



AMERICANA EATERY

WINE

W H I T E

Main Street Farmer serves a 6 oz glass of wine.

CLOUD CHASER FRENCH ROSE *france 2018* *glass 10 / bottle 38*
crisp + lively rose from the warm hills of southern France w/ notes of fresh strawberries + dried herbs

CHARDONNAY CAVE DE LUGNY *france* *glass 10 / bottle 38*
A single vineyard Chardonnay from the Mâcon region of burgundy. Spicy w/ notes of green apple + hazelnut, this full bodied white is perfect paired w/ the frenched chicken.

CHARDONNAY NAPA CELLARS *california* *glass 12 / bottle 46*
Aromas of spice, baked apple, lush pear + lemon abound in this Napa Valley Chardonnay. Rich + buttery, this Chardonnay is a great juxtaposition to the white balsamic + pear salad.

SAUVIGNON BLANC ECHO BAY *new zealand* *glass 9 / bottle 34*
Lively herbal + lime zest flavors define this New Zealand white. Crisp + fresh, a glass of this is a great match w/ the fried rice avocado bowl.

PINOT GRIGIO LUNA *california* *glass 8 / bottle 30*
Lush stone fruit + apple abound in this California Pinot grigio. A secret dose of Viogner give this wine great body + finesse.

VERMENTINO LA MORA *italy* *glass 11 / bottle 42*
Bright + fresh, this Mediterranean white is great w/ any dish or pasta. From the coastal region of Tuscany, La Mora Vermentino is fragrant w/ lemon + minerality.

MOSCATO CASTELLO DEL POGGIO *italy* *glass 9 / bottle 34*
From Provincia di Pavia Italy, this Moscato is intensely perfumed w/ scents of peaches + tropical fruit. Fresh + pleasantly sweet, this white is a great pairing w/ any spicy dish.

MUSCAT JUAN GIL *spain* *glass 9 / bottle 34*
A rare dry but aromatic Muscat from Jumilla in Southern Spain. Notes of fresh melon, jasmine, + kiwi make this wine great w/ any salad.

PROSECCO RIONDO *italy* *glass 10*
The most popular Prosecco in Italy, this sparkling wine is soft + fruity. Perfectly sized for brunch!

SPARKLING SCHARFFENBERGER *california* *glass 12 / bottle 46*
Rich + creamy sparkling white from the Anderson Valley of Northern California. Excellent on its own or w/ our caesar salad!

CHAMPAGNE ROEDERER BRUT PREMIER *france* *bottle 89*
This champagne is the real deal. A perfect balance between youth + maturity, acid + richness, fruit + minerality. Pair w/ special occasions.

D E S S E R T S

COCONUT PANNA COTTA 9
citrus olive oil cookie, blueberry compote + candied lemon peel

VANILLA ANGEL FOOD CAKE 9
w/ lemon mousse + macerated berries

RHUBARB BROWN BUTTER CAKE 9
strawberry rhubarb sauce, toasted almond croquant + sour cream ice cream

TOASTED MARSHMALLOW CRÈME BRÛLÉE 9
w/ chocolate dipped honey short bread

WARM CHOCOLATE CHIP COOKIES 9
w/ scoop of vanilla ice cream

All prices are in USD \$ + do NOT include sales tax.



WINE

AMERICANA EATERY

RED

Main Street Farmer serves a 6 oz glass of wine.

CABERNET SAUVIGNON PREDATOR

glass 11 | bottle 42

Juicy and bold Cabernet from Lodi, California, clean branding, pairs well with the heartier dishes on our winter menu this time of year.

CABERNET SAUVIGNON BELLACOSA *california*

glass 15 | bottle 58

Selected from different vineyard sites in Sonoma + Napa, this Cab is bold + complex. Try w/ the beef tenderloin, though it is smooth + silky enough to drink on its own.

CABERNET SAUVIGNON NAPA CELLARS *california*

bottle 59

Elegant + concentrated, this Cabernet is tailor made for a Napa Valley fan. A core of lush fruit opens into notes of chocolate + spicy black pepper. A beautiful upgrade w/ any steak!

MALBEC CONQUISTA OAK CASK *argentina*

glass 9 | bottle 34

Conquista oak cask malbec offers plum + dark cherry fruit characteristics w/ hints of blackberries + blueberries. The lingering finish has silky tannins, great finesse, + layers of vanilla, mocha + spices.

PINOT NOIR DOS ALMAS *chile*

glass 8 | bottle 30

Light + delicate Pinot Noir from the burgeoning region of Central Chile. Great acidity + fruit make this wine a great pairing w/ fatty fish or roasted poultry.

PINOT NOIR AMITY *oregon*

glass 14 | bottle 54

Hailing from Eola-Amity Hills in Oregon, this delicate Pinot offers notes of raspberry, cherry, + coffee. A versatile wine, great w/ pork schnitzel or Norwegian salmon filet.

MERLOT BOOMTOWN *washington*

glass 10 | bottle 38

Bold + full flavored, this Merlot is filled w/ notes of cherry + malted chocolate. Boomtown packs more punch than the typical Merlot, so don't be afraid to have a glass w/ your hunter's stew!

RIOJA GRAN RISERVA RAMON BILBAO *spain*

bottle 68

Aromas of bonfire + stewed fruits are prominent in this wine aged for 36 months. 90% Tempranillo from Rioja Alta in N. Spain, try this wine if you like rich Napa Cabernet!

TEMPRANILLO BODEGAS TRIDENTE *spain*

glass 12 | bottle 46

Old Tempranillo vines from the Zamora region of central Spain give this wine an inky color and robust texture. Aged in French oak barrels for 15 months, this wine is powerful enough to stand up to any meaty entree. If you are a Cabernet fan, this is a great wine to try!

RED BLEND OENODEA *greece*

glass 9 | bottle 34

From the picturesque Greek region of Drama on the Aegean Sea. With lively color + smoky character, this blend of Cabernet, Syrah, + Agiorgitiko pairs well w/ any red meat.

CARMENERE CARMEN *chile*

bottle 39

The lost grape of Bordeaux has found a home in Chile! Like a Merlot w/ herbaceous notes, this wine is great paired w/ linguine + lamb meatballs.

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