

## INSALATE (salads)

Add to any salad: Mary's Organic Chicken \$4.5 | Hodo Soy Tofu \$5 | Farm egg \$3

### MATER MELON

Farm heirloom tomatoes, farm mixed melons, cucumbers, lemon-poppseed vinaigrette, basil and sweet onion \$9.5

### FIRECRACKER

Spring greens and farm kale, firecracker dressing & power-seed mix topped with Clif Family Maple Curry Cashews & Peanuts \$8.5/small \$13/large

### FRUTTI E CARNI

Farm Asian pear and figs with La Quercia Speck, radicchio and aged goat cheese \$11.50

## CONTORNI (sides)

### PESTO POTATOES

Crispy potatoes tossed in farm pesto with grated Parmesan \$8.5

### PADRONS

Blistered farm Padrons with yoghurt-tahini, Clif Family Dukkah and lime \$8.5

### ZUCCHINI PARM

Breaded and fried zucchini, Parmesan and marinara. \$7.5

## ROTTICERIA

### POLLO ARROSTO

Mary's Organic chicken, rosemary infused olive oil and lemon \$13/ half order \$22/full order

### HOT LINK

Miller's hot link sausage, pretzel bun, farm sauerkraut and hot sauce \$11

## BRUSCHETTE

Add to any bruschette: Farm egg \$3

### POMODORO CAPRESE

Farm heirloom tomatoes, smoked burrata, basil salt and balsamico \$13.5

### PORCHETTA

Long and Bailey Farms pig, garden herbs, red onion, aioli and Pecorino \$13.5

### FUNGHI

Local chanterelles with mixed assorted mushrooms, melted fontina cheese and chives \$14

### AGNELLO

Spiced lamb meatballs, babaganoush, yoghurt-tahini, Clif Family Pistachio Dukkah, nepitella and cucumbers \$13.5

### EGG SALAD

Deli style farm egg salad, deviled mix, Burlap and Barrel smoked paprika and celery. \$13.5

## DOLCI (dessert)

### WARM COOKIE

Clif Family Dark Chocolate Sea Salt Almonds with toasted sliced almonds \$3.5

### PANNA COTTA

Vanilla bean-buttermilk panna cotta with seasonal farm fruit compote \$4.5

**OUR MENU** is based on sharing the beauty of the changing seasons and the bounty from our farm. All items in green are from our farm or our Clif Family Napa Valley specialty food line.

**WINE PAIRING** See our wine pairings or ask our team for their favorite wine and food pairing suggestions.

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## WINES AVAILABLE BY THE GLASS & BOTTLE INSIDE THE CLIF FAMILY TASTING ROOM.

### WHITES

2018 Rte Blanc Sauvignon Blanc, Napa Valley  
\$12 per glass | \$28 per bottle

2017 Chardonnay, Napa Valley  
\$12 per glass | \$42 per bottle

2017 Viognier, Napa Valley  
\$14 per glass | \$32 per bottle

2018 Rose of Grenache, Mendocino  
\$10 per glass | \$26 per bottle

### REDS

2016 Petite Sirah, Napa Valley  
\$15 per glass | \$45 per bottle

2016 Gary's Improv Zinfandel, Howell Mountain  
\$14 per glass | \$45 per bottle

2016 Bici Red Rhone Style Blend, Napa Valley  
\$12 per glass | \$42 per bottle

2016 Estate Zinfandel  
\$16 per glass | \$60 per bottle