



SOUPS & APPETIZERS

SIGNATURE SOUPS	CUP 4 / BOWL 6
Your choice of Fire Roasted Tomato and Chèvre Bisque or Soup du Jour	
FRESH MOZZARELLA CAPRESE Serves 2 <i>gluten-free</i>	7
Roma Tomatoes stuffed with Fresh Mozzarella and Prosciutto roasted and drizzled with Aged Balsamic, Extra Virgin Olive Oil and Basil	
SWEET CHILI GARLIC SHRIMP Serves 2	7
Lightly Fried Jumbo Shrimp, Chili Garlic Dipping Sauce and Sweet and Sour Cucumbers	
 BARBECUE SLIDERS	9
Slow Roasted Pulled Pork, Blue Cheese Slaw, Three Red Wine Barbecue Sauce and Sweet Cherry Mustard	
CRAB DIP Serves 2 to 3	13
Jumbo Lump Crab Meat, Cream Cheese, Monterey Jack Cheese and Parmesan Cheese served with Buttered Baguettes	
GOURMET BOARDS & TRAYS	
Artisan Cheese Board: <i>gluten-free without crackers</i> Chèvre, Gruyère and Chef's Selection served with Childress Vineyards Jalapeño Raspberry Preserve, Artisan Bread and Country Olives Serves 2	
<i>Childress Vineyards Jalapeño Raspberry Jam available for purchase in our Tasting Room</i>	
Italian Meat Tray: Prosciutto, Genoa Salami, Capicola served with Grain Mustard, Artisan Bread and Country Olives Serves 2	14
Combination Tray: Combination of the three Artisan Cheeses and the three Italian Meats, served with Grain Mustard, Artisan Bread and Country Olives Serves 4 to 6	22

SALADS

GARDEN SALAD <i>gluten-free without croutons</i>	7
Mixed Greens, Roma Tomatoes, English Cucumbers, Red Onions, Julienned Carrots and Herbed Croutons	
CAESAR SALAD <i>gluten-free without croutons</i>	7
Romaine, Crisp Bacon, Shaved Parmesan, Creamy Caesar Dressing served with a Parmesan Crisp	
WEDGE SALAD <i>gluten-free without croutons</i>	8
A Wedge of Iceberg Lettuce, Tomatoes, Julienned Carrots and Applewood Bacon served with Blue Cheese Dressing	
HONEY WALNUT CHICKEN SALAD <i>gluten-free without muffin</i>	10
Chef's Honey Walnut Chicken Salad and Seasonal Fruit served with a Muffin	

ADD GRILLED CHICKEN . . . 3 · ADD JUMBO SHRIMP . . . 6 · ADD PULLED PORK . . . 3
Available Dressings: *Thousand Island, Buttermilk Ranch, Italian Herb, Pear Gorgonzola, White Balsamic Vinaigrette*

SANDWICHES

HALF & HALF	10
Half of Your Choice of Sandwich with your preference of either a Cup of Soup or a Garden Salad or Caesar Salad	
HONEY WALNUT CHICKEN SALAD CROISSANT	10
Chef's Honey Walnut Chicken Salad, Lettuce & Tomato served on a Fresh-baked Croissant with Choice of Side	
JUDY'S CHICKEN CHIPOTLE WRAP	10
Southwest Chicken, Cheddar Cheese, Chipotle Sauce and Applewood Smoked Bacon rolled in a Tomato-Basil Wrap	
ITALIAN PANINI	13
Genoa Salami, Prosciutto, Capicola, Fresh Mozzarella and Lemon Basil Aioli Pesto served on Italian Bread with Choice of Side	
RICHARD'S ROAST BEEF SANDWICH	13
Slow Roasted Certified Angus Beef, Fontina Cheese, Shallot Horseradish Sauce served on Warm Rustic Bread with Choice of Side	

Sides: *Grilled Vegetable Pasta Salad, Sweet Potato Fries, Fried Potato Chips or Potato Salad*
Inquire with your server about vegetarian and gluten-free choices

