Welcome to Ashton Creek.

Around here, we believe wine isn't just something you drink, it's something you share. It's laughter across a long table. It's a quiet moment on the porch. It's a story that gets better with every sip.

Our wines are rooted in Virginia's soil and spirit. They're crafted with care to honor our Southern heritage and bring people together — whether it's a family dinner, a weekend celebration, or an impromptu toast with friends.

It's our hope that every bottle we make adds something meaningful to your table — and to your memories.

From my family to yours — cheers!

Alan Thibault

Winemaker, Ashton Creek Vineyard

WHITE WINE

TRAMINETTE 2023 ..... 9.50 Glass | 29.50 Bottle
100% Traminette aged 14 months in French Oak + packed with honeysuckle aromas. Its medium body is beaming with apple + apricot notes, giving fresh minerality to a smooth finish.

PETIT MANSENG 2025 ..... 10.50 Glass | 32 Bottle
100% Petit Manseng aged 5 months in stainless steel and 1 month in neutral oak. Medium-bodied with bright acidity and tropical notes of pineapple, papaya, lemon, and pear.

VIOGNIER 2025 ..... 10 Glass | 33 Bottle
100% Viognier aged 6 months in Stainless Steel. Light-bodied with zest and citrus, this wine gives crisp notes of guava, peach, and passion fruit.

SAUVIGNON RYTOS 2025 ..... 9 Glass | 30 Bottle
88% Sauvignon Rytos, 12% Petit Manseng aged in Stainless Steel + 1 month of new American oak. Medium-bodied with notes of roasted pear, passionfruit, and cantaloupe.

ALBARIÑO 2025 ..... 9.50 Glass | 33 Bottle
88% Albariño, 12% Viognier aged 5 months in stainless steel. A crisp white wine with aromas of lime and lemon zest. Bright flavors of lime and nectarine are complemented by a subtle salinity

LAKESIDE WHITE 2025 ..... 9 Glass | 29 Bottle
56% Traminette + 44% Muscat aged 6 months in Stainless Steel. Carries warm aromas and notes of candied lemon + melon on the palate.

WILLIE'S WHITE 2025 ..... 10 Glass | 30.50 Bottle
100% Traminette aged 6 months in Stainless Steel. A semi-sweet white with notes of melon and pear.
This wine is named after one of our vineyard dogs, Willie—a portion of each bottle sold helps support local shelters.

MOSCATO 2025 ..... 9 Glass | 25 Bottle
100% Golden Muscat aged 5 months in Stainless Steel. Floral aromatics of orange blossom carry into notes of candied pear and peach.

ROSÉ

ROSÉ 2024 ..... 9.50 Glass | 28.50 Bottle
Our flagship field blend Rosé is round and ripe, bursting with watermelon and strawberry. It is vibrant, lush, and effortlessly refreshing.

REFLECTION 2025 ..... 11 Glass | 35 Bottle
61% Moscato, 31% Traminette, 8% Cabernet Sauvignon. Fresh and fruit-forward with notes of watermelon, cranberry, and bright red berries with a hint of sweetness.

RED WINE

CANNONBALL RED 2022 ..... 13 Glass | 39.50 Bottle

33% Chambourcin, 33% Tannat, 23% Cabernet Franc, + 11% Cabernet Sauvignon aged 11 months in French Oak. Medium-body with rich notes of licorice, white pepper, and tart cherry.

GRAVITY 2022 ..... 11 Glass | 32.50 Bottle

67% Noiret, 22% Merlot, + 11% Tannat aged 11 months in French Oak. Dry, earthy notes of tobacco + warm spice

CABERNET SAUVIGNON 2023 ..... 12 Glass | 38 Bottle

100% Cabernet Sauvignon, aged 11 months in French Oak and one month in American Oak. Smooth, medium-bodied, dry red with notes of white pepper and slight vanilla.

LORI ANN 2022 ..... 13 Glass | 42 Bottle

41% Noiret, 32% Merlot, 13% Tempranillo, 7% Tannat, 4% Cabernet Franc, + 3% Cabernet Sauvignon aged 11 months in French Oak. Dry notes of raspberry + cherry with a smooth finish.

