



bird's eye

Hummus ~ naan bread 12

Baked Brie & Baguette ~ 22

Crustless Quiche & Salad ~ 17

Watermelon Salad ~ feta, mint 13

Daily Sandwich & Salad ~ 18

Vegetable Burger & Salad ~ chick pea, sunflower & pumpkin seed, melted cheese 19

Seared Ahi Tuna Salad ~ potato, bean, black olive purée, wasabi mayo 27

Charcuterie ~ crostini, picked vegetables, grainy mustard 22

Cheese Board ~ preserves, lavender honey, crackers 22

Baguette & Butter 5

Desserts

Charbendo Naramata Bench Gelato ~ chocolate or lemon 6

Gluten Free Chocolate Brownie Cookie 3

~Inquire about additional selections~

Our tiny menu is made from scratch with loving hands in a tiny kitchen

For groups of 6 or more one bill will apply and 18% gratuity is included

Thank you

Bench 1775 Wine

White/Rosé/Bubbles

2018 Pinot Gris ~ 9/43

2016 Meritage White ~ 13/63

2018 Glow Rosé ~ 9/45

2017 Viognier ~ 50

2015 Post Modern Chardonnay ~ 50

NV Brut Rosé Bubbles ~ 55

Rosé Sangria ~ 8

Red

2018 Malbec Nouveau (served chilled) ~ 11/53

2015 Merlot 12/58

2015 Syrah ~ 65

2016 Cabernet Sauvignon Syrah ~ 63

2016 Pinot Noir ~ 55

2015 Cabernet Franc cl 214 ~ 70

Beer

Cannery Brewing New England Pale Ale ~ 7.75 or Pilsner ~ 7.25

Other Sips

Soft drinks ~ 3.5 Perrier ~ 4.5

House made unsweetened iced tea OR Grapefruit cordial ~ 4

Homestead Roastery Naramata Bench ~ Americano 4.5/Cappuccino 4.75 /Latte 5/Espresso 3.75