

# JOHN ASH & CO

AT VINTNERS INN

We take great pride in bringing you the bounty of our own gardens, local farms and purveyors using sustainable, seasonal and organic products for our inspired wine country cuisine.

## STARTERS

### SWEET WATER OYSTERS / HALF DOZEN\* 20

hogwash, lemon, cocktail sauce GF

### ROASTED GARDEN SQUASH SOUP 10

toasted pepitas, pomegranate molasses V, GF

### ORGANIC BABY LETTUCE 12

shaved garden roots, crumbled Pt. Reyes Bay Blue Cheese, apple cider vinaigrette GF

### ROASTED BEET SALAD 12

arugula, pomegranates, fried chèvre, pomegranate vinaigrette

### WILTED BABY SPINACH SALAD 13

poached Shiloh Hill Vineyards farm egg, Hobbs' bacon, sweet sour red wine bacon fat vinaigrette GF

### DUNGENESS CRAB FRITTERS 17

green papaya salad, mango aioli

### CALAMARI FRITTI 15

Asian slaw, peanuts, Thai basil dipping sauce

### ANGUS BEEF CARPACCIO \* 16

Good Faith Farms olives, basil, EVOO, arugula, parmesan foam GF

### CHILE RELLENO 15/25

poblano pepper stuffed with cilantro & pepper jack cheese, pico de gallo, guacamole, Mexican style rice

### ARTISAN AND HOUSE MADE CHARCUTERIE 14/24

grain mustard, marinated organic olives, toasted focaccia, pickled vegetables, cornichons

### ARTISAN CHEESE BOARD 7/18/26

Choose 1 / 3 / 6 cheeses

#### Cow milk

Pt. Reyes Bay Blue  
Pt. Reyes Farmstead Cheese Co.  
Kiss the Flower honeycomb

#### Cow milk

Mt. Tam  
Cowgirl Creamery  
quince paste

#### Cow milk

Sao Jorge  
Joe Matos Cheese Factory  
cranberry ginger compote

#### Cow/Goat milk

Broncha  
Achadinha Cheese Co  
pickled grapes

#### Goat milk

Fresh chèvre  
Shamrock Artisan  
Estate persimmon jam

#### Sheep milk

Bo Peep  
Bohemian Creamery  
sour cherry gastrique

A 20% gratuity will be added for parties of 8 or more. For those wishing to split a dish, a \$2 charge on appetizers and \$4 charge on entrees will be applied. Our menu does not list every ingredient used in the preparation of our dishes. If you are allergic to or intolerant of specific foods, please tell your server when ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\*

GF denotes gluten free items; V denotes vegan items. Our kitchen is not gluten free or vegan.

In consideration of others, please refrain from using cellular phones in the restaurant

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## MAIN COURSES

### **MUSHROOM BOLOGNESE 16/24**

Rustichella bucatini, portabella mushrooms, tomato, celery, fennel, onion, garlic, oregano, Vella dry jack

### **THAI VEGETABLE CURRY 24**

red curry, coconut, bell peppers, cauliflower, baby corn, cabbage, tomato, *Alive & Healing* Tempeh, basmati rice **GF,V**

### **LOBSTER RISOTTO 24/38**

carnaroli rice, lobster, leeks, preserved lemon, herbs, lobster oil, parmesan **GF**

### **ROASTED PACIFIC WHITE SEA BASS 38**

herb spaetzle, spiced apple braised greens, parsley emulsion

### **ROASTED DIVER SCALLOPS AND GULF PRAWNS 36**

“haricot coco“ beans, dried tomatoes, garden kale, roasted garlic, lemon, parsley, herb oil **GF**

### **BONELESS “ROCKY” BRICK CHICKEN 26**

charred leeks, pearl onions, cremini mushrooms, pork belly lardons, polenta croutons, red wine chicken jus **GF**

### **HOBBS’ BACON WRAPPED PORK TENDERLOIN 36**

roasted yam purée, smoked brussels sprouts, cranberry pork jus **GF**

### **AGED ANGUS BEEF FILET OR NEW YORK STEAK 46**

sautéed spinach, cabernet reduction, Vidalia onion rings, smashed German butterball potatoes

### **ZINFANDEL BRAISED BONELESS GRASS FED SHORT RIBS 35**

roasted baby carrots & sunchokes, cheesy Anson Mills grits **GF**

### **CHEF TOM’S LAMB TRIO 37**

grilled chop; house made sausage; braised boneless shank; cardamom grilled pear, vegetable fregola, smoked tomato jam, gremolata, cipollini onion

### ***Add the following to any entrée or appetizer selection:***

*Pan Seared Sea Scallop 8 ea*

*Roasted Bone Marrow 8 ea*

*3 Roasted Gulf Prawns 9*

*½ Maine Lobster Tail 15*

*Crispy Pork Belly 7*

**Executive Chef**  
Tom Schmidt

**Sous Chef**  
Danny Girolomo

**Culinary Gardener**  
Chris Connell