



## RUSTIC ROOTS WINERY

### ***To Start***

Hummus and Pita, Cucumber, Cilantro, Mint, Za'atar \$8

*Suggested wine pairing: Roots White*

Greek Whipped Feta Dip and Pita, Tomato, Olives \$8

*Suggested wine pairing: Wine Slushie*

Cheese Picnic Box \$15

A selection of local cheeses, housemade candied nuts, dried fruit, olives, and crackers (gluten free available upon request)

*Suggested wine pairing: Marquette*

### ***Soup and Sandwiches***

Cup of weekly soup \$8

Served with a roll

Cranberry Cashew Chicken Salad on Multigrain \$10

Served with kettle chips and a pickle

*Suggested wine pairing: Riesling*

### ***Seasonal Flatbreads and Pizza***

Housemade Italian Sausage, Roasted Mushrooms, Kale, Lemon Zest and Mozzarella \$15

*Suggested wine pairing: Grenache*

Margherita \$15

Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze

*Suggested wine pairing: Triple Root Red*

Figs, Chili Flakes, Honey, Goat Cheese and Mozzarella \$15

*Suggested wine pairing: La Crescent*

Cheese Pizza, Mozzarella, San Marzano Tomato Sauce \$12

Add Pepperoni / Sausage: +\$1.50 each

*\*Gluten free cauliflower crust available for flatbreads and pizza for \$2.*

### ***Dessert***

Root Beer Float \$6

Liftbridge root beer, vanilla ice cream

### ***Kid Friendly \$8***

Choice of Cheese, Sausage, or Pepperoni Pizza

\*Due to the seasonal nature of our menus, all items may not be available at all times. The above is a sample; please contact the winery directly to hear about weekly specials!

*Tabs left open at the close of business are subject to an automatic 18% gratuity.*