

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**

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,
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 fries***

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

WMV Duck Burger
Spinach, Smoked Gouda, Tomato
Bacon Jam, Brioche
Wine Pairing - Blanc de Blancs
Brut
(substitution of veggie burger
available)

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

Veal Meatloaf
Sharp Cheddar, Fried Onion
Straws, Bourbon BBQ Glaze,
Brioche

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,
Balsamic Glaze
Wine Pairing - Chanteloup

Cubano
Shaved Ham & Pulled Pork,
Housemade Pickle, Dijon Cream
Wine Pairing - Sunset Rose

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

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