

Appetizers

CHARCUTERIE

Chef Selection of Assorted Meats & Cheese, Pickled Vegetables, Cellar Door Jams, Crackers
\$18.00

STONEY GOAT DIP

Warm Honey Goat Cheese, Tomato Red Pepper Jam, House Made Chips, Naan
\$13.00

CRAB RANGOON DIP

Warm Crab Cheese, Peach Habanero Jam
House made chips and Naan
\$14.00

BUFF-A-Q TOSTADA

Two Fried Corn Tortillas, Buff-A-Q Sauce, Smoked Pulled Chicken, Pickled Celery & Carrots, Diced Tomato, Buttermilk Dressing
\$13.00

Chef's Picks

FUNKI FUNGI

Chicken Fried Pebble Creek Mushrooms, Crispy Vegetable Rice Cubes, Pickled Egg, Chili Crunch, Lemon Garlic Aioli, Local Greens

\$16.00

Salads

Add Sweet Chili Shrimp \$5 or Smoked Pulled Chicken \$5

TOMATO GARDEN SALAD (GF) (V) \$12.00

Local Greens, Green Tomato, Roma Tomato, Roasted Tomato, Avocado, Red Onion, Wine Reduction, Lemon Vinaigrette

WALDORF SALAD (GF) (V) \$13.00

Local Greens, Granny Smith Apple, Red Grape, Dried Cherry, Toasted Walnut, Creamy Sherry Vinaigrette



(V) VEGETARIAN OPTION

(GF) GLUTEN FREE

Pizza

Hand Tossed 12" Wood Fired Pizza
Substitute Gluten Free Cauliflower Crust \$4

Chef's Picks

MARGARITA (V) \$17.00

Tomato Medley, Caramelized Wine Onion, Fresh Mozzarella, San Marzano Sauce, Basil

BBQ CHICKEN \$17.00

Smoked Pulled Chicken, Bacon, Caramelized Wine Onion, Corn, BBQ Sauce, Scallion

GUY MUSHROOM (V) \$17.00

"Pebble Creek" Mushroom Medley, Goat cheese Fondue, Mozzarella, Red Wine Reduction, Parsley, Lemon



DELUXE \$17.00

House Italian Sausage, Red Pepper & Green Pepper, Pepperoni, Pepperoncini, Mozzarella, San Marzano Sauce

SWEET & SALTY \$17.00

Wine Poached Cherries, Bacon, Goat Cheese Fondue, Basil, Wine Reduction, Herb Oil

Handhelds

Handhelds served with House Potato Chips
Substitute Side Seasoned Fries \$3 or Side Garden
Salad \$4 / Gluten Free Bun \$4, Add an Egg \$2

Chef's Picks

ALOHA CHICKEN \$15.00
Seared Chicken Breast, Pineapple Salsa, Swiss
Cheese, Avocado Lime Crema, Local Greens,
Brioche Bun

SOUTHERN BLT \$13.00
Chicken Fried Green Tomato, Applewood
Bacon, Romaine, Buttermilk Dressing, Brioche
Bun

BBQ WRAP \$14.00
Creamy BBQ Smoked Pulled Chicken Salad,
Caramelized Wine Onion, Red Grape, Crispy
Jalapeno, Local Greens, Spinach Tortilla

TOMATO WRAP \$13.00
Tomato Medley, Avocado, Fresh Mozzarella,
Red Onion, Lemon Garlic Aioli, Local Greens,
Spinach Tortilla

PORKY TACO \$14.00
Two Flour Tortillas, Citrus Pulled Pork, Pine-
apple Salsa, Avocado Lime Crema, Crispy
Jalapeno, Cilantro, Served with Tortilla Chips

SHRIMP TACO \$14.00
Two Flour Tortillas, Sweet Chili Shrimp, Asian
Cabbage Slaw, Avocado Lime Crema, Cilantro,
Served with Tortilla Chips & Salsa

STONEY RIDGE BURGER \$15.00
Two Smashed Angus patties, Applewood
Bacon, Romaine, Tomato, House Pickle,
American Cheese, Stoney Sauce, Brioche Bun

TURKEY-BACON SWISS \$14.00
Roasted Turkey, Applewood Bacon,
Smoked Aioli, Zesty White Wine Mustard,
Swiss Cheese, House Pickles, Pretzel Bun

Desserts

CHEESECAKE \$10.00
NY Style Cheesecake, Graham Cracker Crumble, Key
Lime Caviar Whipped Cream

CHOCOLATE TORTE (GF) \$9.00
Sweet Berry Medley, Rose Dessert Sauce, Whipped
Cream

Kids Menu

PEANUT BUTTER & JELLY
Smooth Peanut Butter, Local Preserves,
Sourdough Bread, Chips

\$5.00

HOT DOG

Smoked All Beef Frank, Ketchup,
Chips

\$6.00

GRILLED CHEESE

American & Swiss Cheese, Sourdough, Chips

\$6.00

CHEESE PIZZA

Add Pepperoni \$1
Mozzarella, San Marzano Sauce
\$7.00

(V) VEGETARIAN OPTION
(GF) GLUTEN FREE

Stoney Ridge Vineyards & Winery
2255 Indian Lakes Rd.
www.stoneyridgevineyards.com
616-498-5468

Brix Sodas \$2.50
Rootbeer, Cane Cola,
Pomegranate Lemonade
Black Cherry Cream, Orange Cream
Coconut Pineapple