

Tapestry

LOUNGE

LUNCH 11:30 AM – 3:00 PM

STARTERS, TAPAS, SMALL PLATES

Cheese and Charcuterie: ^{GFO} Chef's selection of cheese and charcuterie with accompaniments. 25

Duck Confit Quesadilla: ^{GFO} Griddled corn tortilla, duck confit, brie, southern style chow-chow, peach preserves. 9

Wine Recommendation: Wine Country Inn, Ten Acre Sauvignon Blanc

Sausage Sampler: Grilled buffalo, pheasant and lamb sausages, assorted condiments. 15

Wine Recommendation: Colterris, Coral White Cabernet Sauvignon

Taco Plate: ^{GF} Choice of WCI smoked sweet peach BBQ pulled pork or spiced Mahi-Mahi. 15

Wine Recommendation: Talon, Pinot Grigio

Deep Fried Shrimp: Lightly breaded sweet, petit shrimp, deep fried and served with cocktail sauce. 13

Chicken Lollipops: WCI smoked chicken drumsticks with choice of low country honey mustard, Thai sweet chili, Palisade peach bbq, or Dad's red jalapeno glaze. 12

Wine Recommendation: Jim Barry, Riesling

SOUPS, SALADS, PASTA

Soup du Jour 6/8 **French Onion Au Gratin** 7

Caesar Salad ^{GOF}: * Crisp romaine, house croutons, grilled lemon, parmesan, classic house-made dressing.* 9

Add grilled chicken breast 5, shrimp 8, or steak medallions.* 8

Fresh Spinach Salad: Tender greens tossed in house bacon vinaigrette garnished with sweetened cranberry and mild goat cheese. 9

Wine Recommendation: Wine Country Inn, Sauvignon Blanc

Wine Country Inn House Salad ^{GF}: Mixed greens, heirloom cherry tomato, cabernet poached apples, seasonal additions. 8

Add grilled chicken breast 5, shrimp 8, or steak medallions.* 8

House made dressings: peach white balsamic, peach blue cheese, ranch.

Lobster Mac and Cheese: Claw and leg lobster meat, pasta, house blend cheeses, onion, garlic, bell peppers. 15

Wine Recommendation: Talon, Viognier

LARGER PLATES, SANDWICHES AND ENTREES

Wine Country Inn Burger: ^{GFO*} Choose between our specially ground combination chuck, brisket and short rib of beef, or Colorado bison. Includes choice of cheddar, gruyere, pepperjack or provolone cheese, served on a grilled ciabatta roll with WCI tomato jam and your choice of sides. 12

Wine Recommendation: Whatever you please!

Colorado Chicken Sandwich: ^{GFO} Herb marinated, char-broiled breast of chicken, sweet greens, Dijon mayonnaise, ciabatta bun.

Choice of sides. 12

Wine Recommendation: Talon, Viognier

Grilled Rubeen: Shaved corned beef brisket on Marble rye, 1000 Island dressing and sauerkraut. Choice of sides. 12

Deli Sandwich Creation: ^{GFO} Choice of deli sliced ham, turkey or roast beef; American, cheddar, gruyere or provolone cheese; with lettuce, tomato and onion on your choice of wheat, sourdough, or marble rye. Choice of sides. 11

Wine Country Inn Flat Iron Steak: ^{GF*} Char-broiled USDA Choice flat iron, caramelized onions and choice of side. 12

Wine Recommendation: Colterris, Malbec

Sides: WCI house or Caesar salad, French fries, veggie fries or fruit cup.

C'est la vie!

Peach Bread Pudding: Palisade's favorite fruit with caramel sauce, crème anglaise. 6

Chocolate Torte: Flourless dark chocolate torte, rich chocolate ganache, luscious Chambord raspberry coulis. 6 ^{GF}

Ice Cream or Sorbet: Enstrom's super premium ice cream seasonal flavor or peach champagne sorbet. 6

***Note:** These foods may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

^{GF} Menu item is Gluten Free. ^{GFO} Gluten free presentation available upon request, \$2 charge may apply.

We cannot guarantee that any of our products are allergen free, including dairy, eggs, soy, tree nuts, peanuts, wheat and other allergens as we use shared equipment to store, prepare and serve them.

Limit one check per table. Parties of 6 or more may be subject to 20% gratuity.

We are happy to supply additional plates for sharing your choices.

We source our ingredients to provide the best value in ecologically sustainable and socially responsible products from local, regional, national and international suppliers as regulation and seasonal availability permits.