

(VG) VEGETARIAN OPTION

(GF) GLUTEN FREE

# STARTERS

## CHARCUTERIE

Chef selection of assorted meats & cheeses, house pickles, Cellar Door Jams, crackers

22

## STONEY GOAT DIP (VG)

Warm honey goat cheese, tomato red pepper Jam, house made chips, naan

14

## CRAB RANGOON DIP

Warm crab cheese, peach habanero jam house made chips and naan

14

### Chef's Picks

#### HUMMUS (VG)

Housemade sweet corn hummus, veggies, naan

14



Vineyards & Winery

**\*KITCHEN CLOSSES 30 MINS BEFORE TASTING ROOM EVERY DAY\***

# SALADS

Add Sweet Chili or Jerk Shrimp \$10  
Add Smoked Pulled Chicken \$9

## GARDEN SALAD (GF)

Mixed greens, cucumber, tomato, red and green bell pepper, raw onion, housemade herb buttermilk dressing

14

## MIXED BERRY (GF)

Mixed Greens, mixed berries, toasted walnut, Stoney Goat Cheese crumble, lemon vinaigrette

15

# TACOS

2 tacos on Flour Tortillas  
Served with Blue Chips & House Salsa

## SWEET CHILI SHRIMP

Sweet chili shrimp, asian slaw, lime crema, chopped cilantro

16

## PORKY

Citrus pulled pork, pineapple salsa, lime crema, chopped cilantro, queso fresco

14

# HANDHELDS

Handhelds served with House Potato Chips  
Upgrade to Seasoned Fries \$3 or Side Garden Salad \$4  
Gluten Free Bun \$4.

### Chef's Picks

#### ALOHA CHICKEN

Seared chicken breast, swiss cheese, pineapple salsa, lime crema, arugula

16

#### SHROOM SANDO (VG)

Marinated portabella mushrooms, arugula, tomato, fresh mozzarella, basil pesto, Stoney Red wine reduction, sesame bun

14

#### STONEY RIDGE BURGER

Two Smashed Angus patties, applewood bacon, romaine, tomato, house pickle, american cheese, Stoney Sauce, sesame bun

17

#### TURKEY-BACON SWISS

Roasted turkey, applewood bacon, smoked aioli, zesty Itasca mustard, swiss cheese, house pickles, pretzel bun

16

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# PIZZA

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

## Chef's Picks

### BBQ CHICKEN 20

Smoked pulled chicken, house Peach cider BBQ sauce, pickled onion, corn, bacon bits, queso fresco, scallions

Wine pairings - Pinot Grigio, Frick & Frack Rosè

### THE NEW YORKER 21

Lemon dill cream cheese sauce, house smoked everything salmon, mozzarella, pickled onion, fresh dill

Wine pairings - Stoney Ridge Red, Strawberry Rhubarb

### SWEET & SALTY 18

Rosè poached pineapple, mozzarella, goat cheese fondue, bacon, Stoney Red wine reduction, herb oil

### GUY MUSHROOM (VG) 18

"Pebble Creek" Mushroom medley, goat cheese fondue, mozzarella, Stoney Red wine reduction, parsley, lemon



Wine pairings - Swallow Barn, Chameleon

### DELUXE 20

San Marzano sauce, house italian sausage, red & green bell pepper, pepperoni, pepperoncini, mozzarella

Wine Pairings - Walk Thru Red, Frick & Frack Rosè

### MARGHERITA (VG) 17

San marzano sauce, cherry tomato, fresh mozzarella, basil pesto

# BEVERAGES

Brix Sodas:

Cane Cola, Rootbeer, Black Cherry, Orange Cream, Pomegranate Lemonade, Coconut Pineapple

Diet Coke

Juice Box

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# ENTREES

## Chef's Picks

### SMOKED SALMON RISOTTO (GF) 26

House smoked everything salmon, creamy Itasca risotto, roasted broccoli, lemon butter, lemon parsley, parmesan

Wine pairings - Itasca

### JERK SHRIMP (GF) 22

Jamaican Jerk seasoned shrimp, sazon rice, roasted broccoli, lime crema, pineapple salsa

Wine pairings - Chameleon, Peach cider

### CAPRESE PASTA (VG) 18

Rigatoni, cherry tomato, fresh mozzarella, basil pesto, Stoney Red wine reduction

Wine pairings - Frick & Frack 2020

### ROTISSERIE CHICKEN (GF) 21

Seasoned Half Chicken, sazon rice, jalapeno creamed corn, house Peach Cider BBQ sauce

Wine pairings - Ridge Bubbly, Marquette 2020

# ADD-ON

Side Dressing/Sauce .50  
Extra Chips/Naan 2  
Extra Jam .75

# KIDS MENU

CHILDREN UNDER 10 YEARS OF AGE

## HOT DOG

Smoked All Beef Frank, Ketchup, Chips

7

## CHEESE QUESADILLA

Mozzarella, flour tortilla, blue chips

7

## CHEESE PIZZA

Add Pepperoni \$1  
Mozzarella, San Marzano Sauce

8

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