



SHARRABLE STARTERS & GREENS

🍷 Bavarian pretzel

baked w/ flakey salt, served w/ white cheddar cheese sauce | 14
add beer mustard | .75
[A - no cheese / butter]

garlic cheese curds

lightly hand breaded w/ garlic & parsley then fried until golden, served w/ honey chipotle aioli | 11 [V]

olives

warmed marinated mixed olives | 8
[A, GF, LF, Vg]

🍷 fried wontons

creamy cheese mixed w/ Korean shredded pork, onion & peppers served w/ a sweet chili sauce | 14

baked brie

topped w/ a maple honey walnut topping, served w/ bread & chips | 16 [V]

caesar salad

artisan wedge romaine drizzled w/ a charred lemon Caesar dressing, topped w/ shaved parmesan, capers, red onion, cracked pepper & butter fried bread crumbs - 7 | 12
[GF - no bread crumbs]

salad enhancements

grilled chicken breast | 8 grilled salmon | 12 blackened shrimp | 10

balsamic tomato pizza

white sauce topped w/ mozzarella, roasted tomato then finished w/ greens & balsamic drizzle | 16 [V]

🍷 roasted artichoke dip

creamy cheese w/ roasted artichokes, confit tomatoes & basil served w/ chips & naan | 15 [V]

crispy brussels sprout

flash fried sprouts w/ a creamy tahini dressing, chickpea crumb & parmesan | 15 [GF] [LF - no parm]

charcuterie

local summer sausage & cheeses served w/ crackers, beer mustard, olives, & choc. bark
[2 | 4 people] - 21 | 40
[V - no sausage, xtra olives - 17 | 32]

🍷 smoked gouda grit bites

creamy cheesy grits breaded & fried, served with a roasted red pepper sauce | 14 [V]

seasonal soup

ask you server about out seasonal soup | 8

🍷 house salad

artisan greens tossed in a sweet vinaigrette dressing w/ mozzarella, red onion & garlic croutons - 6 | 10
[V, GF - no bread, A - no cheese]

fresh bread

garlic & rosemary focaccia, served w/ hot honey butter | 10
[LF, A, Vg - sub oil & vinegar]

meatballs

classic beef & pork meatball, handmade & tossed in a pepper/tomato sauce | 12

🍷 whipped feta

Baetje Farms feta topped w/ a garlic chile oil & scallions, served w/ chips & naan | 15 [V]
add marinated olives | 5

crispy wings

house brined & flash fried wings orders of 6 [14], 12 [27] or 18 [36] served w/ house buttermilk dressing choice of sauce or served naked general tso's or house hot
[A, GF - general tso's sauce]

strawberry salad

artisan greens tossed in a creamy poppy seed dressing topped w/ strawberries, feta, toasted almonds, red onions & garlic croutons - 7 | 12
[V, GF - no bread, A - no cheese]

🍷 honey pesto pizza

nut free pesto topped w/ mozzarella, then finished w/ pistachios, parmesan & hot honey | 16 [V]

EXECUTIVE CHEF | MATT RUESLER

food allergies? please notify your server

🍷 winery favorites

SANDWICHES

served w/ rosemary fries or seasoned potato chips

upgrade to small house salad or soup | 3

upgrade to small caesar or strawberry salad | 4

- 🍷 **fried chicken** buttermilk fried w/ greens, gouda, honey chipotle aioli & pickles on a brioche bun | 17
- crab cake** w/ greens, roasted tomato, remoulade & apple smoked bacon on a brioche bun | 17
[A - no bacon, no bun]
- grilled ham** w/ greens, brie, caramelized onions & sweet chili sauce on a pretzel roll | 16
- 🍷 **smoked salmon** w/ greens, whipped feta, bacon, roasted tomato on toasted pumpernickel bread | 20
[A - no bacon, no feta]
- 🍷 **smoked brisket** whole smoked w/ roasted peppers, caramelized onions & queso on a pretzel roll | 20
- 🍷 **barrel burger*** our 8oz all chuck beef burger, fire grilled w/ greens, blue cheese, bacon & crispy onions, topped w/ garlic aioli & ancho wine glaze on a pretzel bun | 22
- vineyard burger*** our 8oz all chuck beef burger, fire grilled w/ greens, local goat cheese, caramelized onions, & roasted red pepper sauce on a brioche bun | 20
- SMW burger*** our 8oz all chuck beef burger, fire grilled w/ greens, white cheddar, bacon, caramelized onions, pickles & burger sauce on a brioche bun | 18

LARGE PLATES

add a small house salad to any large plate | 6

- 🍷 **truffle ricotta ravioli** tender local ravioli tossed in a morel & porcini mushroom sauce w/ sauteed local mushrooms, topped w/ parmesan & butter fried bread crumbs [V] | 32
wine pairing | 2023 sauvignon blanc
- étouffée** classic creole stew w/ shrimp & crab served over jasmine rice & topped w/ scallions | 32
wine pairing | 2023 sauvignon blanc
- 🍷 **salmon*** fire grilled salmon [cooked medium, unless specified] glazed w/ general tso's, served w/ jasmine rice, green beans, aioli, scallions & sesame seeds [A, GF] | 34
wine pairing | 2023 sauvignon blanc
- NY Strip*** fire grilled 12oz NY Strip topped w/ chimichurri, served w/ rosemary fries & garlic aioli [GF] | 45
wine pairing | 2018 Cabernet Sauvignon
- mezzi rigatoni** pasta w/ shrimp, smoked bacon, mushrooms, & spinach tossed in a creamy sundried tomato sauce [V - no shrimp/bacon] | 29
wine pairing | 2025 Chardonnay
- 🍷 **Newman Farms pork chop*** grilled heritage breed pork chop, served w/ braised greens, roasted garlic mashed potatoes & bourbon bacon onion jam [GF] | 36
wine pairing | 2019 Cabernet Sauvignon
- 🍷 **fire grilled chicken florentine** chicken breast served w/ spinach mushroom risotto, w/ nut free pesto & a creamy sundried tomato sauce, topped w/ parmesan | 32
wine pairing | 2023 Traminette

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food allergies? please notify your server

GF - Gluten Free | LF - Lactose Free | V - Vegetarian | Vg - Vegan | A - Alpha-gal Friendly

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

🍷 winery favorites