

Lunch



Welcome,

Within all cultures and deep within all of our roots, is love of sharing food and wine with family and friends. Nowhere does that feeling resound more than in the hearts of Bob and Gina and our family here at Garré Winery. Some of Bob's earliest memories are of family dinners and sitting at his grandmother Nonna Rosa's table. He listened to the stories told by his father and uncles about their lives; stories of making the family wine and of the family dinners in the days gone by. In those stories there was always one amazing common denominator: the love of food and the family with whom you share it.

On behalf of all of us at Garré Winery, thank you for sharing your time with us and we look forward to seeing you next time!

APPETIZERS

Fried Castelvetrano Olives

fried in semolina flour & buttermilk, served with meyer lemon dipping aioli | 11

Spinach Artichoke Dip

spinach, cured artichokes, roasted garlic, served with baguette crostinis | 14

Vegetarian Antipasto Platter *serves up to 3 people*

fried artichokes, roasted tomatoes, roasted bell peppers, cauliflower, fried olives, beets and pickled red onions | 18

Charcuterie Board *serves up to 4 people*

manchego, brie, smoked gouda, shaved asiago, sharp cheddar, salami rose, coppa, fig jam, cranberries, almonds, crostinis | 26

Prawns Cocktail

jumbo prawns, homemade cocktail sauce | 17

Garlic Edamame

steamed edamame, sautéed in garlic | 13

Nonna's Meatballs en Sugo *4 meatballs*

San Marzano tomatoes, basil, reggiano parmesan and grilled bread | 14

Calamari Fritti

lightly breaded calamari, served with a chipotle aioli | 16

Caramelized Pear Bruschetta *4 slices*

caramelized pear, goat cheese and balsamic reduction, served on toasted sliced baguette | 12

Prosciutto Bruschetta *4 slices*

fig jam, serrano ham prosciutto, brie, roasted bell pepper, balsamic reduction, olive oil, fresh basil, served on toasted sliced baguette | 13

Poke Tuna

ahi tuna, sliced cucumber, sliced avocado, sesame seeds, served with a crispy wonton and ponzu sauce | 17

Roasted Cauliflower

wood oven roasted cauliflower, sweet chili drop | 12

SALADS

Add | Grilled Chicken | 7 | Grilled Prawns | Seared Salmon | Ahi Tuna | 12

Wine Country Salad

mixed greens, crumbled gorgonzola, figs, candied pecans, honey balsamic vinaigrette | half 11 | full 15

Caesar Salad

chopped romaine, focaccia croutons, pecorino romano, classic dressing | half 11 | full 15

Cobb Salad

romaine lettuce, cherry tomatoes, bleu cheese crumble, avocado, hardboiled eggs, chicken, bacon, balsamic vinaigrette | half 15 | full 21

Beet Salad

gold & red beets, arugula, pickled onions, crushed pistachios, crumbled goat cheese, balsamic reduction | one size 12

Maytag Salad

chopped iceberg, diced tomatoes, bacon crumbles, blue cheese crumbles, blue cheese dressing | one size 11

Baby Spinach & Arugula Salad

baby spinach and arugula, diced apple, dried cranberries, crumbled goat cheese, candied walnuts, raspberry champagne vinaigrette | half 11 | full 15

Cake Cutting Fee: \$2.00

All parties of 8 or more have an automatic service charge of 20%

Consuming raw or undercooked proteins may increase your risk for food borne illness

Lunch

DAILY SPECIALS

House Soup | Tomato Bisque with Basil Drizzle | **Soup of the Day** | cup 7 | bowl 10
Flatbread | 16 | **Pizza** | 24 | **of the day**

SANDWICHES & BURGERS

Choose a Side | mixed greens salad, caesar salad, house made potato chips, cup of soup, french fries or upgrade to garlic parmesan fries | 2

Turkey Club Sandwich

sliced turkey, tomato, bacon, lettuce, mustard aioli, provolone, sliced sourdough | half 14 | full 17

Ultimate Grilled Cheese Sandwich

whole milk mozzarella, provolone, smoked mozzarella, pesto spread, sliced sourdough, served with marinara dipping sauce | 15

Turkey Rueben

sliced turkey, coleslaw, swiss cheese, remoulade sauce, rye bread | 17

All-Natural Cowboy Burger

half pound, applewood smoked bacon, mushrooms, brie, tomato, remoulade sauce, brioche bun | 18

Tri Tips Sandwich

sliced tri tips, caramelized onions, mozzarella, sourdough roll, au jus | 17

Pastrami Sandwich

pastrami, sauerkraut, swiss cheese, mustard aioli, marbled rye bread | 18

Grilled Veggie Sandwich

grilled zucchini & squash, roasted bell peppers & tomatoes, spinach, provolone, pesto spread, ciabatta bread | 16

Blackened Salmon Sandwich

salmon filet, chipotle aioli, baby arugula, tomato, grilled ciabatta | 17

California Chicken Sandwich

grilled chicken breast, bacon, tomatoes, shredded lettuce, avocado, cheddar cheese, sourdough roll | 18

Cajun Chicken Sandwich

grilled chicken breast, pepper jack cheese, lettuce, tomato, chipotle aioli, brioche bun | 17

FLATBREAD & PIZZAS

Garres' Famous Smoked Salmon

smoked salmon, fried capers, dill, kalamata olives, crème fraiche | 16f | 19p

Roasted Mushrooms & Duck Confit

mozzarella, poached garlic | 16f | 22p

Margherita

tomato basil sauce, sliced tomatoes, mozzarella, pesto drizzle | 13f | 18p

Hawaiian

tomato basil sauce, mozzarella, sliced ham, fresh diced pineapple | 15f | 19p

Pear & Gorgonzola

tomato basil sauce, mozzarella, roasted bosc pear, gorgonzola, caramelized onions, baby arugula | 15f | 19p

Molinari Pepperoni

tomato basil sauce, mozzarella, pepperoni | 14f | 19p

BBQ Chicken

tomato basil sauce, mozzarella, diced bbq chicken, red onions | 16f | 22p

Gluten Free

rice flour crust, tomato basil sauce, mozzarella, choose 3 toppings | 18p

CAFÉ FAVORITES

Carbonara

chicken, prosciutto, mushrooms, shallots, garlic, peas, egg yolk, penne | 19

Florentine Ravioli

four cheese & spinach ravioli, grilled gold zucchini, fried artichokes, baby spinach, vodka tomato cream sauce, topped with shaved parmesan | 19

Nonna's Gravy

Bob's grandmother's recipe, porcini mushrooms, meat bolognese, penne | 18 | **add Nonna's Meatballs (2)** | 6

Pan Seared Wild Salmon

crispy stacked potato, haricots verts, sun dried tomatoes, fried onions | 24

Chicken Marsala

mushrooms, shallots, garlic, marsala wine, linguini, topped with shaved parmesan | 18

Seafood Pasta

prawns, salmon, calamari, mussels, saffron-tomato broth, topped with shaved parmesan, penne | 22

Jambalaya

prawns, andouille sausage, chicken, sweet peppers, mushrooms, tomatoes, green onion, spicy tomato cream sauce, long grain rice | 21

Gnocchi *gluten free*

potato dumplings, spinach, choice of pesto, alfredo or marinara sauce | 16
add Chicken | 7

Orange Roughy

pan seared fillet, zesty ginger mustard glaze with saffron rice | 23

Fish & Chips

Alaskan cod lightly breaded in a tempura batter, tartar dipping sauce, french fries | 17