SUGGESTED WINE

<i>Ask Server for Suggestions</i>
BARREL SELECT SANGIOVESE
CELLAR SELECT PINOT GRIS
THREE RED
CELLAR SELECT THREE WHITE
<i>Ask Server for Suggestions</i>

SUGGESTED WINE

CELLAR SELECT SAUVIGNON BLANC
BARREL SELECT CHARDONNAY
CLASSIC RED.
CELLAR SELECT VIOGNIER

SUGGESTED WINE

<i>Ask Server for Suggestions</i>
CELLAR SELECT VIOGNIER
CELLAR SELECT RIESLING
BARREL SELECT SANGIOVESE
BARREL SELECT CABERNET SAUVIGNON

TRIFECTA

for MONDAY, MAY 14 through SUNDAY, MAY 20

Childress Vineyards Trifectas are pairings of food and wine in harmony. Flights consist of three courses, each with a different wine. Discover how food and wine complement and highlight the best in each other.*

\$20
PER PERSON

- 1 | **Crispy Duck Spring Roll** served with **Mandarin Orange Sauce** paired with **Chardonnay**
- 2 | **Pan Seared Wild Salmon and Spicy Vegetable Udon Noodle Salad** paired with **Riesling**
- 3 | **Chai Tea Crème Brûlée** paired with **Late Harvest Viognier**

Our weekly Trifecta is also available without wine for \$15 per person.

SELECT 3 - \$10

Create your own wine flight by selecting any three wines offered by the glass.*

**Each wine presentation is a 2 oz. serving.*

CHEF'S SPECIALTIES

SUGGESTED WINE

TRIFECTA FLIGHT 20
Please see inset or inquire with your server on food and wine pairings.

See Inset

PESTO PIZZA *includes pine nuts* 9
Shaved Parmesan, Mozzarella, Balsamic Reduction,
Fire Roasted Tomatoes, Basil Pesto
ADD CHICKEN, PEPPERONI OR MUSHROOMS (EACH) .50

BARREL SELECT
SYRAH

VEGETABLE RAVIOLI 12
Ravioli stuffed with Grilled Vegetables, Pecorino & Romano Cheeses
served with Fire Roasted Tomato Sauce

BARREL SELECT
PETIT VERDOT

SALISBURY ELK STEAK 12
Elk Salisbury Steak with Savory Wild Mushroom Demi
over Red Skin Mashed Potatoes topped with Fried Onions

BARREL SELECT
PETIT VERDOT

WILD MUSHROOM CHICKEN *gluten-free upon request* 13
Sautéed Chicken Breast, Wild Mushrooms, Madeira Reduction
served with Red Skin Mashed Potatoes and Grilled Asparagus

BARREL SELECT
CABERNET FRANC

SHRIMP & GRITS 14
Sautéed Jumbo Shrimp, Andouille Sausage, Caramelized Onions,
Sweet Peppers served over Creamy Polenta

BARREL SELECT
MERLOT

CHILDREN'S MENU *12 & under*

BEVERAGES

MACARONI & CHEESE 4
GRILLED CHEESE with Choice of Side 6
CHICKEN FINGERS with Choice of Side 8
COOKIE 1.25

COKE, DIET COKE, SPRITE, MELLOW YELLOW,
MR. PIBB, TEA, PINK LEMONADE 2
SPECIALTY HOT TEAS 2
COFFEE 2
CHEERWINE, DIET CHEERWINE (BOTTLED) 2
CHILDRESS VINEYARDS BOTTLED WATER 1
SAN PELLEGRINO 2

EXTRAS

FRIED POTATO CHIPS 5
SWEET POTATO FRIES 6
POTATO SALAD 3
HONEY WALNUT CHICKEN SALAD 4
COUNTRY OLIVES 6

Ask your server how you can take Chef's Potato Salad or Honey Walnut Chicken Salad home?

Parties of 9 or more will receive an 18% service charge.