

Savory Pies

All savory pies \$15

CHICKEN GALETTE

Rotisserie style chicken, goat cheese, red onion, french herbs in a galette crust

ROASTED TOMATO/RICOTTA TART

with Basil. GLUTEN FREE buckwheat crust
Optional: add bacon

BACON MAC N CHEESE POT PIE

Individually sized pie with 2 cheeses and bacon in a chive and cheddar infused whole wheat crust

PIZZA PIE - PEPPERONI

Pepperoni, mozzarella, and a housemade tomato sauce on fresh focaccia. Topped with fresh basil and Parmesan

TODAYS CHEF SPECIAL

Ask your server about today's special!
Only \$12 while it lasts

Add a green side salad to any savory pie + \$3

Sweet Pies

All sweet pies \$14



PALOMA

Inspired by the Paloma cocktail. A custard of hand squeezed grapefruit & lime juices topped with Angostura whipped cream

BRANDIED APPLE CRUMBLE

Washington Pink Lady apples soaked in Wilridge apple brandy, honey, and cardamom w/a caramel topping

PEANUTBUTTER CHOCOLATE TART

Creamy peanut butter filling sandwiched between a chocolate ganache and dark chocolate crust.

SEASONAL CHEESECAKE

GLUTEN FREE - Personal sized cheesecake with a swirl of seasonal fruit on an amoretto cookie crust

TARTLET TRIO \$6

A changing selection of savory and sweet bites perfect for pairing with Wilridge wine.

**Whole pies for purchase subject to availability. Pies may be preordered whole, ask server for details.*

Sides

MINI TART TRIO 6

A changing seasonal selection of savory and sweet tarts, each bite is perfect for pairing with your favorite Wilridge wine. Ask your server for details and suggestions!

GREEN SALAD 8

Mixed greens with carrot, cucumber, and tomato with either Raspberry Vinaigrette, Honey Mustard or Honey Mustard

SEASONAL SALAD 8

Radichio, apricot, goat cheese and walnuts

WILRIDGE
PIE WINE BAR