

# Winery

## Plates

<b>Chef's Cheese Selection</b>	20
<b>Chilled Cucumber Gazpacho</b> watermelon · smoked feta · mint · pickled shallot	20
<b>Petite Greens and Arugula Blossoms</b> young mesclun · 20yr sherry vinaigrette · petite radish	22
<b>Roasted Beets &amp; Green Tomato</b> miso vinaigrette · crisp rice paper · pepitas petite mesclun	22
<b>Immigrant Caviar Service – Beluga Hybrid</b> potato gaufrettes · herbed crème fraîche	205
<b>Fish Sticks</b> atlantic skate wing · panko · green goddess	12
<b>Sauerkraut Fritters</b> bacon · panko · gruyere · dijonnaise	14
<b>Beet &amp; Horseradish Cured Smoked Salmon</b> russet hashbrown · dill · marinated roe	25
<b>Foie Gras Torchon</b> strawberry-rhubarb-jalapeno relish · pistachio lime · brioche	34
<b>Beef Carpaccio</b> parmesan reggiano · tempura arugula blossom · balsamic	26
<b>Seared Atlantic Day Boat Scallop</b> cauliflower four ways · XO sauce · black sesame cracker	26
<b>Pheasant Ballotine</b> spinach spaetzle · charred rapini · dijon mustard vadouvan curry	62
<b>Roasted Chesapeake Bay Rockfish</b> harissa carrots · farro · jonathan apple · pickled pepper	67
<b>48hr Short Rib</b> giant greek beans · pickled pepper · marjoram	74
<b>Ricotta Gnocchi</b> english pea · smoked pistachio · leek · mint · chartreuse	60

## Dessert

<b>Whatchamacallit</b> peanut butter · chocolate · caramel · puffed rice	17
<b>Cherry on Top</b> vanilla mousse · pistachio · cherry marmalade	17
<b>Lemon Curd</b> almond · biscuit crumble · blueberry	17
<b>Trio of House Made Ice Cream or Sorbet</b>	14

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## Wines by the Glass

### White

#### Champagne/Sparkling

Alma Negra, Mendoza, Argentina NV - <i>Brut Nature Rosé</i>	17
Domaine Collet, "Art Deco", Champagne NV – <i>Brut</i>	33
Mirabelle, Napa Valley, California NV – <i>Brut</i>	17
Adriano Adami, Valdobbiadene, Italy NV – <i>Prosecco</i>	16

#### Chardonnay

Louis Jadot Chablis, France 2022	15
Roots Wine Co., Willamette Valley 2019	16

#### Sauvignon Blanc

Greywacke, Marlborough, New Zealand 2023	18
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#### Pinot Grigio

Elena Walch, Alto Adige, Italy 2023	18
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#### Riesling

Müller Ruprecht, "Kabinett Trocken", Pfalz, Germany 2022 – <i>Dry Riesling</i>	17
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#### Rosé

Fouquette, Provence, France 2023	15
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#### Non-Alcoholic Riesling

Weingut Leitz, "Eins, Zwei, Zero", Germany NV	9
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### Red

#### Cabernet Sauvignon

Clos Du Val, Napa Valley, California 2021	28
Ringbolt, Margaret River, Australia 2021	17

#### Côtes du Rhône

Château Péguia "Cuvée Maclura" 2021	16
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#### Malbec

Georges Vigouroux, Cahors, France 2021	15
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#### Pinot Noir

Au Bon Climat, Sta. Barbera County, California 2021	20
Roots Wine Co. Yamhill-Carlton, Oregon 2022	20

#### Red Blend

Anima Negra, "AN/2", Balearic Islands, Spain 2020	24
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#### Tempranillo

Marques de Murrieta Reserva, Rioja, Spain 2018	23
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### Dessert

Royal Tokaji, 5 Puttonyos, Hungary 2017	19
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### Ports

Taylor Fladgate, Tawny 10 year	16
Taylor Fladgate, Tawny 20 year	21
Taylor Fladgate, Tawny 30 year	36
Taylor Fladgate, Tawny 40 year	45

