

FOLKTALE KITCHEN-Wine Pairings

SHARED BOARDS

Artisan Cheese Board - 24

Served with Saffron Apricots, Sherried Dates, Candied Pecans & Walnuts, Artisanal Jam, Warm Sourdough

Suggested Pairing: NV Folktale Sparkling Brut

Artisan Charcuterie Board - 28

Served with Caper Leaves, Marinated Olives, Black Mustard Jam, House Made Pickles, Onion Jam

Suggested Pairing: NV Folktale Sparkling Rosé

Wood Fired Artisan Bread Board - 18

With Sea Salted Cultured Butter & Pimento Cheese

Suggested Pairing: 2017 Folktale California Rosé

Local Garden Board - 22

Miso Roasted Carrot Hummus with Crispy Grains, Cauliflower, House Made Pickles, Endive, Cucumber, Toybox Tomatoes, Roasted Garlic Bread

Suggested Pairing: 2017 Le Mistral Viognier

FROM THE KITCHEN

Folktale Caesar Salad* - 14

Gem Lettuces, Shaved Garden Vegetables, Radicchio, Garlic Anchovy Dressing, Parmesan, Pine Nuts, Capers

*Suggested Pairing:
NV Folktale Sparkling Brut*

Folktale Deviled Eggs*

with Baker's Bacon Jam - 10
or with
Imperial Caviar, Chives - 16

*Suggested Pairing:
NV Folktale Sparkling Brut*

Forno Bravo Gambas - 18

Sundried Tomato & Marcona Almond
Romesco, Garlic Sourdough Bread

*Suggested Pairing:
2017 Folktale California Rosé*

BBQ Spiced Brussels Sprouts & Olinday Farms Duck Egg* - 15

Cheddar Fonduta, Pickled Shallots,
Pepitas, Quinoa

*Suggested Pairing:
2016 Folktale SLH Pinot Noir*

Niman Ranch Meatballs - 17*

San Marzano Tomato Sauce with
Ricotta, Basil, Garlic Chips

*Suggested Pairing:
2017 Le Mistral Joseph's Blend*

Roasted Carrot Tacos* - 15

Jalapeno Pea Purée, Chayote Squash,
Salsa Roja, Crema, Ancient Grain Crumble

*Suggested Pairing:
2016 Folktale SLH Chardonnay*

FLATBREADS

Marinated Burrata & Rosemary Frybread - 14

Meyer Lemon, Black Garlic,
Calabrian Chilies, Olive Oil

*Suggested Pairing:
2017 Le Mistral Grenache Blanc*

The Spud Muffin Flatbread - 15

Garlic Confit Fingerling Potato, Rosemary,
Chile Flake, Goat Cheese, Truffle Oil

*Suggested Pairing:
2017 Le Mistral Viognier*

Pepperoni Puttanesca Flatbread - 17

Boursin, Olive Puree, Capers, San
Marzano Tomato Sauce, Basil

*Suggested Pairing:
2017 Le Mistral Grenache*

Okie Dokie Flatbread - 16

Castroville Artichoke Hearts,
Roasted Peppers, Pesto, Tarragon

*Suggested Pairing:
2016 Folktale Chalone Pinot Noir*

Getting Figgy With It Flatbread - 18

Balsamic Fig Jam, Mustard Greens,
Baker's Bacon, Burrata

*Suggested Pairing:
2017 Folktale Estate Chardonnay*

20% Gratuity included for parties of 6 or more. No separate checks.

Chef Todd Fisher, Chef de Cuisine Danny Leach, Sous Chef Eddie Martinez

* Indicates a gluten free item. Some recipes are gluten free, but our kitchen is not.

Water is a precious resource. Please ask your server for a glass, or help yourself to our water stations.