



Spring Lunch

Small Plates

Local & Artisan Cheese Tasting, Fresh & Dried Fruit, Toasted Pecans, Warm Artisanal Bread
\$Market **Whole Wheat Flatbread**, Duck Confit, Brie, Caramelized Figs and Onions,
Arugula \$11.75
Zucchini Cakes, Romesco, Dressed \$9
Arugula
Warm Artisanal Bread, Served with Herbed
Butter \$2.75

Salads and Soups

Add Wood Grilled Shrimp or Organic Chicken Breast to any Salad

* \$4

Bibb Lettuce, Grated Egg, Tomato, Toasted Almond, Blue Cheese, Green Goddess
Dressing \$10

"The Grape" Salad, Chèvre Crostini, Pecans, Pickled Grapes, Red Onion, Honey Cider
Vinaigrette \$9.25

Arugula, Strawberries, Candied Cashews, Strawberry & Balsamic Dressing, Local Feta
\$9.5

Chop Salad, Smoked Turkey, Pickled Beets, Avocado, Egg, Grilled Asparagus, Bacon, Red Pepper
Rémoulade \$12.5

Cobb Salad, Choice of Protein, Avocado, Bacon, Blue Cheese, Egg, Green Goddess
Dressing \$13

Yukon Gold Potato Soup, Chervil
Oil \$4/\$6

Soup of the Day, Daily
Presentation \$4/\$6

<p>Business Lunch Tuesday–Friday \$11 Choice of Soup or Petite Grape Salad and Daily Feature</p>

Sandwiches

Served with Choice of House Cut Fries, Soup or Petite Grape Salad

Open Faced Roast Beef, Thinly Sliced, Cheddar, Caramelized Onions, Horseradish
Jus \$12.5

Grilled Cheese, Cheddar, Brie, Tomato Tapenade, Olive Loaf
\$8.25

Smoked Portobello, Roasted Pepper, Chèvre, Ciabatta, Spinach, Glazed
Onions \$11.25

House Smoked Turkey, Avocado, Bacon, Provolone, Aioli, Pickled Onions, Toasted
Ciabatta, \$11

From the Wood Fired Grill

Served with Choice of House Cut Fries, Soup or Petite Grape Salad

Morgan Valley Lamb Burger*, Artisan Roll, Grilled Zucchini, Tzatziki, Glazed Onions
\$12.5

Grape's Bison Burger*, Colorado Bison, House-made Steak Sauce, Blue Cheese, Fried
Onions \$13

Bacon Cheddar Burger*, Niman Ranch Beef, Steak Sauce, Fried Onions, Toasted
Bun \$11.25

Mushroom Burger*, Niman Ranch Beef, Caramelized Mushrooms & Onions, Emmantaler Cheese,
Aioli \$11.25

(Add Bacon)

\$1

Entrées

Add a petite Arugula Salad or Grape Salad

\$3.75

Artichoke Hearts, Chilled Farro & Spring Vegetable Salad, Feta, Sweet Onion
Vinaigrette \$14

Rock Shrimp Risotto, Asparagus, Lemon Confit,
Tarragon \$14

Linguini & Clams, Coppa Ham, Spring Peas, Green Olive, Smoked Tomato, Vermouth,
Parmesan \$15

Halibut Fish n' Chips, Yukon Gold Fries, Caper
Mayo \$15

Wild Grape Proudly Supports Local Businesses

Morgan Valley Lamb, Beehive Cheese, Rockhill Creamery, Shepherds Dairy, Niman Ranch, Creminelli Meats, Nicholas Foods,
Lehi Mills,

Winder Dairy, Hi-Grade Weiner, Tooele Valley Meats, Wasatch Meats, Muir Farms, Santaquin Orchards, Pacific Seafood

*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness