

LUNCH  
&  
DINNER

# VEGAN REVOLUTION

WINERY + KITCHEN

VCC 2026  
10/01-10/31

## CHARCUTERIE

three \$18 • four \$22 • five \$26

served with crostini & seasonal  
accoutrements (\*gf)(n)

### MEAT SELECTIONS:

Soppressata salami  
Prosciutto di Parma  
smoked carrot lox (v)

### CHEESE SELECTIONS:

Fiscalini, *Purple Moon Cheddar*, cow  
Revolution, *house-made cashew Burrata* (v)  
*Vegan cream cheese* (v)  
Cowgirl Creamery, *Mt Tam*, cow  
Cypress Grove, *Midnight Moon*, goat  
Di Stefano, *Burrata*, cow

## FEATURED PAIRING

*Arancini  
paired with  
2024 Chardonnay*

\$18

## DESSERTS

 **APPLE COBBLER** (v) 11

**PUMPKIN PIE BREAD PUDDING** 10

(v) vegan / (\*v) vegan upon request  
(gf) gluten free / (\*gf) gluten free upon request  
(n) contains nuts

†Some items contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness.

**WHILE WE ARE HAPPY TO MAKE  
MODIFICATIONS TO ACCOMMODATE ALLERGIES  
& FOOD SENSITIVITIES, WE ASK THAT  
MODIFICATIONS BE LIMITED.**

## BEGINNINGS

 **NOT CALAMARI** 13

fried oyster mushrooms, lemon-garlic aioli, marinara, lemon (v)(gf)

 **BEET SALAD** 14

roasted beets, dill greek yogurt, toasted almonds, fresh herbs (v)(gf)(n)  
add: avocado 3 / chicken 6 / ciabatta loaf 6 / fried egg<sup>†</sup> 3.25 / steak<sup>†</sup> 10 / tofu skewer 6

 **POZOLE** 12

jackfruit & Impossible shortrib, hominy, traditional red pepper broth, radish, tomato, cabbage, cilantro (v)(gf)  
add: avocado 3 / chicken 6 / ciabatta loaf 6 / steak<sup>†</sup> 10 / side farm salad 5

 **ARANCINI** 12

carrot, cheese, smoked carrot aioli, fresh herbs (v)(gf)

### BRUSSELS SPROUTS 14

maple glaze, green onion, habanero aioli, toasted sesame seeds (v)(gf)  
add: avocado 3 / chicken 6 / steak<sup>†</sup> 10 / tofu skewer 6

## MAINS

 **WARM FARRO SALAD** 16

frisée, roasted delicata squash, sweet bells, carrot vinaigrette, almonds, feta (v)(n)  
add: avocado 3 / chicken 6 / ciabatta loaf 6 / fried egg<sup>†</sup> 3.25 / steak<sup>†</sup> 10 / tofu skewer 6

### MEDITERRANEAN SALAD 17

herbed falafel, hummus, tzatziki, farm greens, kalamata olives, tomatoes, garlic chickpeas, sunflower seeds, pickled red onion, micro greens, vinaigrette (v)(gf)  
add: avocado 3 / chicken 6 / fried egg<sup>†</sup> 3.25 / steak<sup>†</sup> 10 / tofu skewer 6

### REVBURGER 20

ranch-raised beef patty<sup>†</sup>, cheddar, caramelized onions, greens, tomato, pickles, aioli, brioche bun, fries (\*v)(\*gf, \$1)  
add: avocado 3 / bacon 3 / fried egg<sup>†</sup> 3.25

### JAMMIN' BURGER 21

Impossible patty, greens, crispy onions, pepper jam, aioli, house-made vegan cashew burrata, vegan bun, fries (v)(\*gf, \$1)(n)  
add: avocado 3

 **FALL FETTUCINE** 21

sweet potato-coconut milk veloute, fresh herbs (v)  
add: chicken 6 / ciabatta loaf 6 / fried egg<sup>†</sup> 3.25 / steak<sup>†</sup> 10 / side farm salad 5 / tofu skewers 6

 **TOFU SKEWERS & NOODLES** 21

pan-seared curried tofu, rice noodles, edamame, tahini-red pepper sauce, green onion (v)(gf)  
add: chicken 6 / fried egg<sup>†</sup> 3.25 / steak<sup>†</sup> 10 / side farm salad 5

### SUMMER SALMON PASTA 32

fettucine, corn-zucchini-cherry tomato succotash, walnut pesto, pan-seared salmon, micro basil (n)

### BLACKENED HANGER STEAK 28

kimchi-marinated hanger steak<sup>†</sup>, blackened broccolini, crispy fingerlings, spicy garlic oil, miso-chive butter, toasted sesame seeds, green onion (gf)

 **NEW VEGAN CHEF CHALLENGE ITEM!**

20% auto-gratuity will be  
added to tables of 10 or more