

Vino209

TO BE SHARED

PANE E OLIO | 7.00

focaccia | olive tapenade | oil and vinegar | honey-butter

WHITE TRUFFLE POPCORN | 7.00

white truffle | Parmigiano Reggiano |
black pepper | parsley

KELLY'S BRUSCHETTA | 11.00

tomato | red onion | mozzarella | garlic | basil |
aged balsamic

HUMMUS | 11.00

cannellini beans | roasted garlic | naan crisps | vegetables

BURRATA | 12.00

arugula | prosciutto | focaccia | Pinot Noir salt

BRIE BRÛLÉE | 13.00

brie | brown sugar | apple | walnut | baguette

SALMON TOAST | 13.00

cold smoked salmon | garlic-dill chevre | cured yolk | caper

ITALIAN MEATBALLS | 14.00

Iowa Angus beef | San Marzano Pomodoro |
Parmigiano Reggiano | crostini

FLATBREADS

CLASSICO | 12.00

San Marzano tomato | mozzarella | tomato | basil | sea salt

QUATTRO FORMAGGIO | 12.00

mozzarella | Parmigiano Reggiano | provolone |
Prarie Breeze | herbs

DIABOLO | 13.00

San Marzano tomato | La Quercia 'nduja |
jalapeno chevre | red pepper flake

STEAK & MAYTAG | 13.00

sliced rib eye | Maytag Bleu | arugula | red onion |
balsamic reduction

MEATS & CHEESE

PETITE CHEESE PLATE | 9.00

artisan cheese | fruit | English cracker

CHEESE BOARD | 18.00

Chef's selection of four cheeses | accouterments

CHEESE & MEAT BOARD | 24.00

Chef's selection of artisanal meats | local and international
cheese | accouterments



ANDREW PHELPS, EXECUTIVE CHEF

Menu Printed 04/17/2019

SOUP

Soup of the Day - CUP | 4.00
Soup of the Day - BOWL | 6.00

Soup & Vino Side Salad | 8.00

SALADS

ESTATE | 12.00

Swede Point Chevre | strawberry | red onion | walnut |
balsamic vinaigrette

CAESAR | 12.00

artisan romaine | anchovy | watermelon radish | crouton |
crisp caper | black pepper parmesan dressing

CAPRESE | 12.00

tomato | burrata | pesto | greens | aged balsamic

VALLEY JUNCTION SALAD | 11.00

house chicken salad | tomato | greens | aged balsamic

VINO SIDE SALAD | 6.00

tomato | red onion | crouton | citrus-herb vinaigrette

ADD ON:

ROASTED CHICKEN | 2.00

STEAK | 3.00

SANDWICHES

Served with Chips, Cup of Soup, or Vino Side Salad

CHICKEN SALAD | 11.00 / HALF 8.00

chicken salad | petite lettuce | tomato | wheat

BLT | 11.00 / HALF 8.00

pecan smoked bacon | petite lettuce | tomato |
black pepper parmesan | focaccia

WHITE TRUFFLE MELT | 12.00 / HALF 8.00

muenster | pecan smoked bacon | arugula |
white truffle aioli | wheat

DIVINO | 11.00

prosciutto | mozzarella | tomato | arugula | basil | pesto |
oil and vinegar | ciabatta

VINO CLUB | 12.00

herb roasted chicken | pecan smoked bacon | provolone |
tomato | petite lettuce | herb-dijonnaise | focaccia

STEAK AU JUS | 13.00*

sliced rib eye | provolone | caramelized onion |
horseradish aioli | baguette

*consuming raw or undercooked meat may increase
risk of foodborne illness



ASK ABOUT OUR DESSERT MENU