



A Taste of Monterey[®]
— WINE MARKET & BISTRO —

Monterey Wine Country inspired cuisine.
Locally-sourced fresh ingredients that make a great companion
to our Monterey County Wines.

Sharable and Small Plates

Inzana Farms Almonds & Pistachios	6
<i>brown sugar, cayenne, thyme</i>	
Applewood Bacon Wrapped Dates	8
<i>bleu cheese filled, saba</i>	
Garlic Shrimp and Cheesy Grits	13
<i>fresh corn grits, california white cheddar, bacon, oven roasted tomato, garlic pesto</i>	
Monterey Crab Dip	14
<i>molten cheese and crab with castroville artichokes served with local sourdough</i>	
Roasted Castroville Artichoke	10
<i>whole artichoke, lemon- basil aioli, saba drizzle</i>	
Crab Cakes	13
<i>remoulade, crisp capers, fine herbs</i>	
Baked Baby Brie	12
<i>roasted gilroy garlic, chef's preserves, french baguette</i>	
Smoked Salmon Plate	11
<i>potato pancakes, sour cream, beet relish, fresh horseradish</i>	
Chickpea Hummus & Samfaina	10
<i>sun-dried tomato and pumpkin seed pesto, toasted pita chips</i>	
Burrata	11
<i>warm crostini, green olive tapenade, carmel valley olive oil</i>	
Bacon Wrapped Meatloaf Sliders	12
<i>spiced ketchup, rosemary aioli, brioche</i>	
Nachos	16
<i>yucatán chicken or spicy goat, black beans, queso fresco, tomato, olives, jalapeño, cilantro, radishes, crema, guacamole</i>	
Sausage Trio	11
<i>chicken sundried tomato, duck and pork, lamb merguez tarragon dijon, bacon marmalade, apple butter</i>	

Beverages

Iced Tea - fresh brewed black tea	3
Coffee - carmel valley roasting company	3
Hot Tea - black tea, green tea, chamomile	3
Sparky's Root Beer	4
House Made Fresh Lemonade	4
House Made Prickly Pear Lemonade	4
S. Pellegrino Sparkling Water	3
<i>water available upon request</i>	

Desserts

Creme Brûlée	8
<i>seasonal berries</i>	
Chocolate Lava Cake	8
<i>fresh berries, caramel sauce, sea salt</i>	
PotBelly Port	8
<i>3oz. glass</i>	

Flatbread Pizzas

Margherita	11
<i>torn san marzano tomatoes, fresh mozzarella, fresh basil</i>	
Pig Wizard	14
<i>fennel sausage, foraged mushrooms, roasted peppers, toma cheese</i>	
Viva Italia	14
<i>sun-dried tomato pumpkin seed pesto, prosciutto, ricotta, finished with fresh apple, arugula, and balsamico</i>	
Chicken Artichoke	15
<i>roasted chicken, castroville artichokes, shaft's bleu cheese, crispy sage, roasted garlic, dried cranberries</i>	
Coastal Carnivore	15
<i>fra'mani salame toscano and salame piccante, creminelli calabrese salami, house made mozzarella, basil</i>	

Soups, Salads & Sandwiches

SOUPS

New England Clam Chowder	5 cup • 8 bowl
<i>new potatoes, chopped clams, bacon, garlic sourdough</i>	
Castroville Artichoke & Potato Bisque	5 cup • 8 bowl
<i>monterey mushroom confit, crisp bacon, gilroy garlic and artichoke chips</i>	

SALADS

Arugula Salad	7
<i>toasted pumpkin seeds, shaved toma cheese, almonds, roasted tomato, mushrooms</i>	
ATOM	9
<i>romaine hearts, crisp bacon, avocado, artichokes, tomatoes, egg, schoch farms cheese, roasted garlic vinaigrette</i>	
Add Chicken or Shrimp	5

PANINI (served with a simple arugula salad)

Inside-Out Grilled Cheese	10
<i>sliced sourdough, toma, jack, white cheddar</i>	
Monterey Harvest	12
<i>jack cheese, artichoke, arugula, foraged mushrooms, sun-dried tomato pesto</i>	
Bacon Cheddar	11
<i>applewood bacon, sliced tomato, white cheddar</i>	
Thyme Roasted Chicken Breast	13
<i>roasted red pepper, provolone, tapenade, basil aioli</i>	
Italian Meats	14
<i>fra'mani salame toscano, salumeto piccante, creminelli calabrese, fresh mozzarella, basil</i>	