

**Spreads & Such**  
**\$7.95ea.**

WMV Maytag Bleu Cheese & Fig Spread, Housemade Lavosh Chips  
Wine Pairing - Chanteloup

WMV Pimento Cheese Spread, Housemade Lavosh Chips  
Wine Pairing - Any of our Award Winning Wines

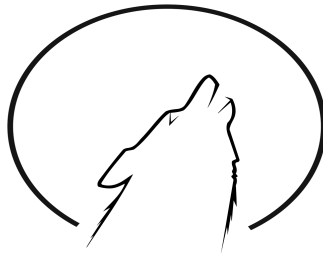
Logan Turnpike Grit Fries, Pimento Cheese Bechamel  
Wine Pairing - Any of our Award Winning Wines

**From the Farm**

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

Artisan Cheese & Charcuterie Board,  
Housemade Lavosh Chips - \$19.95  
St. Pete's cave-aged Blue, Triple Cream Brie, Chevre, Emily G's Peach Marmalade, Toasted Almonds, Soppressata, Speck, Wild Boar, Rosemary Powder, Olive Tapenade, Pickled Mustard Seed (subject to change based on availability)  
Wine Pairing - Any of our Award Winning Wines

**Ask your server about our Wine Club!**



**wOLF**  
MOUNTAIN VINEYARDS

**Salads**  
**\$14.95 ea.**

WMV Estate Salad  
Romaine, Fresh Mozzarella, Olive Tapenade, Tomato, Flat Bread Crisps, Basil Chiffonade, Red Wine Vinaigrette  
Wine Pairing - Plateau Blanc

*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

Beef Brisket  
Brisket, Pepperjack, Bourbon Aioli, Ciabatta  
Wine Pairing - Howling Wolf Red

WMV Summer Club  
Roasted Turkey, Applewood Bacon, Pepperjack, Housemade Slaw, Avocado Aioli, Ciabatta  
Wine Pairing - Sunset Rose

**Gourmet Thin Crust Pizzas**  
**\$14.95 ea.**

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

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

**The Flores**  
Grilled Chicken, Queso Fresca, Roasted Corn, Red Onion, Tomato, Cilantro, Chipotle Pesto  
Wine Pairing - Plateau Blanc

**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**

Housemade Mini Cheesecakes, Key Lime Tarts & Chocolate Covered Strawberries