

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, Housemade
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

Shrimp Burger

Lettuce, Tomato, Cajun
Remoulade, Brioche
Wine Pairing - Plenitude

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

Korean BBQ

Pulled Pork Shoulder, Caramelized
Onion, Chives, Goat Cheese
Cream, Sesame 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