

SÉKA
HILLS
TASTING ROOM



Fresh Seasonal Salads

OLIVE MILL SIGNATURE SEASONAL SALAD \$5

Seasonal Salad featuring local and regional products

TASTING ROOM ORGANIC GREEN SALAD \$5

Fresh Local Organic Mixed Greens, Sliced Cucumbers,
Tomatoes and Pickled Veggies, Séka Hills Herbed Croutons,
Séka Hills Vinaigrette

Artisan Sandwiches

THE ITALIAN BIRD \$10

Slowly Roasted Turkey Sliced Cold, Topped with Pickled
Giardiniera, Italian Spicy Sweet Pickles, Greens & Sliced Tomatoes,
Aged Provolone, Olive Mill's Signature
Bruschetta Mayo on French Style Roll

BYO TURKEY SANDWICH \$10

Build Your Own Turkey Sandwich, Choice of Breads,
Cheese, Veggies & Condiments

ITALIANO \$12

Local Hand Sliced Prosciutto, Finocchiona, Mild Soppresata
Salami, & Coppa, Aged Provolone, Spicy Sweet Pickles, Olive
Tapenade, Olive Mill's Signature Bruschetta Mayo
on French Style Roll

NISQUALLY SALMON SANDWICH \$12

Smoked King Pacific Salmon, Herb Infused Cream Cheese,
Fresh Sliced Tomatoes, Greens and Organic Cucumbers, Finished
with a Lemon Pesto Aioli on fresh Ciabatta

CAPAY VALLEY VEGETARIAN SANDWICH \$10

Charred Peppers, Pickled Italian Veggies, Sliced Cucumber
& Tomato, Herb Infused Cream Cheese, Séka Hills Original
Hummus, Mixed Greens on fresh Ciabatta

SPECIALS

OLIVE GROVE MUFFALATTA \$14

Thinly Sliced Pastrami, Prosciutto & Coppa with Sliced Provolone, Topped with Pickled Giardiniera, Sliced Olive Tapenade and Mill Mayo on our Herbed Focaccia

BLUE HILLS BEEF BRISKET SANDWICH \$13

Smoked Seka Hills Brisket Sliced Cold, Hot Peppers, Fresh Mozzarella, Local Greens & Tomatoes, finished with Fig Balsamic Vinegar and Pesto Mayonnaise on Herb Focaccia Roll

WINTER VEGGIE SANDWICH \$10

Roasted Séka Hills Butternut Squash, Coastal Goat Cheese, Baby Spinach, Sun Dried Tomatoes, Pomegranate Balsamic Drizzle with Herbed Cream Cheese on our Herbed Focaccia

HALF SANDWICH OF YOUR CHOICE WITH SIGNATURE PASTA SALAD OR GREEN SALAD \$13

WOOD BOARD PLATTERS \$20

Artisanal Cheeses, Salamis, Dried Fruits, Nuts and Crackers

SÉKA HILLS HUMMUS TRIO \$13

Estate Grown Garbanzo Beans and Arbequina Olive Oil combine for a trio of delicious Hummus. Original, Green Olive, and Spicy Jalapeno & Cilantro Hummus are served with a drizzle of Arbequina Olive Oil, fresh Cucumbers, Specialty Crackers and fresh baked Bread.

Fresh Brewed Coffee \$3.00