



Winter Lunch Menu

Starters

Local & Artisan Cheese Tasting

Seasonal and Dried Fruits, Warm Local Artisanal Bread
\$Market Price

Penn Cove Mussels

Spanish Chorizo, Grilled Lemon, Points
\$14

Whole Wheat Grill Bread

White Bean Puree, Crispy Prosciutto, Rosemary Pesto
\$10

Goat Empanadas

Smoked Tomato Sauce
\$11

Warm Artisanal Bread

Served with Whipped Honey Butter
\$2.50

Soups

Butternut Squash Soup

Harissa Cream, Pepitas
Cup \$4 Bowl \$6

Soup of the Day

Cup \$4 Bowl \$6

Salads

Add Wood Grilled Trout or Organic Chicken Breast to any Salad \$6

The Grape's House Salad

Local Chèvre Crostini, Glazed Pecans,
Pickled Grapes, Honey Cider Vinaigrette
Half \$5 Full \$8

Smoked Portobello Salad

Spinach, Roasted Tomato Vinaigrette,
Fried Onion, Parmesan
Half \$6 Full \$9

Spinach and Frisée

House-Made Lardons, Poached Egg,
Brioche Crouton, Sherry Vinaigrette
Half \$6 Full \$9

Cobb Salad

Choice of Grilled Trout or Organic Chicken Breast,
Bacon, Avocado, Egg, Marinated Tomato,
Pt. Reyes Blue Cheese, Buttermilk Dressing
\$12

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, Pierre Bread Company Executive Chef: Phelix Gardner Sous Chef: Pete Hines



Sandwiches

Served with Choice of House Cut Fries, Soup or Petite Grape Salad
All grilled items are cooked on our wood-fired grill using Apple and Cherry wood

Smoked Portobello Sandwich

Toasted Ciabatta, Roasted Pepper, Chèvre
\$10

Morgan Valley Lamb Burger

Artisan Roll, Tomato & Feta Jam, Crisp Greens
\$12

Open Faced Thinly Sliced Prime Rib Sandwich

Cheddar, Caramelized Onions, Horseradish Jus
\$12

Bison Burger

(Add House Cured Bacon, Avocado, Mushrooms, Cheese for .50 Each)
Colorado Bison, Leaf Lettuce, Tomato,
Red Onion, Garlic Aioli
\$13

Grilled Cheese Sandwich

Smoked Gouda, Brie, Roasted Tomatoes, Olive Loaf
\$8

Croque Madame

Black Forrest Ham, Swiss, Fried Egg, Mornay Sauce
\$10

Grilled Chicken Sandwich

Smoked Gouda, Onions and Peppers, Toasted Ciabatta
\$10

The Grape's Bison Burger

(Add House Cured Bacon, Avocado, Mushrooms for .50 Each)
Colorado Bison, House-made Steak Sauce,
Blue Cheese, Fried Onions
\$13

Business Lunch Monday-Friday \$10.50

Choice of Soup or Petite Grape Salad and Daily Feature

Lunch Entrées

Served with Choice of Soup or Petite Grape Salad

Tempura Butternut Squash

Cinnamon Scented, Butternut Risotto, Wilted
Greens, Pomegranate Molasses
\$13

Saffron Vegetable Stew

Acorn Squash, Celery Root, Crispy Fennel
\$13

Morgan Valley Lamb "Sugo"

Forrest Mushrooms, Fresh Papardelle, Grana Padano
\$14

Fish n' Chips

Beer Battered Cod, Remoulade Sauce, House Cut Fries
\$12

Chicken Pot Pie

Roasted Poulet Rouge, Crisp Pastry
\$12