

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 \$11

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 \$13

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 \$23

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