



Artisan Sandwiches

THE ITALIAN BIRD \$10

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

ITALIANO \$12

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

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, Mixed Greens & Tomatoes, finished with Fig Balsamic Vinegar and Pesto Mayo on 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

SÉKA
HILLS
TASTING ROOM



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, Séka Hills Herbed Croutons, and 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

Boards and Bites

WOOD BOARD PLATTER \$23

Artisanal Cheeses, Salamis, Dried Fruits, Nuts and Crackers

Special

WINTER VEGGIE SANDWICH \$12

Roasted Séka Hills Butternut Squash, topped with mozzarella cheese, Baby Spinach, Sun Dried Tomatoes, Pomegranate Balsamic Drizzle with Coastal Goat Cheese Spread infused with Séka Hills Wildflower Honey, on our Herbed Focaccia