

BRUNCH

STARTERS

TOMATO BASIL BISQUE

Cup 7 Bowl 9

BURNT END EGG ROLLS 11

Brisket - Smoked Cheddar - Pepper & Onion
Carolina White Sauce

SMOKED TROUT DIP 10

House Pickled Green Beans - Breadsticks

SPINACH & ARTICHOKE BRUSCHETTA 11

Toasted Baguette - Marinara

CHEESE PLATE 10

Four Cheeses - Sweetie Drops - Jam - Baguette

BRUNCH

CROQUET MONSIEUR 12

Sourdough Bread - Egg Batter
Black Forest Ham - Gruyere - Fresh Fruit

BISTRO OMELET MP \$

Seasonal Selection Changes Daily
Potato Cake - Fresh Fruit

EGGS BENEDICT 16

Poached Eggs - Capicola - Spinach
Herb Hollandaise - Toasted English Muffin
Potato Cake - Fresh Fruit

SWEET CHEESE CREPES 10

Fresh Berries and Whipped Cream
Housemade Jam Cabernet Glaze

SANDWICHES

BURGER OF THE DAY * 15

Fresh Hand Pattied Beef with an Ever Changing
Selection of Toppings - Grilled Brioche Bun
Served with Seasoned Fries

CAROLINA FRIED CHICKEN SANDWICH 14

Pimento Cheese - House Pickle - Lettuce
Tomato - Bacon - Brioche Bun

*Eggs, fish, ground beef, and pork may be cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk to food-borne illness.

SALADS

FIELD GREEN 8

Red Onion - Cucumber - Tomato - Cornbread
Crouton - Lemon Thyme Vinaigrette

CAESAR SALAD 9

Cornbread Crouton - Parmesan Buttermilk
Caesar Dressing

VINEYARD SALAD 12

Baby Greens - Olives - Shaved Seasonal Radish
Tomatoes - Goat Cheese - Sunflower Seeds
Basil Balsamic Vinaigrette

ENTREE SALADS

Add To Any Salad Selection
Grilled Salmon - Three Grilled Shrimp - \$9
Maryland Style Crab Cake - \$15
Grilled or Blackened 7 Oz Chicken Breast - \$8

ENTREES

All entrees are served with seasonal vegetables
Add Three Grilled Shrimp \$9

FIN TO FORK MP \$

Daily Fresh Seafood Feature

6 OZ FILET MIGNON * 33

Char-Grilled - Whipped Potatoes - Mushroom Ragout

CHICKEN SCALOPPINI 23

Parmesan-Herb Crusted - Lemon & Artichoke Sauce
Rice Pilaf

GRILLED SALMON 24

Basil Butter - Orzo Pasta Primavera

MARYLAND STYLE CRAB CAKE 18 OR 25

Rice Pilaf - Sautéed Spinach - Remoulade

BISTRO PASTA MP \$

Chefs Daily Creation

BLT & P 11

Bacon - Lettuce - Tomato - House Pimento Cheese
Sourdough Toast with Seasoned Fries

BRISKET SLIDERS 13

Carolina Style BBQ - Caramelized Onion - House
Pickles - Toasted Mini House Roll
Served with Seasoned Fries

WINE LIST

DRY WHITE

SAUVIGNON BLANC 8/20

Classic and refreshing hints of wintergreen and lemon with a clean crisp finish.

BIN 17 8/19

"Unoaked" - Aromas of mango and citrus, slight apple and tropical fruit flavor and a pleasingly crisp, clean finish.

ESTATE CHARDONNAY 8/24

"Barrel Fermented" - Flavors of vanilla and toast melds seamlessly with citrus zest and green apple throughout into a lingering finish.

DRY REDS

MADISON LEE RED 8/19

Medium bodied red wine blend anchored by firm, yet mature tannins that complement and enhance the dark and velvety red fruit and cinnamon aroma.

