

Spreads & Such
\$7.95ea.

WMV Boursin & Basil Spread,
Housemade Lavosh Chips
Wine Pairing - Classique

Pig & Pimento Spread,
Housemade Lavosh Chips
Housemade Pimento Cheese,
Smoked Bacon
Wine Pairing - Any of our Award
Winning Wines

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

From the Farm

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

Artisan Cheese & Charcuterie
Plate,
Housemade Lavosh Chips -
\$16.95
Sweetgrass Dairy Thomasville
Tomme, Great Hill Bleu,
Fromagerie Belle Chevre, Emily
G's Peach Marmalade,
Genoa Salami, Speck, Capocollo,
Rosemary Powder, Pickled
Mustard Seed (subject to change
based on availability)
Wine Pairing - Any of our Award
Winning Wines

**Ask your server about
our daily specials!**



wOLF
MOUNTAIN VINEYARDS

Salads
\$14.95 ea.

WMV Wedge
Crisphead Lettuce, Bleu Cheese,
Smoked Bacon, Tomato, Creamy
Bleu Cheese Dressing
Wine Pairing - Chanteloup

*Choice of Grilled Springer Mtn.
Farms Chicken or Seared Salmon*

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

*Choice of Grilled Springer Mtn.
Farms 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

Cuban
Pork Tenderloin, Black Forest
Ham, Swiss, Tarragon Dijon
Mustard, Housemade Pickles,
Ciabatta
Wine Pairing - Sunset Rose

WMV Pastrami Reuben
Shaved Pastrami, Swiss,
Sauerkraut, Thousand Island,
Marble Rye
Wine Pairing - Howling Wolf Red

The California
Roasted Turkey, Provolone,
Smoked Bacon, Avocado, Tomato,
Bourbon Aioli, Ciabatta
Wine Pairing - Chanteloup

Gourmet Thin
Crust Pizzas
\$14.95 ea.

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

White Pie
Ricotta, Mozzarella, Spinach,
Cremeni & Shiitake Mushroom,
Garlic Oil
Wine Pairing - Chanteloup

Mr. Quacker
Housemade Duck Sausage,
Shiitake Mushroom, Goat Cheese,
Citrus Honey Pepper Glaze
Wine Pairing - Howling Wolf Red

The Madeline
Italian Sausage, Tomato, Basil,
Red Onion, Roasted Red Pepper &
Chevre Bechamel
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