

Join Our Extended Family  
 The greatest gratification for the  
 Thornton family is sharing our wines, music and food  
 with friends. When you join our Wine Club you become  
 part of our  
 "Extended Family" with all the privileges that  
 membership offers.



## THORNTON WINERY

### APPETIZERS & SALADS

#### BRIE EN CROUTE - 32

warm honey butter sauce • fresh fruit  
 candied walnuts

*Pairing: Reserve Chardonnay,  
 Brut Reserve, Barbera*

#### CRISPY ARTICHOKEs - 29

marinated artichokes • harissa-lemon aioli

*Pairing: Vermentino, Albarino, Brut*

#### GOAT CHEESE - 29 \*\*

house goat cheese • marinated olives  
 fig jam • warm baguette

*Pairing: Vermentino, Sangio-Rose,  
 Sangiovese*

#### CALAMARI - 35

arabiata sauce • charred lemon puree

*Pairing: Brut, Brut Reserve, Pinot Grigio*

#### DRUNKEN MUSSELS - 32 \*

shallot • roasted garlic • white wine  
 Spanish chorizo • warm baguette  
 add pasta 6

*Pairing: Brut Natural, Chardonnay, Albarino*

#### SCALLOPS - 24 \*

U-10 • golden cauliflower puree  
 brown butter lentils

*Pairing: Albarino, Brut Natural,  
 Reserve Chardonnay*

#### CHEESE PLATTER - 39 \*\*

Chef's selection of 3 cheeses  
 dried fruit • seasonal fruit • olives  
 fig jam • honey (comb)  
 seasonal cured meats • crackers

*Pairing: Brut, Vermentino, Barbera*

#### CAESAR - 19 \*\*

romaine • parmesan  
 caesar dressing • croutons

*Pairing: Pinot Grigio, Albarino,  
 Reserve Chardonnay*

#### CAFÉ CHAMPAGNE - 28 \*\*

mixed greens • candied pecans • gorgonzola  
 tomatoes • golden raisins  
 Thornton champagne vinaigrette

*Pairing: Pinot Grigio, Albarino,  
 Reserve Chardonnay*

#### SUMMER SALAD - 29 \*

mixed field greens • romaine & arugula  
 fresh strawberries • dried pineapple  
 toasted coconut • cashews • dried bing cherry  
 cucumber • tangy citrus vinaigrette

*Pairing: Brut Reserve, Pinot Grigio,  
 Sangio-Rose*

#### ADD

chicken - 8 • steak - 11  
 shrimp - 10 • salmon - 13  
 scallops - 13

#### HOUSE-MADE SOUP

seasonal ingredients  
 cup 9 • bowl 12

#### WARM BAGUETTE - 9

### ENTREES

#### NORTH ATLANTIC SALMON - 42 \*\*

pan seared salmon • citrus farro grain (warm)  
 black-basil puree

*Pairing: Blanc De Noirs, Sangio-Rose, Sangiovese*

#### LOBSTER RAVIOLI - 41

Gulf shrimp • sherry cream sauce • tarragon  
 add scallops 13 • shrimp 10

*Pairing: Reserve Chardonnay, Sangio-Rose, Vermentino*

#### FISH AND CHIPS - 29

beer battered northern cod • lemon  
 malt vinegar • tartar sauce • battered fries • olive oil

*Pairing: Brut, Brut Natural, Chardonnay*

#### MARGHERITA FLATBREAD - 29

house-made tomato sauce • roasted heirloom tomatoes  
 smoked mozzarella cheese • Asiago  
 add pepperoni 7 • sausage 9

*Pairing: Sangio-Rose, Barbera, Sangiovese*

#### CHICKEN & ARTICHOKE FLATBREAD - 31

grilled herb marinated chicken • artichoke • brie mornay  
 balsamic reduction

*Pairing: Vermentino, Blanc De Noirs, Cuvee De Frontignan*

#### RIBEYE - 56 \*

12oz ribeye • warm potato salad  
 seasonal vegetable • peppercorn demi

*Pairing: Cabernet Sauvignon, Cab Syrah, Petite Sirah*

#### QUARTER ROASTED CHICKEN - 42

quarter roasted chicken • fava bean -corn succotash  
 whipped potatoes • herb pan sauce

*Pairing: Vermentino, Brut, Barbera*

#### RIGATONI PASTA - 33

herb puree • spring squash  
 roasted tomatoes • burrata • pistachio

*Pairing: Sangio-Rose, Vermentino, Sangiovese*

### SANDWICHES

choice of french fries • onion rings • sweet potato fries  
 caesar salad • cafe champagne salad • \$2 upgrade for a cup of soup

#### BACON CHEESEBURGER 29 \*\*

gold canyon prime chuck angus beef • lettuce  
 tomato • pickles • red onion • white cheddar  
 hickory smoked bacon • house sauce  
 toasted brioche

*Pairing: Cab Sauvignon, P.Sirah/Syrah,  
 Petite Sirah*

#### TURKEY CLUB 28 \*\*

hickory smoked bacon • shaved red onion •  
 swiss • tomato • lettuce • whole grain honey  
 dijon • croissant

*Pairing: Chardonnay, Sangio-Rose,  
 Blanc De Noirs*

#### OPEN FACED STEAK SANDWICH 31 \*\*

Angus steak • sourdough • arugula  
 oven dried tomato spread • shallot vinaigrette

*Pairing: P. Sirah/Syrah, Cab Syrah, Merlot*

#### TOASTED HAM & CHEESE 27 \*\*

shaved ham • sourdough • white cheddar  
 havarti • swiss • caramelized onion  
 oven dried tomato

*Pairing: Reserve Chardonnay, Sangio-Rose,  
 Vermentino*

#### VEGAN CRISPY

#### CHICKEN SANDWICH 31 \*

lettuce • tomato • pickles • red onion  
 vegan cheese • house sauce • vegan bun

*Pairing: Chardonnay, Pinot Grigio, Brut*

#### BEYOND VEGAN BURGER 25 \*

lettuce • tomato • pickles • red onion  
 vegan cheese • house sauce • vegan bun

*Pairing: Sangiovese, Vermentino, Brut Rose*

#### WEEKLY SPECIAL

Ask your server for details.

### DESSERT

*Pairing: Cuvee De Frontignan, Sweet Angels Waltz,  
 Muscat Canelli, Sweet Chardonnay*

#### BREAD PUDDING

*Chefs Choice - 14*

brioche

vanilla ice cream

#### CHEESECAKE - 14 \*\*

assorted cheesecakes

#### CREME BRULEE - 14 \*

Chef's Choice

#### SEASONAL FRUIT CRISP - 14

streusel topping

vanilla ice cream

OUR CHEF WOULD BE HAPPY TO SPLIT PLATES  
 FOR AN ADDITIONAL \$4

FOR YOUR CONVENIENCE A 20% GRATUTTY IS  
 ADDED TO PARTIES OF 6 OR MORE

\* GLUTEN FREE SELECTIONS

\*\* ITEMS CAN BE MADE GLUTEN FREE WITH SUBSTITUTIONS

GLUTEN FREE BREAD AVAILABLE FOR SANDWICHES \$3

A 3% surcharge will be added to all guest checks to help offset increasing costs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk  
 of foodborne illness, especially if you have certain medical conditions.

Our menu items are freshly prepared in our kitchens, which are not free of gluten, beef, seafood or poultry.

Cross-contact with other food items that contain gluten or meat is possible.

While we aim to accommodate the dietary needs of our guests,

we cannot ensure that these items meet the definition.