## **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

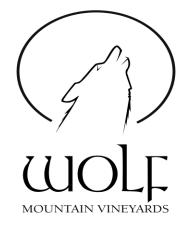
#### From the Farm

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!



Salads \$18.95 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 \$18.95 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

Pork Belly Granny Smith Apple & Kale Slaw, Sesame Glaze, Brioche Wine Pairing - Coupage

# <u>Gourmet Thin</u> Crust Pizzas \$18.95 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 <u>\$6.95</u>

Housemade Mini Cheesecakes, Key Lime Tarts & Chocolate Covered Strawberries