

cuvée

N A P A

Spiced Yam Frites / 8.12

crispy yam frites scented tossed in a grand marnier brown sugar butter, and glazed with honey and sea salt

Chicken Fried Onions / 9.56

dredged in our "high country fried chicken flour" with homemade herbed "baconaise"

Cornmeal Crisped Calamari / 12.31

with a remoulade of roasted fennel, preserved lemon, and a "cocktail" style tomato jam

"High Country" Fried Chicken / 8.79

petite 5 piece country fried game hen, with cuvee's seven secret spices, buttermilk, preserved lemon, dijon, and cornflakes

Burger Joint / 14.19 Double / 18.03

inspired by the dive joint burgers of america, and changes often

Wine Country Charcuterie Board / 14.37

butchers choice of meats, pates and local cheeses, with torn country bread, homemade pickles, and artisan mustards

Mac & Cheese! / 9.48

5 local cheeses and butter crumb gratin with country ham and scallions

Northwest Mussels / 12.63

leeks, roasted fennel, chardonnay, tarragon, saffron, chili, and roasted tomato (great with truffle fries!)

Grilled Shishito Peppers / 8.12

rich california olive oil and salt flakes

Market Pickles / 6.57

made here! from local farmers market goodies

Sloppy Joeys / 11.93

rich braised short rib, with our secret "sloppy sauce"

"Shrimp & Grits" / 14.34

Grilled white Mexican prawns, stone ground corn "mush", roasted tomato, saffron, chardonnay, chevre, leek, pancetta