



WINTER LUNCH

FIRST COURSES

Soup du jour Cup \$6 Bowl \$10

THINGS TO SHARE

Baetje Farm Goat Cheese Tasting \$20
Assorted International award-winning Cheeses
with Fruit and Toast

Mushroom Strudel \$13
Sautéed Mushrooms with Gruyere,
Baetje Farm fresh Goat Cheese, and Regianno
tucked into a flaky, buttery pastry

Tempura fried Green Beans \$12
with toasted Sesame Seeds and Soy Glaze

SALADS

Chaumette Salad \$9
Mixed Greens with toasted walnuts,
Blue Cheese, Radish and Norton Vinaigrette

Apple Salad \$9
Fleig Farm Apples, Wisconsin Cheddar Fritter,
Autumn Greens and a Caramel-Sherry Vinaigrette

A note about our restaurant from owners Hank and Jackie Johnson

Before the Tasting Room was built, Jackie and I, vacationing in the Rioja Wine district in Spain, discovered a new way to grill meat. Fires made solely from grapevine prunings were allowed to burn down to smoking coals and various cuts of meat were then grilled over the coals. The result was something special!! The subtle scent of the smoldering grapevines was imparted to the meat resulting in a truly remarkable meal!

When plans were underway to build our restaurant, we searched for a way to duplicate the meal we had enjoyed so much at the winery in Spain. The answer came from a company based in Los Angeles that had just developed a piece of equipment called a "smoker/cooker". It is a gas-fired grill with a drawer under the flame, into which aromatic wood can be placed. The heat from the flame causes the wood to smolder, producing smoke that then rises and flavors the meat on the grill. Our first test of this equipment confirmed that the theory worked beautifully with grapevine prunings. The same subtle aroma and flavor we had enjoyed in Spain was imparted to the meat...hence the name "Grapevine Grill". All of the meat dishes on our menu are prepared on the smoker/cooker with clippings from our Chaumette vines.

We hope you will enjoy this unique and memorable new way that we prepare grilled dishes. . .

Cheers!
Hank and Jackie Johnson



SANDWICHES

Croque Monsieur \$11

Shaved Ham, Gruyere Cheese on House made Sourdough with Dijon Mustard, (bathed in Egg and grilled)

Mushroom Melt \$10

Sautéed Mushrooms and onions with House made Boursin Cheese, and Tofu "Bacon"

Sayersbrook Ranch Bison Burger \$13

Grilled Sayersbrook Ranch Bison with our Red Pepper Ketchup, Iceberg Lettuce, and Vermont White Cheddar

Chaumette French Dip \$15

Sliced Steak with Creamed Bleu Cheese, Arugula, crispy onion, and Norton Au Jus.

Grapevine Smoked Turkey Club \$12

Uniquely smoked Turkey Breast with Stonies Bacon, Brie, and Cranberry Marmalade

All Sandwiches are served with your choice of

Chaumette Fries

House-made Potato Chips

A simple green Salad

Potato Salad

or substitute a cup of the Soup of the day \$2

For parties of 6 or more, one check will be presented and a 20% gratuity will be added.

UNIQUELY CHAUMETTE

Salmon Roasted

on a Wine Barrel Stave \$24

Try Assemblage with this

Herb-crusted Salmon,

with grilled Asparagus and

Horseradish-seasoned Tomatoes

Chaumette Chicken \$22

(Our Version of Coq au Vin, a French Classic)

Please allow 25 minutes for preparation

We suggest our Chardonnay Reserve

Half of a Chicken,

braised in our Chambourcin Wine,

Mushrooms and Yukon Potatoes

Steak and Frites \$24

Norton is the perfect choice

Grilled Beef Shoulder Tenderloin

Garlic-Parmesan seasoned French Frites

and House-made Steak Sauce

Pretzel Encrusted Tilapia \$20

Pairs well with our Chardonnay Reserve

Filets, lightly breaded with crushed Pretzels

served on a bed of

Mustard-creamed Spinach

AND

Be sure to try one of our delicious house-made Desserts

Adam Lambay, Executive Chef

Dan Linza, Sous Chef