



FAST TRACK ITEMS

IN A HURRY? - This side of the menu features items that can be prepared quickly.

SOUPS & APPETIZERS

CHEF'S HOMEMADE SOUP DU JOUR	CUP 4 / BOWL 6
BRIE EN CROÛTE <i>Serves 2</i>	8
Golden Brown Baked Pastry Crust served with Warm Honey and Toasted Almonds	
MAINE LOBSTER & ARTICHOKE DIP <i>Serves 2 to 3</i>	14
Lobster, Cream Cheese, Sour Cream topped with Parmesan Cheese and served with Crostini	
TASTE OF ITALY <i>Serves 2 to 3 gluten-free</i>	15
Ciliegine Mozzarella, Country Olives, Pesto and Extra Virgin Olive Oil	
CHEESE BOARDS <i>gluten-free without crackers</i>	
White Wine Pairings: Smoked Gouda, Havarti and Chef's Choice <i>Serves 3 to 5</i>	15
Red Wine Pairings: Sharp Cheddar, Muenster and Chef's Choice <i>Serves 3 to 5</i>	15
Combination: Chef's Choice of Four Cheeses <i>Serves 4 to 6</i>	20

SUGGESTED WINE

Ask Server for Suggestions

BARREL SELECT
CHARDONNAY

RESERVE CHARDONNAY

SANGIOVESE

Ask Server for Suggestions

SALADS

BISTRO SALAD <i>gluten-free without croutons</i>	7
Mixed Greens, Roma Tomatoes, Carrots, Red Onions, English Cucumbers and Herb Croutons	
ADD ROASTED CHICKEN	3
TRADITIONAL CAESAR SALAD <i>gluten-free without croutons</i>	7
Hearts of Romaine tossed in Creamy Caesar Dressing sprinkled with Parmesan Cheese, Applewood Smoked Bacon and Herb Croutons topped with a Parmesan Crisp	
ADD ROASTED CHICKEN	3
HARVEST SALAD <i>gluten-free</i>	12
Mixed Greens, Spinach, Arugula, Candied Walnuts, Goat Cheese, Dried Cherries and Julienne Carrots	
ADD ROASTED CHICKEN	3

SUGGESTED WINE

BARREL SELECT
CHARDONNAY

SIGNATURE
CHARDONNAY

CELLAR SELECT
VIOGNIER

Dressings: Balsamic Vinaigrette, Champagne Vinaigrette, Raspberry Vinaigrette, Tomato-Basil, Italian, Ranch, Blue Cheese, Honey Mustard, Thousand Island

SANDWICHES

HONEY WALNUT CHICKEN SALAD CROISSANT	10
Chef's Signature Honey Walnut Chicken Salad, Lettuce and Tomato served on a Croissant	
BBQ CHICKEN WRAP	10
Marinated Chicken, Cheddar Cheese, BBQ Ranch Sauce and Applewood Bacon rolled in a Jalapeño Wrap	
CHILDRESS CLASSIC CLUB	11
Smoked Turkey, Cured Ham, Applewood Smoked Bacon, Leaf Lettuce, Tomato, Aged Cheddar and Swiss on Wheat Berry Bread with Basil Aioli	
RICHARD'S GRILLED ROAST BEEF	13
Thinly Sliced Black Angus Sirloin and Smoked Cheddar Cheese served on Warm Artisan Bread with a side of Rosemary Merlot Sauce	

SUGGESTED WINE

CELLAR SELECT
VIOGNIER

BARREL SELECT
SYRAH

CLASSIC RED

BARREL SELECT
CABERNET SAUVIGNON

All Sandwiches are served with your Choice of Gourmet Chips, Herb Pasta Salad or Potato Salad

HALF & HALF 10
 Half of Your Choice of Sandwich (excluding Roast Beef) with your preference of either a Cup of Soup or a Small Bistro or Caesar Salad

Ask Server for Suggestions

Inquire with your server about vegetarian and gluten-free choices

SIGNATURE ITEMS

This side of the menu features items that are specially prepared to impress.

TRIFECTA

for MONDAY, DECEMBER 26 through SATURDAY, DECEMBER 31

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 | **French Onion Soup** paired with **Pinnacle**
- 2 | **Winter-Spiced Ribeye** paired with **Petit Verdot**
- 3 | **Fudge Brownie** served with **Cinnamon Ice Cream** drizzled with **Caramel Sauce** paired with **Late Harvest Viognier**

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

SELECT - \$10

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

STAFF PICKS *Winter Sweet:* Classic Red, Muscadine Red, Starbound *Winter Dry:* Sangiovese, Syrah, Cabernet Franc

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

BRUNCH ITEMS - Saturday and Sunday Only

EGGNOG WAFFLES 10
Served with Applewood Bacon, Maple Syrup and Seasonal Fruit

FRITATTA 10
Ham, Onions, Peppers, Mushrooms and Cheddar Cheese served with Skillet Potatoes and a Homemade Biscuit

CHEF'S SPECIALTIES

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

PERSONAL PESTO PIZZA 9
Hand-rolled Pizza Dough, Pesto Sauce, Romano Cheese, Fresh Ciliegine Mozzarella, Oven-Charred Tomatoes and Fresh Basil
ADD CHICKEN OR PEPPERONI (EACH) 1
ADD PEPPERS, ONIONS OR MUSHROOMS (EACH) .50

QUICHE 10
Fontina Cheese, Caramelized Onions and Fresh Spinach served with a choice of Chef's Soup du Jour or Half Bistro Salad

SHRIMP & GRITS *gluten-free* 13
Blackened Shrimp and Andouille Sausage with Sweet Onions and Peppers over Creamy Polenta

CHICKEN MARSALA *gluten-free upon request* 13
Pan-Seared Chicken, Wild Mushrooms, Marsala Reduction and Romano Cheese over Garlic Mashed Potatoes and Fresh Green Beans

BEEF SHORT RIBS 16
Slow Roasted Boneless Beef Short Ribs, Garlic Mashed Potatoes, Baby Carrots and Rosemary Merlot Sauce

LOBSTER RAVIOLI 16
Pasta filled with Knuckle & Claw Lobster, Caramelized Onions, Sherry and Ricotta Cheese served in Saffron Cream Sauce

CHILDREN'S MENU 12 & under

MACARONI & CHEESE 4
PEANUT BUTTER & JELLY 6
GRILLED CHEESE 6
COOKIE 1.25

BEVERAGES

COKE, DIET COKE, SPRITE, MELLOW YELLOW, MR. PIBB, TEA, PINK LEMONADE 2
SPECIALTY HOT TEAS 2
COFFEE *We Proudly Brew STARBUCKS COFFEE** 2
CHEERWINE, DIET CHEERWINE (BOTTLED) 2
ORANGE JUICE..... 2
CHILDRESS VINEYARDS BOTTLED WATER..... 1
SAN PELLEGRINO..... 2

SUGGESTED WINE

VICTORY CUVÉE MIMOSA

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SUGGESTED WINE

See Inset

BARREL SELECT SYRAH

VICTORY CUVÉE MIMOSA

BARREL SELECT MERLOT

THREE RED

BARREL SELECT CABERNET FRANC

BARREL SELECT CABERNET FRANC

An 18% service charge is added to each check for parties of 8 or more will receive one check for the entire party