



RUSTIC ROOTS  
WINERY

### ***Small Bites and Shareables***

Ciabatta with garlic-herb oil \$6

Greek Whipped Feta Dip with pita, tomato, olives \$9

Housemade Pistachio-Mint Hummus with pita \$9

*Recommended wine pairing: Roots White*

Bruschetta \$12

Served with garlicky pea spread and balsamic tomato topping

*Recommended wine pairing: Triple Root Red*

River Valley Board \$18

Locally sourced meats and cheeses served with housemade accompaniments, serves 3-5

*Recommended wine pairing: Roots Rose*

### ***Soup, Salad and Sandwiches***

Mug of weekly from-scratch soup \$8

Served with crusty bread

Pesto Prosciutto Panini \$14

With Havarti and a tomato spread, served with kettle chips and a pickle

*Recommended wine pairing: Merlot*

Prosciutto, Pinenut, and Parmesan Salad \$8 (small) or \$12 (large, served with bread)

*Recommended wine pairing: La Crescent*



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

Ask about our rotating monthly special!

Mediterranean Vegetable \$16

Basil pesto, red onion, roasted tomato and fresh mozzarella topped with lightly dressed spring mix

*Recommended wine pairing: Riesling*

*The Carnivore* \$16

Housemade Italian sausage, pepperoni, bacon with a spicy marinara

*Recommended wine pairing: Roots Red*

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

Add Pepperoni or Housemade Sausage +\$2

Kid Friendly Pizza, Mozzarella, San Marzano Tomato Sauce \$8

Choice of cheese, pepperoni, or sausage

*\*Gluten free cauliflower crust available for flatbreads and pizza for \$3*

## ***Desserts***

***Featuring Sara's Topsy Pies, topped with whipped cream***

Gluten-friendly French Silk Pie with a wine reduction sauce \$8

*Recommended wine pairing: Riverside Ruby*

Gluten-friendly Pecan Pie \$8