

# LUNCH MENU

## APPETIZERS

Cheese & Charcuterie 28

*Jardinière, Preserves, Olives, Grain Mustard,  
Marcona Almonds, Rustic Bread Crisp, Crackers*

Blistered Shishitos 16

*Light Tempura, Harissa Aioli*

Nachos 16

*Cipollini Balsamic Béchamel, Fontina,  
Charred Shishitos, Scallions, Cotija,  
Lime Crème Fraîche, Cilantro,  
Served with Candied Jalapenos,  
Roasted Romanesco Salsa, Habanero Hot Sauce*  
**Choice of:**

**Smoked Pork Carnitas, Smoked Brisket,  
or Vegetarian**

D2 Braised Short Rib Poutine 24

*Truffle Potato Wedges, Pickled Shallots,  
Cabot Clothbound White Cheddar, Scallions,  
Red Wine Crème Fraîche*

Roasted Mushroom Toast 16

*Truffle Marscapone, Sherry, Arugula*

Delicata Fries 17

*Tempura, Basil Aioli, Herbs de Provence*

The DeLille Pairing Experience 45

*Includes Four 1oz pours of DeLille Cellars Wine  
each paired with a curated small bite*

- **D2 Red Blend**
  - Cypress Grove Humboldt Fog
- **Chaleur Blanc**
  - Tempura Delicata Squash
- **Doyenne Red Blend**
  - Salami Bolognese
- **Chaleur Estate**
  - Braised Beef Short Rib

**\$25 off with a two-bottle wine purchase  
Club Members receive an additional \$10 Off**

## SOUP AND SALADS

Soup du Jour Cup 9 | Bowl 13

*Featuring the finest seasonal ingredients  
and vibrant flavors.  
Please ask your server for today's selection.*

Soup & Salad 17

*Cup of Soup and a Side Salad*

*Choice of:*

*Gem & Endive, Kale & Romaine Caesar,  
Chef Toni's Washington Salad, or Wedge Salad*  
**add Chicken 8 | Tuna\* 12 | Prawns 12 | Steak\* 20**

Gem & Endive Salad 17

*Brussels Sprout, Baby Beet, Golden Fig,  
Gorgonzola Dolce Cheese,  
Champagne Dijon Vinaigrette*  
**add Chicken 8 | Tuna\* 12 | Prawns 12 | Steak\* 20**

Kale & Romaine Caesar Salad 12

*Focaccia Crisp, Shaved Parmesan, Grilled Lemon*  
**add Chicken 8 | Tuna\* 12 | Prawns 12 | Steak\* 20**

Chef Toni's Washington Salad 16

*Organic Greens, Dried Bing Cherries,  
Beecher's White Cheddar, Candied Pecans,  
Cherry Vinaigrette*  
**add Chicken 8 | Tuna\* 12 | Prawns 12 | Steak\* 20**

Wedge Salad 16

*D2 Pancetta, Tomatoes, Toasted Almonds,  
Pickled Shallots, Chive Buttermilk Dressing*  
**add Chicken 8 | Tuna\* 12 | Prawns 12 | Steak\* 20**

## OUR AWARD WINNING TEAM

James Dailey  
*General Manager*

Michael C. Toni  
*Executive Chef*

Taylor Kinnebrew  
*Chef De Cuisine*

Josh Gately  
*Sous Chef*

A 20% GRATUITY WILL BE ADDED AUTOMATICALLY TO PARTIES OF SEVEN OR MORE  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

# LUNCH MENU

## SANDWICHES

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Served with a choice of:

Fries, Kale & Romaine Caesar, or Soup

California Cheeseburger\* 17 single  
21 double

Cheddar Cheesee, Lettuce, Tomato,  
House Spread, Grilled Onions

Suggested Pairing:

DeLille Cellars, Rosé

Italian Beef Dip\* 22

D2 Au Jus, Jardinière, Creamed Horseradish

Suggested Pairing:

DeLille Cellars, Doyenne

Philly Style Italian Beef\* 24

White Cheddar Wiz, Provolone, Peppers & Onions

Suggested Pairing:

DeLille Cellars, Le Dessein

Chicken Parmesan Sandwich 21

**Choice of Crispy Buttermilk or Grilled Chicken**

Italian Salsa Verde, Tomato Jam,

Red Cabbage Slaw, Cauliflower Pickles

Suggested Pairing:

DeLille Cellars, Forget-Me-Not Rosé

Grilled Cheese Sandwich 16

**add Smoked Brisket & Jus +6**

**add Carnitas Style Pulled Pork +6**

Suggested Pairing:

DeLille Cellars, D2

Prosciutto & Brie Sandwich 24

24-Month Prosciutto, Double Cream Brie,

D2 Pear Jam, Stone Ground Mustard Aioli,

Arugula, Durant Olive Oil

Suggested Pairing:

DeLille Cellars, Lazy River Pinot Noir

## SIDES

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Olive Oil Focaccia Bread 10

Oven Roasted Tomatoes,

Caramelized Cipollini Onions,

Olive Oil Verde, Whipped Sea Salt Butter

Pomme Frites 9

Garlic Aioli

## ENTRÉES

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**add a 1/2 portion of salad from menu | 9**

Center Cut

9oz New York Steak Frites\* 36

Chaleur Estate Maître d' Butter,

Pomme Frites, Broccolini, Jus

Suggested Pairing:

DeLille Cellars, Shaw Cabernet

Pan Seared Rainbow Trout\* 28

Carrot Ginger Puree, Lemon Caper E.V.O.O.

Fingerling Potato, Shitake Mushroom, Kale Confit

Suggested Pairing:

DeLille Cellars, Chaleur Blanc

Casarecce Salumi Bolognese 26

San Marzano Tomatoes, Pecorino,

Pickled Sofrito

Suggested Pairing:

DeLille Cellars, Red Willow Cabernet Franc

Spaghetti al'Limone 25

Leek, Spinach, Preserved Lemon Cream,

22 Month Parmesan, Lemon Agrumato

**add Chicken 8 | Tuna\* 12 | Prawns 12 | Steak\* 20**

Suggested Pairing:

DeLille Cellars, Roussanne

## UPCOMING EVENTS

Wine Glass Paint & Sip

Wednesday, December 18 | 5:30pm

Woodford Reserve Dinner

Thursday, December 18 & 19 | 6:15pm

New Year's Eve Dinner

Tuesday, December 31 | Reservations Required

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