TURKS HEAD
WINES

## BITES

OYSTERS* — *watermelon mignonette, basil* **21(6) / 40(12)**
2024 MELON, ALEXANDER VALLEY · 2023 SAUVIGNON BLANC, EXPOSITION EAST, SONOMA VALLEY

CRISPY POTATO AND CRAB — *blue crab, saffron-semillon aioli, smoked trout roe, dill* **22**
2023 BDX BLANC, WILDWOOD VINEYARD, SONOMA VALLEY · 2024 SÉMILLON, SONOMA VALLEY

STEAK TARTARE AU POIVRE* — *arugula, black truffle, green peppercorn, potato strings* **18**
2023 MERLOT, RUSSIAN RIVER VALLEY · 2022 RIGHT BANK RED BLEND

HOUSE ROASTED NUTS — *assorted nuts, sea salt* **9**

OLIVES — *citrus, herbs, olive oil* **8**

### CHEESE & CHARCUTERIE BOARD **26 (3) / 38 (5) / 49 (7)**

CHEESE
GOAT RODEO — FRESH CHÈVRE — Smooth, creamy goat, lemon
GOAT RODEO — WILD ROSEMARY — Goat & cow blend, rosemary, olive oil
BIRCHRUN HILLS — BIRCHRUN BLUE* — Raw cow's milk, sweet, creamy
STOLTZFUS FARM — JAKE'S GOUDA* — Raw cow's milk, aged, caramel
STOLTZFUS FARM — MOO ECHO* — Cow's milk, 3 year sharp cheddar
CALKIN'S CREAMERY — NOBLETTE — Triple cream, mushroom, earthy

CHARCUTERIE
DODGE CITY SALAME — Pork, fennel pollen, peppercorns, garlic
PROSCIUTTO DI PARMA — 20 month aged, DOP, pork
DUCK PROSCIUTTO (+3) — Magret duck, star anise, orange peel
CAPOCOLLO — Pork, coriander, juniper, black pepper

*Ask your server for wine pairing recommendations*

## SALADS

WATERMELON SALAD — *quinoa, feta, salsa macha* **19**
2025 ROSÉ, SONOMA COUNTY · 2023 SAUVIGNON BLANC, EXPOSITION WEST, SONOMA VALLEY

HEIRLOOM TOMATO SALAD — *whipped ricotta, almond chimichurri* **19**
2023 BARBERA, SONOMA MOUNTAIN · 2025 ROSÉ, SONOMA COUNTY

CAESAR SALAD — *roasted garlic, anchovy gremolata, parmesan, breadcrumb* **18**
2023 SAUVIGNON BLANC, SUISUN VALLEY · 2024 SÉMILLON, SONOMA VALLEY

*Add to any salad — confit chicken 8 · grilled shrimp 14*

## SANDWICHES & FOCACCIAS

PORCHETTA — *broccoli rabe, salsa verde, ciabatta* **18**
2023 SAUVIGNON BLANC, SUISUN VALLEY · 2023 SAUVIGNON BLANC, EXPOSITION EAST, SONOMA VALLEY

BLT — *heirloom tomato, baby gem, smoked bacon, black pepper aioli, ciabatta* **15**
2025 ROSÉ, SONOMA COUNTY · 2023 BARBERA, SONOMA MOUNTAIN

CHILLED SHRIMP ROLL — *lemon aioli, pickled fennel, shaved cucumber, buttered brioche* **21**
2024 SAUVIGNON BLANC, RYAN'S VINEYARD, NAPA VALLEY · 2023 SAUVIGNON BLANC, EXPOSITION WEST, SONOMA VALLEY

CAPRESE — *heirloom tomato, stracciatella, basil pesto* **18**
2023 SAUVIGNON BLANC, SUISUN VALLEY · 2024 MELON, ALEXANDER VALLEY

PROSCIUTTO — *grilled nectarine, whipped ricotta, hot honey, arugula* **19**
2024 SÉMILLON, SONOMA VALLEY · 2025 ROSÉ, SONOMA COUNTY

### MONTHLY LUNCH BOARD **40**

*Three chef's-selection menu items, each paired with a 2.5oz pour of select wines — ask your server for this month's selections.*

*CONSUMING UNPASTEURIZED CHEESES MAY POSE INCREASED HEALTH RISKS TO EXPECTANT MOTHERS · CONSUMING RAW MILK CHEESE OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS · PLEASE INFORM YOUR SERVER OF ANY ALLERGIES ·
A 20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE · CHECKS MAY ONLY BE SPLIT EQUALLY TWO WAYS · WE ARE A CASHLESS ESTABLISHMENT