



Like our wines, our Lawn Menu is made to share.  
We will do our best to accommodate dietary restrictions

## BOARDS FOR THE TABLE

### Charcuterie and Cheese | \$30

assortment of 3 artisan cheese selections and 3 cured meats

### Cheese | \$30

assortment of 5 artisan cheese selections

### Lox | \$30

cold-smoked salmon, tarragon and leek cream cheese,  
house-made pickled red onion, caper berries

### Crudit  | \$21

seasonal offerings from the Stoller garden,  
local and regional farmers, herb crema dipping sauce

## SALADS

### Chicken Salad | \$22

hand-pulled local chicken, house-made aioli, mixed greens

### Albacore Tuna Salad | \$25

poached albacore tuna, fennel pollen, pink pepper,  
house-made aioli, mixed greens

### Watermelon and Feta | \$15

compressed watermelon and strawberries, briar rose Feta  
Morgana, arugula, lemon

### Caprese | \$15

hand-made mozzarella, fresh basil, rainbow tomatoes,  
arugula, snipped basil

### Mixed Greens | \$12

seasonal greens, house made vinaigrette

## SANDWICHES

### Turkey Breast | \$15

house-made basil aioli, smashed avocado

### Pit-Smoked Ham | \$15

house-made Dijon aioli, double cream brie

### Roast Beef | \$17

fresh roasted local, horseradish aioli

### Mozzarella | \$15

heirloom tomato, house-made basil aioli, hand-made  
mozzarella, balsamic drizzle

### Vegan Veggie | \$15

vegan pesto, avocado, roasted seasonal vegetables

## DIPS

### **Hummus | \$12**

house-made classic chickpea hummus,  
smoked paprika, crudites

### **Tillamook Pimento Cheese | \$13**

medium and sharp Tillamook cheddars,  
house-made aioli, kettle-style potato chips

### **Smoked Trout Dip | \$15**

smoked trout, whipped cream cheese,  
herbs, olive oil

### **Crab Dip | \$17**

Dungeness crab, whipped cream cheese,  
leeks, tarragon

### **Bruschetta Dip | \$13**

rainbow tomatoes, red onion, garlic,  
basil and olive oil

## SNACKS

### **Cheese Curds | \$7**

4oz Facerock cheddar cheese curds

### **Olives | \$7**

house-made olive mix marinated in aromatic oil

### **Valencia Almonds | \$7**

rosemary & sea salt

### **Hazelnuts | \$6**

roasted local hazelnuts & sea salt

### **Quincos | \$5**

crispy fava beans and toasted corn

### **Baguette | \$3**

### **Naan | \$2**

### **Salted Chocolate Chip Cookies | \$3**

dark and white chocolate, Jacobsen flake salt

