

J. SCOTT CELLARS

FOOD MENU

ARTISAN CHEESE BOARD › \$16

Four fresh artisan cheeses,
Castelvetrano olives, sweet drops,
& Valencia almonds
served with crackers
Pair with Dry Grenache Rosé or Grenache

CHEESE AND CHARCUTERIE › \$25

A curated selection of charcuterie, cheese,
Castelvetrano olives, sweet drops
& Valencia almonds
served with crackers
Pair with Blanc De Noirs or Petit Verdot

BACON WRAPPED DATES \$8 | \$14

Bacon wrapped dates stuffed with creamy chevré.
Option of 4 or 8
Pair with Albariño or Bradshaw Pinot Noir

CROSTINI TRIO › \$12

Three different styles of artisan crostini including
with heirloom tomato and basil and balsamic glaze, brie
with housemade pickled peppers, and swiss with
caramelized onions and mushrooms

SEASONAL SQUASH WONTONS | \$8

Five wontons filled with fresh butternut squash, kale, and
ricotta. Topped with a artisinal honey ricotta crema
Pair with Citron Vert Chardonnay or Willamette Valley Pinot Noir

APPLE & KALE FALL SALAD › \$8

Fresh kale tossed in a housemade maple dressing, topped
with crisp apples, housemade candied pecans and goat
cheese.

Add bacon for \$1
Pair with Chenin Blanc or Zinfandel

FLATBREADS › \$12 | \$13 | \$14

Build your own, start with your choice of sauce and
cheese and then select 3, 4 or 5 toppings!

Sauces: Olive Oil, pesto, marinara

Cheese: Chèvre, Mozzarella

Vegetables: Roasted red peppers, grilled mushrooms,
sundried tomatoes, olives, basil, red onion, kale

Meat: Prosciutto, salami, hot Italian sausage, bacon

Ask your J. Scott Associate which wine would pair best with your flatbread

WARM PETITE BAGUETTE \$5

Served with garlic, balsamic vinegar, and olive oil

