



## 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

### ITALIANO \$12

Local Hand Sliced Prosciutto, Finocchiona, Mild Soppressata 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

### BLUE HILLS BEEF BRISKET SANDWICH \$13

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

### OLIVE GROVE MUFFALATTA \$14

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

### BLUE HILLS PASTRAMI SANDWICH \$13

Grass Fed Pastrami Sliced Thin & Cold, Topped with House Fermented Cabbage, Peppers & Spicy Pickle Medley, Local Swiss Cheese, Horseradish Infused Mayo & Séka Hills Honey Country Dijon Mustard to Finish, Served on French Style Roll

### BYO TURKEY SANDWICH \$11

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

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

Substitute Goat Cheese Almond Spinach Salad \$1.50

Ask about the Séka Hills Club  
[sekahills.com](http://sekahills.com)



## Fresh Seasonal Salads

### OLIVE MILL SEASONAL SALAD \$5

Rotating Seasonal Salad Featuring Local and Regional Pastas, Legumes, or Greens

### TASTING ROOM ORGANIC GREEN SALAD \$5

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

### GOAT CHEESE ALMOND SPINACH SALAD \$7

Fresh Baby Spinach, Mixed with our Séka Hills Fig Balsamic, Fresh Almonds, Roasted Séka Hills Butternut Squash, Coastal Goat Cheese, & Herb Croutons

## Specials

### 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

### PROSCIUTTO & HONEY \$12

Cured Prosciutto Sliced Thin with Fresh Coastal Brie Cheese, Drizzled in our Séka Hills Honey and Topped with Kelly's Jelly Strawberry Habanero Jam, Served on our Toasted French Roll and Finished with Séka Hills Arbequina Extra Virgin Olive Oil

## Boards and Bites

### 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