# Winery

## Craft Cocktails

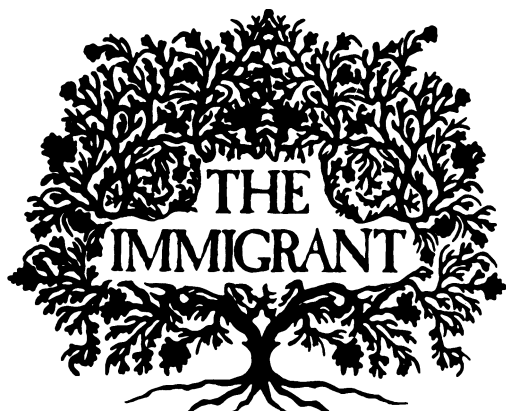
- Learn to Fly** 18  
Gray Whale California Gin, R&W Crème de Violette,  
Luxardo Maraschino Liqueur, Cherry
- Three Nation Vesper** 16  
Beluga Noble Vodka, Citadelle Gin, Cocchi Americano,  
Grapefruit Twist
- Thyme After Thyme** 17  
Bombay Sapphire, Matilde Poire, Thyme,  
Lime, Honey Syrup
- The Maverick** 16  
J. Henry, Honey Syrup, Lemonade
- Bluegrass State of Mind** 18  
Woodford Reserve, Giffard Apricot, Lazzaroni  
Maraschino Liqueur, Orange
- Southern Cousin** 17  
George Dickel 5yr, Aperol, Maple, Jamaica #2, Mint
- Consiglieri** 18  
Bhakta Rye 1928, Carpano Antiqua, Cynar,  
Bittercube Orange

## Barrel Aged Craft Cocktails

- Mass Production** 15  
Highland Scotch, Orkney Scotch, Rye, House  
Vermouth, Bourbon, Bénédictine, Bitter, Lemon, Ice
- Walk the Line** 18  
Bourbon, Rye, Cabernet, House Vermouth,  
Amaro, Blackberry, Cherry

## Non-Alcoholic

- Mother** 10  
Cranberry, Blackberry, Mint, Lime
- Ray of Sunshine** 10  
Raspberry, Lemon, Basil, NA Sparkling Riesling



RESTAURANT & WINERY

# Winery

## International Gin and Tonics

- international gins served double, in a crystal goblet, with  
custom Fever Tree mixers and an array of garnish
- For King and Country** 15  
Bulldog London Dry, Fever Tree Sparkling Grapefruit,  
Lime, Cucumber, Mint
- Queen Victoria** 16  
Whitley Neil Rhubarb & Ginger Gin, Fever Tree  
Mediterranean Tonic, Raspberry, Rosemary, Orange
- The Duchie** 17  
Gin Lane 1751 Cucumber Watermelon, Fever Tree  
Sparkling Cucumber, Fresh Mint, Grapefruit
- Irish** 17  
Drumshanbo Gunpowder Orange Irish Gin, Fever Tree,  
Mediterranean Tonic, Orange, Lime, Thyme
- Italian** 18  
Gin Mare Capri, Fever Tree Sicilian Sparkling  
Lemonade, Olive, Basil, Lemon
- Icelandic** 17  
Olafsson Gin, Star Anise, Fever Tree Sparkling  
Grapefruit, Dill Sprig
- Kentucky** 18  
Castle & Key Harvest Seasonal Gin, Fever Tree  
Elderflower Tonic, Blackberry, Cucumber

## Beers

### Domestic

- Bud Light 5  
Coors Light 5  
Miller Lite 5  
Pabst Blue Ribbon 5

### Microbrews & Craft

- 3 Sheeps Pils 7  
Bell's "Two Hearted" IPA 7  
Eagle Park & Kohler Bold Berry Hard Seltzer 8  
Eagle Park & Kohler Cliff Hanger Amber Ale 8  
Eagle Park & Kohler Snapping Turtle Hazy IPA 8  
New Glarus "Spotted Cow" Farmhouse Ale 7

### Import

- Guinness 7  
Heineken 6  
Stella Artois 6

### Non-Alcoholic

- Heineken 00 (NA) 5