, VODOO

PLATTERS

LOCAL CHEESE PLATE \$12

REVES DE MOUTONS ARTISAN CHEESE, TOMATO JAM, TOASTED BAGUETTE, HOUSE PICKLES

LOCAL CHARCUTERIE PLATE \$12

ALLE-PIA SALUMI, WHOLE GRAIN MUSTARD, TOASTED BAGUETTE, HOUSE PICKLES

HOUSE PÂTÉ \$12

CHICKEN LIVER MOUSSE, STRAWBERRY JAM, TOASTED BAGUETTE, HOUSE PICKLES

WOLF PLATTER \$30

COMBINATION OF ALL THREE PLATTERS WITH EDNA'S BAKERY BREAD AND SIDES

FOR THE PUPS \$10

12 AND UNDER

TOMATO SOUP AND GRILLED CHEESE

KIDS MACARONI AND CHEESE OR BUTTERED PASTA WITH A SIDE OF SLICED APPLES OR CARROTS

* SPECIAL REQUESTS AND SUBSTITUTIONS AVAILABLE UPON REQUEST AND AVAILABILITY. WINE LIST CAN BE FOUND ON THE NEXT PAGE OF THIS MENU.

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