

TERRAFINA

AT HESTER CREEK

ANTIPASTI

build your own charcuterie

Cured Meats | two varieties of our daily selection | 12

Cheese | two varieties of our daily selection | 12

Spreads | olive tapenade, la bomba, seasonal chutney, fermented mustard | 10

Lemon Whipped Ricotta | everything spice | 7

Handcrafted Crackers | 7

Extra Virgin Olive Oil and Balsamic | 5

Focaccia | 6

Pickled Vegetables | 6

Warm Olives | 9

Lemon Herb Butter | 3

SHAREABLE

or not!

Smoked Beet Hummus | sous vide baby local carrots, blue cheese, sesame honey, crispy kale, house-made crackers | 22

Caesar Salad | romaine, crumbled bacon, kale chips, cured egg yolk, parmesan, focaccia | 23
add chicken +11 add prawns +13

Sautéed Lemon Garlic Shrimp | roasted red pepper, fresh arugula, toasted breadcrumbs | 21

Fennel & Garlic Spiced Ribs | celeriac apple slaw | 26

Soup | daily creation | full 15 half 8

PASTA

Gnocchi | roasted beets, shaved celery, pickled red onion, fresh arugula, dill, lemon crème fraîche, toasted almonds | 33

Butternut Squash & Chicken | rigatoni, parmesan, pancetta, crispy onions, sage cream, toasted focaccia | 35

Fennel Sausage Bolognese | bucatini, lemon ricotta, fresh kale, toasted focaccia | 35

SANDWICH

served with cup of daily soup

Prosciutto Chicken & Brie Panini | sun-dried tomato, fresh arugula, basil spread | 31
sub caesar +3

Braised Beef | raclette, mustard pickle relish | 32
sub caesar +3

PIZZA

gluten free crust +6

Potato Truffle | thinly sliced potato, garlic oil, mozzarella, parmesan, chili flakes, fresh arugula, truffle aioli | 28
add prosciutto +10

Szegedi Salami | forno-roasted tomato sauce, mozzarella, parmesan, chili oil | 29

Local Pear & Blue Cheese | hot honey, mozzarella, parmesan, fresh herbs | 27
add prosciutto +10

TAKE HOME

Fresh Pizza Dough | 5

Forno-Roasted Tomato Sauce | 5

House-Made Crackers | 7

Chef Adair Scott
Sous Chef Roy Johnson

vegetarian and gluten-free
options available

tag us in your photos!
@hestercreekwinery