



## Small Plates

<b>Local &amp; Artisan Cheese Tasting</b> , Seasonal and Dried Fruits, Warm Local Artisanal Bread	\$Market
<b>Whole Wheat Grill Bread</b> , House Smoked Salmon, Chèvre, Caper & Fennel Salad	\$10.25
<b>Braised Clams</b> , House-Made Merguez Sausage, White Beans, Roasted Pepper, Lemon	\$12.75
<b>Beignets</b> , Warm Chocolate Sauce, Strawberry Compote	\$8
<b>Yogurt Parfait</b> , Vanilla Yogurt, Berries, Natures Indulgence Granola	\$6.5

## Salad & Soup

<b>Add Wood Grilled Shrimp, Skirt Steak, or Chicken Breast to any Salad</b>	\$6
<b>Spinach and Frisée Salad</b> , Lardons, Poached Egg, Giant Crouton, Sherry Vinaigrette	\$6/\$9
<b>"The Grape" Salad</b> , Chèvre Crostini, Pecans, Pickled Grapes, Red Onion, Honey Cider Vinaigrette	\$5/\$8
<b>Bibb Salad</b> , Tender Herbs, Toasted Almonds, Grated Egg, Poblano Green Goddess Dressing	\$5/\$8
<b>Mushroom Soup</b> , Sherry Cream, Porcini Croutons	\$4/\$6

## Brunch Specialties

<b>Huevos Rancheros</b> , Black Beans, Queso Fresca, Corn Tortillas	\$10
<b>Bacon n' Eggs</b> , Two Eggs Any Way, House-Made Bacon, Potatoes, Biscuit (sub Steak \$4)	\$8
<b>The Grape's Benedict</b> , Poached Eggs, Fresh Biscuit, Black Forest Ham, Tomato, Hollandaise	\$10
<b>Crab Benedict</b> , Roasted Cherry Tomatoes, Avocado, Chilled Crab, Corn Bread	\$12
<b>Shrimp n' Grits</b> , Rock Shrimp, Tasso Ham, Leeks, Peppers, Cheddar Grits	\$12
<b>Garden Omelet</b> , Asparagus, Mushrooms, Peppers, Chèvre, Potatoes, Cornbread	\$8
<b>Black Forest Omelet</b> , Ham, Mushrooms, Caramelized Onions, Gouda, Potatoes, Biscuit	\$9
<b>Brioche French Toast</b> , Lemon Curd, Blueberries, Maple Syrup	\$10
<b>Daily Quiche</b> , Served with Petite Grape Salad (Limited Quantity Available)	\$Market

## Sandwiches

Served with Choice of House Cut Fries, Soup or Petite Grape Salad

<b>Open Faced Prime Rib</b> , Thinly Sliced, Cheddar, Caramelized Onions, Horseradish Jus	\$13
<b>Smoked Portobello</b> , Roasted Pepper, Chèvre, Ciabatta, Spinach, Glazed Onions	\$11.25
<b>Egg n' Cheese</b> , Fried Egg, Gouda, Bacon, Bibb, Tomato, Pierre Hoagie	\$7.5
<b>Croque Madame</b> , Black Forest Ham, Swiss, Fried Egg, Mornay Sauce	\$9
<b>Morgan Valley Lamb Burger</b> , 6 oz, Artisan Roll, Grilled Zucchini Tzatziki, Glazed Onions	\$12
<b>Build a Burger</b> , 8 oz Bison, Bibb Lettuce, Tomato, Red Onion, Garlic Aioli	\$12.5
<b>Add Chèvre, Blue Cheese, Cheddar, Swiss, Steak Sauce, Avocado, or Mushrooms \$0.50 per item</b>	
<b>Add Bacon \$1</b>	

## Wild Grape Proudly Supports Local Businesses

Morgan Valley Lamb, Beehive Cheese, Rockhill Creamery, Shepherds Dairy, Niman Ranch, Creminelli Meats, Nicholas Foods, Lehi Mills, Hi-Grade Weiner, Tooele Valley Meats, Wasatch Meats, Muir Farms, Santaquin Orchards, Pacific Seafood