



Starters

BISCUITS house-made jam, whipped apple butter	11
BRUSSELS SPROUTS thai peanut sauce, pickled cabbage, herbs, sesame	14
MEATBALLS italian red sauce	19
CHARCUTERIE BOARD 3 rotating meats, assorted cheeses, olives, pickles freshly shaved prosciutto table-side +13	24
BURRATA delicata squash, pomegranate, honey balsamic, chili crisp, candied pecans, red bench bakery baguette	25
GRILLED CHEESE DUMPLINGS tomato soup, bacon, chive	16

Crudo

TUNA* pomegranate pear glaze, pistachio, carrot & radish herb salad, crispy vermicelli noodle	26
HAMACHI* pear, spf chili, yuzu soy, micro cilantro, sesame	22
OYSTERS* <i>three oyster minimum</i> tequila & lime mignonette, cocktail sauce, horseradish, hot sauce	4/ea
PEAR & PROSCIUTTO red wine poached pear, candied pecan, apple cinnamon gastrique, prosciutto	15

Salads

MIXED GREENS blueberry cider vinaigrette, walnut, goat cheese, apple	18
CAESAR romaine, parmesan crisp, house crouton	20
KALE* jammy egg, bacon, stracciatella, hot bacon dressing, savory granola, kale chips	21
add protein to any salad chicken +8 steak +15	

Pastas

made in-house daily

RAVIOLI duck confit filling, apple cider cream sauce, kale, carrots, fried sage	36
CHORIZO CASONCELLI cherry tomato, white wine cream, basil, parsnips, chorizo oil.	32
VENISON BOLOGNESE bucatini, garlic whipped cream gluten-free pasta +5	31
PUMPKIN GNUDI brown butter, sage, stracciatella, pepitas, mushrooms	29
SPICY VODKA RIGATONI italian sausage, peas, pecorino gluten-free pasta +5	30

Mains

HALF CHICKEN from haven hills farms - lonsdale, mn local chicken, agrodolce glaze, grilled fennel, parsnip puree	40
STEAK* from peterson craft meats - osceola, wi 20oz. bone-in ribeye 12oz. New York Strip served with peppercorn, chimichurri, creamy horseradish	MP
SALMON* calabrian chili hot honey, glazed kale, broccoli alla romana	42
BURGER* from peterson craft meats - osceola, wi smoked gouda, pickled shallot, mustard jus mayo, shredded romaine	22
SOLE VERONIQUE* white wine cream sauce, vermouth, green grapes	35

Sides

French Fries	12
choice of plain, garlic parmesan or greek	
Mac & Cheese	14
add bacon 6	
Grilled Fennel	13
bacon onion jam, apple	
Seasonal Soup	12

Pizzas

MARGHERITA tomato, mozzarella, basil	21
MEAT italian sausage, pepperoni, salami, hot honey	25
SPICY VODKA vodka sauce, sausage, spf chili, stracciatella, pecorino	24
VEGGIE pumpkin cream, squash, fennel, kale, mushroom, balsamic glaze	22
THAI PEANUT chicken, thai peanut, carrot radish herb salad, peanuts, cilantro	24
GRAPE white wine cream sauce, caramelized grapes, rosemary, honey balsamic, ricotta, prosciutto	24
PICKLE dill ranch, onion, dill pickle, fresh dill, salt & vinegar chips	23
add protein to any pizza gluten-free crust +3.50 chicken +4 / pancetta +6	

A NOTE FROM THE CHEF

The Table bridges the gap between a winery and a restaurant — a place to enjoy estate-made wine in a beautiful setting, with people you love, and food meant to be remembered.

Our menu is rooted in the seasons, and whenever we can, we source ingredients from local farmers and makers we know and trust.

We encourage you to embrace that spirit: order a few dishes to share, pass plates around, try a bite of something you wouldn’t normally choose, and let the meal be a reason to slow down and connect more deeply with the people you’re here with.

Because our kitchen is paced for a shared-table experience, dishes arrive as they are prepared. If you’re not sharing, note your plates may arrive separately. Thanks for being here. Enjoy.

Parties of 8 or more guests will be automatically charged a 20% gratuity.

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

DESSERT

APPLE CINNAMON CHEESECAKE _____ 15

SPICED LEMON BRÛLÉE POSSET _____ 10

SWEET CORN BLONDIE _____ 15
topped with A to Z Creamery's sweet cream ice cream with a touch of lime & tajin

SEASONAL MINI PIE _____ 15

GERMAN CHOCOLATE CAKE _____ 15

CAMPFIRE BUDINO _____ 15
chocolate budino, toasted graham cracker, vanilla ice cream, toasted marshmallow fluff

DESSERT PIZZA _____ 14
apple butter, apples, streusel, caramel

SEASONAL ICE CREAM _____ single 6 / double 10
From A to Z Creamery - Hopkins, MN - Vanilla available upon request

AFFOGATO _____ 10

CREAM PUFFS _____ two 8 extra 3 ea.

POMME D'AMOUR DESSERT CIDER _____ glass 9 bottle 27

