

Starters

WMV Spread Trio

Maytag Bleu Cheese & Fig,
Pimento Cheese & Smoked Salmon
Spread, Housemade Lavash Chips
\$7.95

**Wine Pairing - Any of our Award
Winning Wines**

**Logan Turnpike Grit Fries,
Pimento Cheese Bechamel
\$7.95**

**Wine Pairing - Any of our Award
Winning Wines**

**Fried Parmesan Crusted
Artichoke Hearts, Rosemary Aioli
\$8.95**

From the Farm

Burrata & Prosciutto - \$12.95
Roasted Garlic Oil, Balsamic
Glaze, Housemade Lavash Chips
Wine Pairing - Chanteloup

**Artisan Cheese &
Charcuterie Board,
Housemade Lavash Chips
\$19.95**

Red Dragon, Mimolette, Fromager
d'Affinois,
Emily G's Peach Marmalade,
Chili Garlic Almonds,
Finocchiona, Shaved Prosciutto,
Wild Boar, Pickled Red Onion,
Housemade Dijonnaise (subject to
change based on availability)
**Wine Pairing - Any of our Award
Winning Wines**

**Ask your server about
our Wine Club!**

No Substitutions Please

**Our culinary team has
designed each item to be
enjoyed as listed on the
menu. Let us know about
any allergies & we will
accommodate!**



WOLF

MOUNTAIN VINEYARDS

Salads

\$14.95 ea.

WMV Kale Caesar

Kale, Romaine, Parmesan Crisps,
Sweet Potato Lardons, Shaved
Parmesan, Creamy Caesar
Dressing

Wine Pairing - Plateau Blanc

*Choice of Grilled Chicken or
Seared Salmon*

Seasonal House Salad

Ask your server for more details
Wine Pairing - Ask server

*Choice of Grilled Chicken or
Seared Salmon*

Sandwiches \$14.95 ea.

***All sandwiches served
with fries***

**Lindsey's favorite Logan
Turnpike Grit Fries may be
substituted - \$2.50**

WMV Duck Burger

Smoked Gouda, Spinach, Tomato
Bacon Jam, Brioche
Wine Pairing - Coupage

WMV Club

Roasted Turkey, Applewood
Bacon, Swiss, Arugula, Tomato,
Rosemary Aioli, Ciabatta
Wine Pairing - Sunset Rose

Gourmet Thin

Crust Pizzas

\$16.95 ea.

Margherita

Fresh Mozzarella, Basil,
Tomato, Pomodoro, Pesto Coulis
Wine Pairing - Plenitude

White Pie

Ricotta, Mozzarella, Spinach,
Cremeni Mushroom, Garlic Oil
Wine Pairing - Chanteloup

The Harvest Pie

Prosciutto, Arugula, Chevre,
Roasted Sweet Potato Puree,
Balsamic Glaze
Wine Pairing - Plateau Blanc

Flying Dutchman

Roasted Chicken, Applewood
Bacon, Roasted Red Pepper,
Chives, Smoked Gouda Butter
Wine Pairing - Sunset Rose

Blueberry Ricotta Pie

Italian Sausage, Bleu Cheese,
Chives
Wine Pairing - Howling Wolf Red

Fig, Prosciutto & Pear

Caramelized Onions, Bleu Cheese,
Fig Puree
Wine Paring - Coupage

Boucherie

Pepperoni, Smoked Bacon, Italian
Sausage, Pomodoro
**Wine Pairing - Any of our Award
Winning Reds**

**20% Gratuity added for groups of
8 or more & no separate checks
for groups of 8 or more**

\$2.00 charge for split entrees

Assorted Desserts

\$6.95

Housemade Mini Cheesecakes, Key
Lime Tarts & Chocolate Covered
Strawberries