

DISTRICT WINERY

PLATED BRUNCH MENU

FIRST COURSE

Served Family-Style

Breakfast Basket

assorted breakfast pastries
(VEG)

ENTRÉES

choice of 2; guests select 1 tableside

Delicotta Salad

roasted squash, crispy quinoa, goat cheese,
pumpkin seeds, maple balsamic vinaigrette
(VEG, NF)

Sausage & Eggs

three sausage patties, mojo sauce, soft scrambled
eggs, mixed green salad
(NF, GF)

Grilled Marinated Pork Tacos (3)

adobo sauce, traditional garnish, avocado salad
(NF)

Challah French Toast

seasonal fruit, ricotta, maple syrup
(VEG, NF)

Chicken Chorizo & Hash

house-made chicken chorizo, potato & poblano
hash, poached eggs, hollandaise
(NF, GF)

Avocado Toast

avocado, hard boiled egg, pickled red onion, feta
cheese, lime vinaigrette, mixed green salad
(VEG, NF)

DISTRICT WINERY

PETIT FOURS

*Tables will receive an assorted platter featuring all items
Served with Coffee + Tea*

Earl Grey Ganache Truffles

honey, cocoa powder
(VEG, GF, NF)

Coconut Macaroons

white & dark chocolate drizzle
(VEG, GF, NF)

Mascarpone Mousse Tart

strawberry, lemon curd
(VEG, NF)

BLOODY MARY BAR UPGRADE

Batched Bloody Mary mix with all the following “DIY” garnish selections

Horseradish, olives, celery, lemons, limes, tabasco, bacon

\$20pp++

SPRITZ BAR UPGRADE

Sparkling wine served with a choice of Aperol, Campari, or St. Germaine garnished
with choice of fresh herbs and fresh fruit

\$15pp