



Our objective is to find the food and wine pairings that are balanced, allowing you to taste our wine as intended.

SOUPS & APPETIZERS

CHEF'S HOMEMADE DAILY SOUP 4

SOUTHERN FRIED GOAT CHEESE8
Serves 2 to 3
 Panko Golden Fried Goat Cheese Served over Field Greens with Champagne Vinaigrette and Cherry Compote

CRAB DIP9
Serves 2 to 4
 Back Fin and Claw Meat with Roasted Poblano, Silver Queen Corn, Caramelized Onion, Monterrey Jack, and Cream Cheese with Toasted Baguettes

BRIE EN CROÛTE9
Serves 2 to 3
 Brie Baked Golden Brown in Puff Pastry Served with Honey Almonds and Granny Smith Apples

SUGGESTED WINE

Ask Server for Suggestions

CLASSIC BLUSH

BARREL SELECT CHARDONNAY

CLASSIC BLUSH

SALADS

TINA'S BISTRO SALAD 7
 Oak Leaf, Romaine and Mesclun Greens with Roma Tomatoes, Julienne Carrots, Cucumbers, Red Onion and Herb Baked Croutons

ADD MARINATED ROASTED CHICKEN 3

CAESAR SALAD 7
 Hearts of Romaine, Herb Croutons, Parmesan Crisp, Roasted Red Peppers and Creamy Caesar Dressing

ADD MARINATED ROASTED CHICKEN 3

SIGNATURE CHEF SALAD 11
 Combination of Romaine, Green Leaf and Field Greens Topped with Citrus Marinated Chicken, Pan-seared Mom & Pop's Country Ham, Sweet Peppadews, Country Olives, and Red Dragon Cheese

SPINACH ARUGULA SALAD 11
 Baby Spinach Tossed with Fresh Strawberries, Mandarin Oranges, Feta Cheese Crumbles, Sugared Pecans, and Served with Champagne Vinaigrette

SUGGESTED WINE

SAUVIGNON BLANC

BARREL SELECT CHARDONNAY

PINNACLE

CABERNET FRANC

CHEF'S SPECIALTIES

THREE CHEESE PIZZA	7
Chef's Tomato Sauce with Romano, Parmesan, and Mozzarella Cheeses	
ADD PEPPERONI	1
ADD CHICKEN	2
PAN-SEARED CHICKEN CHARDONNAY	11
Marinated Chicken Breast Dusted in Panko Flour Dust and served over Jasmine Rice with a light Chardonnay Cream Sauce and Chef's Seasonal Fresh Vegetable	

SUGGESTED WINE

SYRAH

CABERNET FRANC

SANDWICHES

BISTRO SPECIAL	9
Half of Your Choice of Sandwich with Your Preference of either a Cup of Soup or a Small Bistro Salad	
JUDY'S CHICKEN CHIPOTLÉ WRAP	10
Southwest Chicken, Aged Cheddar Cheese, Chipotlé Sauce, Applewood Bacon and Shredded Lettuce Rolled in a Sun Dried Tomato Wrap	
CHILDRESS CLASSIC CLUB	10
Smoked Turkey, Cured Ham, Aged Cheddar, Fontina Cheese, Applewood Smoked Bacon, Leaf Lettuce and Tomato on Grilled Berry Wheat Bread with a Pesto Aioli Sauce	
RICHARD'S ROAST BEEF	10
Angus Roast Beef Thinly Sliced with Caramelized Onions, Havarti Cheese with Roasted Shallot Lemon Aioli Sauce on Grilled Rustic Mini Loaf	
HONEY WALNUT CHICKEN SALAD SANDWICH	9
Shredded Chicken in Honey Roasted Walnut Glaze with Minced Celery and Onion on Berry Wheat with Lettuce and Tomato	

SUGGESTED WINE

Ask Server for Suggestions

CLASSIC WHITE

CABERNET SAUVIGNON

MERLOT

BARREL SELECT CHARDONNAY

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

CHILDREN'S MENU 12 & under

MACARONI & CHEESE	3
PEANUT BUTTER & JELLY	3
GRILLED CHEESE	3
COOKIE	1

BEVERAGES

COKE, DIET COKE, SPRITE, MELLOW YELLOW, MR. PIBB, PINK LEMONADE, TEA	1.50
SPECIALTY HOT TEAS	2
COFFEE	1.75
CHILDRESS BOTTLED WATER	1

An 18% service charge is added to parties of eight or more.