

## 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 \$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**

## Gourmet Thin 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 \$6.95

Housemade Mini Cheesecakes, Key  
Lime Tarts & Chocolate Covered  
Strawberries