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 $12
Parmesan, Chives & Charred Onion Aioli

Seasonal Bruschetta $16
Ask your server for the daily offerings

Meatballs $16
Three Wild Boar Meatballs with Roasted Grapes,
Tomato Sauce and Mashed Potatoes,
Drizzled with Red Wine Syrup
Contains Gluten & Dairy

Chateau Bowl $16
Sauteed Garlic Cabbage, Pickled Cucumber & Carrots,
Edamame and Red Onion, over Steamed Rice
with Miso Dressing
Add Chicken $8 | Add Pepper Crusted Seared Tuna $8*

SOUP OF THE DAY | $12
Served with Half Demi Baguette

SALAD

Cobb Salad $21
Riesling Poached Chicken, Roasted Tomatoes,
Avocado, Hard Boiled Egg, Gorgonzola,
Red Wine Vinegarette

LARGER PLATES

Steak Sandwich & Fries $24
Shaved Sirloin Steak with Caramelized Onions
& Gorgonzola Aioli on a French Baguette
Sub Side Salad $2 | Sub Side Soup $3

BLT & Fries $20
Smoked Bacon, Heirloom Tomatoes, Local Romaine,
Garlic Aioli on Toasted Brioche
Add Avocado $3
Sub Side Salad $2 | Sub Side Soup $3

OPEN FACED TOASTS
Served with a Side Salad of Mixed Greens & Roasted Tomatoes with Red Wine Vinegarette

Ham & Cheese Toast $17
Shaved Smoked Ham, Melted Gruyere with
Dijon on Sourdough
GF Toast $3

Chicken Pesto Toast $17
Roasted Chicken Breast, Sun Dried Tomatoes and Pesto
with Melted Gouda on Sourdough
GF Toast $3

SWEET TREATS

Lemon 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 •