ESTATE CABERNET FRANC 8/20

Medium bodied with flavors of black pepper and slightly smokey finish.

ESTATE MERLOT 8/24

Cocoa dusted red cherry balances with youthful tannins and bright acidity

ESTATE CABERNET SAUVIGNON 8/24

Bouquet evokes olive, red cherry, mint, blueberry and even some tobacco.

SEMI-SWEET

YADKIN VALLEY RIESLING 8/20

Aromas and flavors of green apple and pear with a hint of guava and pineapple.

SALEM FORK BLUSH 8/20

Produced from our Merlot, our Blush is slightly sweet wine balanced with crisp acidity.

MOSCATO 8/20

Aromas of honeysuckle, star fruit and ripe mandarin orange.

SWEET

SALEM FORK SUNSET SANGRIA 8/19

Bursting with fresh berries and tangerine aromas and flavors.

SALEM FORK BLACKBERRY 8/19

Produced from Sauvignon Blanc and infused with blackberry juice. Our Blackberry is sweet but tart, just like having a fresh picked berry from the vine.

WINE TASTING & FLIGHTS 12/20

Choose 1 oz. or 2 oz. pours of your choice of 5 wines and take home a souvenir tasting glass.

WINE WITH A TWIST

Bloody Bordeaux - 7

Mimosa - 7

Sparkling Sunset - 8

Blackberry Spritzer - 7

Cosmopolitan - 7



RESERVES

TWO-FIVE-NINE DRY RIESLING 10/30

Opens with fresh aromas of melon, pear and tropical fruits. Then leads to flavors of apple, lime and mild honey. Smooth, light-medium body and refreshing acidity.

TWO-FIVE-NINE DRY ROSE 10/30

Fresh aromas of cherry and strawberry with a hint of tangerine and orange. Medium bodied with subtle tannins. Finish is fresh and crisp with berry and watermelon.

FAMILY RESERVE CHARDONNAY 10/40

Barrel-aged Chardonnay. Produced from free run juice gathered from the berries, no pressing involved. Aged in 100% new French Oak. Aromas of oak, brown sugar & caramel.

BOURBON BARREL CHARDONNAY 10/40

Mellow aromas of caramel and vanilla complimented by a smooth mouth feel due to an 8 month aging in bourbon barrels. Additional notes of coconut, and banana on the finish.

BOURBON BARREL RED 10/40

Aromas of black cherry, prune and brandy. A blend of Cabernet Sauvignon, Malbec, Merlot and Cabernet Franc. Aged for 8 months in bourbon barrels.

TWO-FIVE-NINE MALBEC 10/30

A big, bold wine which opens with an inky black color to draw you in. Aromas of dark fruit, ripe plum and fig wrap seamlessly around cocoa & cherry with an undercurrent of toasted oak.

FAMILY RESERVE CLARET 10/40

This sumptuous wine opens with aromas of sweet tobacco and sugar plum followed by dragon fruit and dark chocolate. Silky tannins give weight and structure to the blend.

TWO-FIVE-NINE PETIT VERDOT 10/30

Dark, ruby red with aromas of dark chocolate, espresso, cocoa and brown sugar. Low astringency yet full tannic structure.

TWO-FIVE-NINE TANNAT 10/30

Intense fruit, spice and powerful tannins. Rich aromas open into a full mouth-feel with rich tannins balanced against subtle acidity. Flavors of lush dark fruit coated in spice.

ESTATE YADKIN VALLEY PORT 10/25

Produced in the time-tested Oporto method & aged for 2 1/2 years in neutral bourbon barrels. This ruby-style Port is characterized by aromas of black cherry, chocolate & toffee.

RESERVE TASTING & FLIGHTS 30/25

Choose 1 oz. or 2 oz. pours of your choice of 5 wines and take home a souvenir crystal wine glass and tour voucher for the winery.

BEER SELECTION

Featuring Local NC Micro Brews