

## Starters

**WMV Spread Trio**  
Pimento Cheese, Smoked Salmon  
& Seasonal Spread, Housemade  
Lavash Chips \$10.95  
Wine Pairing - Any of our Award  
Winning Wines

**Logan Turnpike Grit Fries,**  
Pimento Cheese Bechamel  
\$10.95  
Wine Pairing - Any of our Award  
Winning Wines

**Panko Crusted Fried Brie,**  
Honey & Fig Jam - \$10.95  
Wine Pairing - Brut Natural

## 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  
\$21.95

**Red Dragon, Housemade Whipped  
Goat Cheese, Cambozola,**  
Emily G's Peach Marmalade,  
Chili Garlic Almonds,  
Finocchiona, Shaved Prosciutto,  
Soppressata, 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 \$16.95 ea.

**\*\*Choice of Grilled Chicken or  
Seared Salmon\*\***

**WMV Kale Caesar**  
Romaine, Kale, Shaved Parmesan,  
Housemade Brioche Croutons,  
Sweet Potato Straws, Creamy  
Caesar Dressing  
Wine Pairing - Plateau Blanc

**Seasonal House Salad**  
Ask your server for more details  
Wine Pairing - Ask server

## Sandwiches \$16.95 ea.

**\*All sandwiches served  
with hand cut fries\***

**Lindsey's favorite Logan  
Turnpike Grit Fries may be  
substituted - \$3.50**

**WMV Veal Meatloaf**  
Sharp Cheddar, Fried Onion  
Straws, Bourbon BBQ Glaze,  
Brioche  
Wine Pairing - Howling Wolf Red  
(substitution of veggie burger)

**WMV Club**  
Roasted Turkey, Applewood  
Bacon, WMV Beer Cheese,  
Housemade Caraway Pickles,  
Pretzel Roll  
Wine Pairing - Sunset Rose

**French Dip**  
Shaved Top Round of Beef,  
Provolone, Rosemary Au Jus,  
Hoagie  
Wine Pairing - Coupage

## Gourmet Thin Crust Pizzas \$16.95 ea.

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

**White Pie**  
Ricotta, Mozzarella, Spinach,  
Cremini Mushroom, Garlic Oil,  
Balsamic Glaze  
Wine Pairing - Chanteloup

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

**Gambino**  
Italian Sausage, Caramelized  
Onion, Roasted Red Pepper,  
Ricotta Dollops, Fresh Basil,  
Pomodoro  
Wine Pairing - Howling Wolf Red

**BBQ Chicken**  
Carolina Gold marinated Chicken,  
Bacon, Pickled Red Onion, Chives,  
Smoked Gouda Butter, Sweet BBQ  
Glaze  
Wine Pairing - Sunset Rose

**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