TEMPRANILLO 2023 ..... 11 Glass | 36 Bottle

100% Tempranillo aged 12 months in American oak. A fuller-bodied dry red with an earthy nose and notes of Forest Floor, Slate, & Dark Cherry

CABERNET FRANC 2022 ..... 13.50 Glass | 40 Bottle

90% Cabernet Franc + 10% Tannat aged 11 months in French Oak. Ruby red in color with a spicy aroma and notes of red currant, white pepper, and pomegranate.

CABERNET FRANC 2024 ..... On Tap Only | 13.50 Glass

100% aged Cabernet Franc aged 10 months in Appalachian and French Oak. Soft notes of white pepper, balancing the wine's ripe fruit character with a subtle savory edge.

BAILEY'S BOLD 2024 ..... 11 Glass | 36.50 Bottle

60% Cabernet Franc, 40% Caberent Sauvignon aged 11 months in French and New American Oak. A full- bodied red blend with notes of pepper and blackberry.

This wine is named after one of our vineyard dogs, Bailey—a portion of each bottle sold helps support local shelters.

MERLOT 2023 ..... 12 Glass | 38 Bottle

100% Merlot aged 12 months in American Oak. Full-bodied red boasting bold aromas of toasted vanilla, notes of dark cherry and plum with a velvet finish.

SIDEWAY'S 2025 ..... 11 Glass | 34 Bottle

85% Chambourcin, 15% Cabernet Sauvignon aged 6 months in French and American Oak. Semi-sweet with smooth notes of Black Cherry, Plum, and Spice. Served chilled.

This wine is named after one of our vineyard dogs, Waylon—a portion of each bottle sold helps support local shelters.

CELEBRATION NV ..... 11.25 Glass | 45 Bottle

Noriet, Tempranillo, and Chambourcin aged 24 months in French and American Oak. A lightly sparkling red with notes of candied cherry, toasted oak, and cola with a refreshing, crisp finish. Served chilled.

To-Go Wine Discounts:

3 bottles = 5% | 6 bottles = 10% | 12 bottles = 15%

WINE CLUB EXCLUSIVES

RESERVE BOTTLES + UNRELEASED WINES

$15 FLIGHT | 2 OZ. POURS

LAKESIDE WHITE 2024 ..... 9 Glass | 29 Bottle

67% Traminette + 33% Muscat aged 5 months in Stainless Steel. Carries warm aromas and notes of candied lemon + melon on the palate.

REFLECTION 2024 ..... 11 Glass | 35 Bottle

33% Muscat, 33% Viognier, 27% North Block Blend + 13% Norton. Fresh and fruit-forward with notes of watermelon, cranberry, and bright red berries with a hint of sweetness.

BAILEY'S BOLD 2022 ..... 11 Glass | 36.50 Bottle

37% Cabernet Franc, 33% Tannat, + 30% Cabernet Sauvignon aged 11 months in French Oak. A full- bodied red blend with notes of pepper and blackberry.

This wine is named after one of our vineyard dogs, Bailey—a portion of each bottle sold helps support local shelters.

FLIGHT SELECTIONS

$15 FLIGHT | 2 OZ. POURS

WHITE WINE

VIOGNIER 2025 ..... Crisp, Light-bodied — Peach, Guava, Passionfruit

SAUVIGNON RYTOS 2025 ... Medium-bodied — Roasted Pear, Passionfruit, Cantaloupe

PETIT MANSENG 2025 ..... Medium-bodied — Pineapple, Papaya, Pear

RED WINE

CABERNET SAUVIGNON 2023 ... Medium-Bodied & Smooth — White Pepper, Vanilla

TEMPRANILLO 2023 ..... Full-Bodied & Woodsy — Earthy, Slate, Spices

MERLOT 2023 ..... Velvety, Full-Bodied — Toasted Vanilla, Dark Cherry, Plum

SWEET WINE

MOSCATO 2025 ..... Sweet — Peach, Candied Pear

LAKESIDE WHITE 2025 ..... Semi-Sweet Blend — Candied Lemon, Honeydew

SIDEWAY'S 2025 ..... Semi-sweet — Plum, Black Cherry, Spice

DRY WINE

TRAMINETTE 2023 ..... Fresh Minerality — Apricot, Honeysuckle

ROSÉ 2024 ..... Medium Bodied, Tart — Licorice, White Pepper, Cherry

GRAVITY 2022 ..... Earthy Blend — Tobacco, Warm Spice

FOOD MENU

SHAREABLES

MAPLE GLAZED SPROUTS | *GF* **..... 14**
Crispy Brussel Sprouts, Bacon Crumbles, Apples, Maple Balsamic

