°Brix by Solaro
Lunch Menu

SANDWICHES

✦ *Available Saturday 11am - 6pm & Sunday 12pm-5pm - while supplies last* ✦

VINEYARD $17
Prosciutto, creamy Brie, fig preserves, fresh arugula, balsamic glaze on toasted ciabatta.

WINEMAKER $16
Roasted turkey, Havarti, apple butter, baby greens, Dijon aioli on rustic sourdough.

HARVEST $17
Genoa salami capicola, provolone, roasted red peppers, arugula, pesto aioli on ciabatta

✦ *All sandwiches may be served as a warm panini upon request.*

FLATBREADS

FIG & PROSCIUTTO $18
Brie, prosciutto, fig preserves, arugula, balsamic glaze.

MARGARITA $16
Fresh mozzarella, basil pesto, roasted tomatoes, Parmesan, fresh basil.

SALADS

✦ *Available Saturday 11am - 6pm & Sunday 12pm-5pm - while supplies last* ✦

CELLAR SALAD $16

Mixed greens, seasonal fruit, candied pecans, goat cheese, dried cranberries, champagne vinaigrette.

Add grilled chicken +$6

MEDITERRANEAN VINEYARD ... $15

Mixed greens, cucumber, tomatoes, olives, feta cheese, chickpeas, roasted red peppers, herb vinaigrette.

Add grilled chicken +$6

CHARCUTERIE BOARDS

✦ *Availble during tasting room hours while supplies last* ✦

THE SOLARO BOARD

A spicy and savory selection of cured meats and cheeses accompanied by fruits and bread - the perfect pairing with our red wines!

40 /85

THE CUVEÉ BOARD

Soft and creamy cheeses, mild salamis, fruits, bread and honey - pair with our white & sparkling wines!

40 /85

THE BACCHUS BOARD

Everything all on one board! - pairs with white, sparkling, and red wines

50 /100

**small = 4 - 6 guests large = 8 - 10 guests*