

WILLAMETTE VALLEY
VINEYARDS

Lunch Menu

Taking inspiration from our wines' characteristics, our Winery Chef has prepared these menu items to highlight our current vintages.

BREAD *with* HOUSE CULTURED BUTTER | \$6

ROASTED SPICED NUTS | \$7

CITRUS MARINATED OLIVES | \$9

TRUFFLE FRIES *with* GARLIC AIOLI | \$11

CRAB DIP *with* PITA, CITRUS, CHIVES | \$14

SOUP DU JOUR | \$15

CASCADIA BOARD | \$46

cured meats and local cheese with
seasonal accoutrements and local artisan bread

Cheese Board | \$38

Can be made Gluten Free

Suggested Pairing: 2021 Bernau Estate Pinot Noir

WEST COAST OYSTERS | \$21

½ dozen, mignonette, house hot sauce

Gluten Free, Dairy Free

Suggested Pairing: 2022 Estate Chardonnay

ROASTED VEGETABLES *with* MINT TAHINI | \$11

Vegan, Gluten Free

Suggested Pairing: 2022 Estate Rosé of Pinot Noir

PACIFIC WHITE SHRIMP | \$18

garlic, habanero, lemon, white wine, grilled baguette

Can be made Gluten Free

Suggested Pairing: 2019 Elton Chardonnay

CRAB ARANCINI | \$18

mascarpone, parmesan, curry aioli

Suggested Pairing: 2022 Estate Chardonnay

CLAMS | \$19

cannellini beans, chorizo, tomato, garlic,
white wine, grilled baguette

Can be made Gluten Free

Suggested Pairing: 2022 Estate Rosé of Pinot Noir

SMOKED SALMON CAESAR SALAD | \$17

romaine, garlic croutons, house caesar dressing, parmesan

Can be made Gluten Free

Suggested Pairing: 2022 Estate Rosé of Pinot Noir

SPRING SALAD | \$16

mixed greens, apple, pickled red onion, pecans,
sheep's milk cheese, basil, strawberry vinaigrette

add chicken | \$9 add salmon | \$13

Gluten Free, Vegetarian, can be made Vegan

Suggested Pairing: 2022 Estate Chardonnay

FISH AND CHIPS | 1 PC. \$16 | 2 PC. \$24

house dill tartar sauce, french fries, lemon

Suggested Pairing: 2019 Elton Chardonnay

BUTTERNUT SQUASH RISOTTO | \$24

caramelized onion, foraged mushroom,

spinach, chive, browned butter sage

add pacific white shrimp for \$9

Vegetarian, Gluten Free, Can be made Vegan or Dairy Free

Suggested Pairing: 2021 Bernau Block Pinot Noir

WATERFRONT MUSHROOM BURGER | \$19

½ lb american waygu beef, peppered bacon,

sautéed mushrooms, brie, arugula,

brioche bun, truffle fries

Suggested Pairing: 2020 Griffin Creek Tempranillo

Dessert

MOCHA CHEESECAKE | \$14

espresso, dark chocolate, crème de café

Gluten Free and Vegetarian

FLOURLESS CHOCOLATE TORTE | \$13

chantilly cream, berry coulis

Gluten Free and Vegetarian

ICE CREAM *and* SORBET | \$6

ask your server for daily selections

OTHER BEVERAGES

CRAFT COCKTAILS | \$14

DRAFT BEER | \$6

FRENCH PRESS COFFEE, TEA, SPARKLING WATER, GINGER BEER

Ask your server for current varieties

* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.