Chateau KITCHEN
BY CHATEAU STE MICHELLE

SHAREABLES

Chateau Cheese Board (V) $28
GF Upon Request
Assorted Cheeses & Local Accoutrements

Fine-Cured Meat Board $28
GF Upon Request
Assorted Charcuterie & Local Accoutrements

Collector's Charcuterie Platter $50
GF Upon Request
Assorted Meats, Cheeses & Local Accoutrements

Parmesan French Fries (V) $14
Parmesan, Chives & Charred Onion Aioli

SOUP OF THE DAY | $14
Served with Half Demi Baguette

SALADS

Kale Salad (GF/V) $18
Kale, Honeycrisp Apple, Dried Cherries, Toasted Walnuts & Blue Cheese Crumbles tossed in Red Wine Vinaigrette
Contains dairy

Greek Salad Plate (V) $18
Whipped Feta, Roasted Tomatoes, Cucumber, Pickled Red Onion & Olive Tapenade served with warm pita
Contains Gluten & Dairy

GNOCCHI BOWLS (V) | $18
Contains Gluten & Dairy
Add Seared Chicken $8 / Sauteed Shrimp $9
Smoked Bacon $4

Mushroom Gnocchi
Potato Gnocchi with Roasted Mushrooms in Porcini Rosemary Sauce
Add Truffle Oil $3

Pesto Gnocchi
Potato Gnocchi with Pesto, Roasted Tomatoes & Parmesan

LARGER PLATES

Winemaker's Cheeseburger & Fries | $24
Wagyu Beef, Beecher's Just Jack, Tomato, Romaine & Red Onion with Garlic Aioli Served on Brioche Bun with House Pickle
Contains Gluten & Dairy
Sub Side Salad $2 | Sub Side Soup $3 / Gluten Free Bun $3

Meatballs $22
Beef, Pork & Herb Meatballs with Rosemary Mashed Potatoes, Roasted Tomato Sauce & Broccolini
Contains Gluten & Dairy

Grilled Cheese & Tomato Soup (V) | $22
Melted Gruyere, Fontina & Beecher's Cheddar on Brioche, with Creamy Tomato Soup
Gluten Free Bread $3

SWEET TREATS
Contains Gluten & Dairy

Carrot Cake Cupcake $8
Cream Cheese Frosting

Chocolate Cupcake $8
Cream Cheese Frosting

SIDES AND EXTRAS
B&B Demi Baguette & Whipped Butter $9
Add Sauteed Shrimp $9
Add Seared Chicken $8
Add Smoked Bacon $4
Add Truffle Oil $3

*Please be advised that offerings may contain or have encountered food allergens.
Alert tasting room staff to any allergen concerns. (V) Vegetarian (GF) Gluten Free

CHATEAU STE MICHELLE ESTD 1967