

Tapestry

LOUNGE

A P P E T I Z E R S

CHEESE & CHARCUTERIE..30

Chef's selection of 3 cheeses & 3 cured meats with accompaniments
(Gluten Free Optional, 2 charge may apply)

GOUDA CHIPS..12

House-fried chips, truffle-dusted with Gouda fondue, roasted red peppers, green onion, & balsamic reduction

SMOKED TROUT DIP..14

Served with candied red onions & grilled baguette

S A L A D S

HOUSE SALAD..12

Tender mixed greens, cherry tomatoes, pickled red onion, sliced cucumber & heirloom carrots (Gluten Free)

Add: Grilled Chicken Breast 8 | Tuna Loin 12

House-made dressings: Peach White Balsamic, Ranch, Peach Bleu Cheese or Extra Virgin Olive Oil & Balsamic Vinegar

VINEYARD CHICKEN SALAD..18

Grilled chicken breast served over a fresh mix of greens topped with heirloom carrots, Riesling poached apples, golden raisins, goat cheese, candied nuts & white wine tarragon vinaigrette
(Gluten Free)

S O U P S

French Onion Au Gratin 8 | Tomato Fennel Cream 8

P U B G R U B

BURGUNDY BURGER..16

Grilled 8oz locally-grown beef patty served on sourdough bread, topped with burgundy braised onions, gruyere cheese & roasted shallot red wine aioli
(Gluten Free Optional, 2 charge may apply)

GRILLED TUNA..18

Grilled to medium rare, draped with a tamari sesame slaw, wasabi aioli on a brioche bun

CRISPY PICKLE CHICKEN..17

Grilled chicken breast topped with house-breaded pickled planks, Havarti cheese served on a brioche bun.

Sides: Sides: French Fries, Sweet Potato Fries, House-fried truffle dusted chips

ELK BANGERS & MASHERS..18

Grilled Kinikin elk sausages nestled on a bed of mustard mashed potatoes & port cream sauce

3 CHEESE TOASTIE..15

Cheddar, Gruyere & Havarti served on toasted sourdough
served with a cup of Chef's Tomato Fennel Cream Soup & small salad

D E S S E R T

PALISADE PEACH BREAD PUDDING..9

Our signature dessert, made with succulent Palisade peaches topped off with caramel sauce, whipped *Crème Fraiche*

PALISADE PIES..9

These thick country-sized cuts rotate daily, served with caramel sauce & whipped cream

OLD FASHIONED CHOCOLATE FUDGE CAKE..9

Alternating layers of rich fudgy cake and smooth chocolate butter cream, covered with chocolate shavings

ENSTROM'S VANILLA ICE CREAM & DAIRY FREE OPTION..4

**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. 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.*

No separate checks on parties of 6 or more, May be subject to 20% gratuity.

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Caroline's

APPETIZERS

Cheese & Charcuterie..30

GFO Chef's selection of 3 cheeses & 3 cured meats with accompaniments

Riesling Tempura Shrimp..12

Grande River Vineyards wine-infused tempura battered shrimp, lime shallot aioli, microgreen salad

Smoked Trout Dip..14

Served with Candied Red Onion Jam & grilled baguette

SALADS

Parmesan Blistered Romaine..12

Blistered head of romaine topped with melted Parmesan cheese, bacon lardons, peach vinaigrette

House Salad..12

Local mixed greens, cherry tomatoes, pickled red onion, sliced cucumber & heirloom carrots.

Add: Grilled Chicken Breast 8 | Tuna Filet 12

House-made dressings: Peach White Balsamic, Ranch, Peach Bleu Cheese or Extra Virgin Olive Oil & Balsamic Vinegar

SOUPS

French Onion Au Gratin 8 | Tomato Fennel Cream 8

MAINS

All mains are served with a dinner salad. Substitute a bowl of French onion or tomato fennel..3

With Wine Pairing Suggestion

Paprika Grilled Elk Loin..38

Two locally-raised elk medallions grilled medium rare and served with roasted tri-colored fingerling potatoes & smoked tomato demi glaze sauce. (Gluten Free)

Plum Creek Petit Verdot

Lemon Thyme Grilled Tuna..29

This bright flavored vineyard dish is accompanied with red quinoa pilaf, chefs vegetable du jour, with lemon herb vinaigrette

Grande River Riesling

Pepper Grilled New York Strip..36

12 oz beef strip cooked to perfection with whole grain mustard mashed potatoes, chefs vegetable du jour with a red wine herb compound butter (Gluten Free)

Colterris Cabernet Sauvignon

Miss Caroline's Ragout..23

Slow roasted vegetable ragout finished with spaghetti squash, fresh basil and goat cheese crumbles (Gluten Free)

Colorado Cellars Pinot Noir

Peach Shrimp & Mussel Pasta..29

Plump shrimp and juicy mussels steamed in butter & white wine tossed with Palisade Peaches, corn, green chilis, sweet onions & rooster comb pasta accompanied with grilled baguette

Carboy Sauvignon Blanc

DESSERTS

Palisade Peach Bread Pudding..9

Our signature dessert, made with succulent Palisade Peaches topped off with caramel sauce, and whipped crème fraiche

Palisade Made Pie..9

These thick country-sized cuts rotate daily, served with a caramel & whipped cream

Old Fashioned Chocolate Fudge Cake..9

Alternating layers of rich fudgy cake and smooth chocolate butter cream, covered with chocolate shavings

Enstrom's Vanilla Ice Cream & dairy free option..4

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