

---

# MENU

---

Food Trailer

## SNACKS

---

### MARINATED OLIVES \$7

Citrus and herbs (*vegan & gluten free*)

### CHARCUTERIE & CHEESE

#### BOX \$34

Selection of local cured meats from Two Rivers and Golden Ears Cheese, pickles, Oldhand grainy mustard, jam, seed crackers

### CHORIZO SAUSAGE \$8

Roasted pork chorizo, Oldhand grainy mustard, parsley (*gluten free*)

## SALADS

---

### PANZANELLA \$14

Heirloom tomatoes, sourdough croutons, goat cheese, olives, cucumbers, red onion, crispy capers, red wine vinaigrette, basil (*vegetarian*)

### BRUSSELS SPROUTS

#### CAESER \$14

Fried brussel sprouts, parmesan cheese, crispy onions, classic dressing (*gluten free*)

## SIDES

---

### SLAW \$7

Shredded local cabbage, carrot, fresh apple, pumpkin seeds, sunflower seeds, lemon vinaigrette (*vegan & gluten free*)

### SHOESTRING FRIES \$7

Cowboy spice, tarragon ranch (*gluten free*)

## SANDWICHES

---

*Gluten free bun available for all sandwiches \$2*

### FRIED CHICKEN

#### SANDWICH \$15

Cornflake crusted chicken thigh, shredded iceberg, pickles, tarragon ranch, potato bun (*make it vegetarian by substituting fried mushrooms*)

### PULLED PORK

#### SANDWICH \$16

Slow roasted pulled pork, BBQ sauce, sauerkraut, grainy dijon mayo, arugula, potato bun

### THE BURGER \$18

6oz natural beef patty (cooked medium), aged cheddar, caramelized onions, lettuce, tomato, pickles, grainy dijon mayo, potato bun

## SWEETS

---

### HYPE CHOCOLATE ICE

#### CREAM SANDWICH \$9

“Oreo” cookie, vanilla ice cream, milk chocolate dipped

CANNON  
*estate winery*