

LUNCH MENU

APPETIZERS

Cheese & Charcuterie 28

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

Nachos 16

*Cipollini Balsamic Béchamel, Fontina,
Charred Shishitos, Scallions, Cotija,
Lime Crème Fraîche, Cilantro,
Served with Candied Jalapenos,
Roasted Romanesco Salsa, Habanero Hot Sauce
add Smoked Pork Carnitas | +\$5
add Smoked Brisket | +\$5*

Roasted Mushroom Toast 16

Truffle Mascapone, 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*

- **Chaleur Blanc**
 - Cypress Grove Humboldt Fog
- **Roussanne**
 - Tempura Delicata Squash
- **Minuit**
 - Pastrami Bolognese
- **D2**
 - 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 18

*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 | Prawns 12 | Steak* 22*

Gem & Endive Salad 17

*Brussels Sprout, Baby Beet, Golden Fig,
Gorgonzola Dolce Cheese,
Champagne Dijon Vinaigrette
add Chicken 8 | Prawns 12 | Steak* 22*

Kale & Romaine Caesar Salad 16

*Focaccia Crisp, Shaved Parmesan, Grilled Lemon
add Chicken 8 | Prawns 12 | Steak* 22*

Chef Toni's Washington Salad 17

*Organic Greens, Dried Bing Cherries,
Beecher's White Cheddar, Candied Pecans,
Cherry Vinaigrette
add Chicken 8 | Prawns 12 | Steak* 22*

Wedge Salad 16

*D2 Pancetta, Tomatoes, Toasted Almonds,
Pickled Shallots, Chive Buttermilk Dressing
add Chicken 8 | Prawns 12 | Steak* 22*

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

Served with a choice of:

Fries, Kale & Romaine Caesar, or Soup

California Cheeseburger* 18 single
21 double

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

Suggested Pairing:

DeLille Cellars, Red Willow Cabernet Franc

Italian Beef Dip* 22

D2 Au Jus, Jardinière, Creamed Horseradish

Suggested Pairing:

DeLille Cellars, D2

Tri-Tip Sandwich 24

Smoked Wagyu Tri-Tip, Horseradish Aioli,
Horn Pepper Sauce, Arugula, White Onion,
IPA Buckwheat Baguette

Suggested Pairing:

DeLille Cellars, Minuit

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, Chaleur Blanc

Grilled Cheese Sandwich 18

add Smoked Brisket & Jus +6

add Carnitas Style Pulled Pork +6

Suggested Pairing:

DeLille Cellars, Roussanne

Ask About our Wine Club

- **Discounts on Beverages**
- **Complimentary Amuse-Bouche**
- **Access to Limited Release Wine**
- **First Access to Club Events**

ENTRÉES

add a 1/2 portion of salad from menu | 10

Center Cut
9oz New York Steak Frites* 36

Chaleur Estate Maître d' Butter,
Pomme Frites, Broccolini, Jus

Suggested Pairing:

DeLille Cellars, Chaleur Estate

Pan Seared Rainbow Trout* 28

Carrot Ginger Puree, Lemon Caper E.V.O.O.
Fingerling Potato, Shiitake Mushroom,
Kale Confit

Suggested Pairing:

DeLille Cellars, Margueritte

Spaghetti Carbonara 25

Smoked Shiitake Mushroom,
22-Month Aged Parmesan, Parsley,
Egg Yolk, Black Garlic & Parmesan Brodo

add Chicken 8 | Prawns 12 | Steak* 22

Suggested Pairing:

DeLille Cellars, Red Willow Chardonnay

SIDES

Olive Oil Focaccia Bread 10

Oven Roasted Tomatoes,
Caramelized Cipollini Onions,
Olive Oil Verde, Whipped Sea Salt Butter

Pomme Frites 9

Garlic Aioli

add Truffle Oil & Parmesan | +\$2

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