BAVARIAN PRETZEL 15
Baked Pretzel, Beer Cheese, Spicy Mustard

III CHEESE CRAB DIP | *GFO* **..... 19**
Lump Crab, Parmesan, White Cheddar, Gruyere, Fresh Parsley, Lemon Zest, Crostinis

SMOKY HARISSA FRITES 14
French Fries, Queso Fresco, Fresh Cilantro, Smoky Harissa Aioli, Ketchup

SPINACH & ARTICHOKE DIP | GFO **..... 13**
Spinach, Artichokes, Three Cheese Blend, Fresh Parsley, Crostinis

BOARDS

ACV SIGNATURE | *GFO* **..... 32**
Assortment of Cured Meats, Pickled Vegetables, Artisanal Cheeses, Spreads, Fresh Fruit, Bread

ACV FROMAGE | *GFO* **..... 26**
Assortment of Pickled Vegetables, Artisanal Cheeses, Spreads, Fresh Fruit, Bread

FIELDFARE

PANZANELLA SALAD 15
Crispy Brussel Sprouts, Bacon Crumbles, Goat Cheese, Apples, Cipollini Onions, Pretzel Pieces, Manseng Mustard Vinaigrette
See our add ons!

CHARRED AUTUMN HEART | *GF* **..... 13**
Romaine Heart, Shaved Prosciutto, Parmesan, Roasted Figs, Pickled Shallots, Demi Red Wine Balsamic
See our add ons!

VINEYARD HOUSE SALAD | *GF* **..... 12**
Vibrant Greens, English Cucumbers, Cherry Tomatoes, Shredded Carrots, Buttermilk Ranch
See our add ons!

***ADD-ONS:**
GRILLED OR FRIED CHICKEN 7
ONE LAMB CHOP 9
PORK BELLY 9

*GF = Gluten Free
*GFO = Gluten Free Option

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Any substitutions or add-ons are subject to up-charges

BOWLS

SMOKED PORK BELLY | GF **..... 16**
Carolina Smoked Pork Belly, Roasted Butternut Squash, Braised Collards, Ancient Grains, ACV Cabernet BBQ

BIRRIA LAMB | GF **..... 18**
Red Wine Braised Riverside Vines Lamb, Queso Fresco, Pickled Shallots, Fresh Cilantro, Ancient Grains, Salsa Verde, Birria Consommé

HARVEST MOON | GF, V **..... 15**
Roasted Butternut Squash, Baby Arugula, Cipollini Onions, Wild Mushrooms, Ancient Grains, Maple Balsamic

HANDHELDS

VINEYARD BURGER 19
6oz. Riverside Vines Ground Lamb, Whipped Goat Cheese, Caramelized Onions, Smokey Harissa Aioli, Brioche Bun
Served with Plain Fries

SOUTHERN BIRD SANDWICH 17
Hand-Breaded Chicken Breast, Tangy Slaw, ACV Cabernet BBQ Sauce, Brioche Bun
Served with Plain Fries

LAMB BIRRIA FLATBREAD 15
Red Wine Braised Riverside Vines Lamb, Three Cheese Blend, Queso Fresco, Pickled Shallots, Fresh Cilantro, Salsa Verde, Birria Consommé, Flatbread

FIG & PIG FLATBREAD 15
Shaved Prosciutto, Three Cheese Spread, Figs, Baby Arugula, Balsamic Glaze, Flatbread

VINEYARD CLASSICS

BUTTERMILK FRIED CHICKEN 16
Hand-Breaded Chicken Breast, French Fries, Fresh Parsley, Honey Maple Glaze, Ketchup, Buttermilk Ranch

SOLSTICE LAMB CHOPS | *GF* **..... 22**
Riverside Vines Lamb Chops, Butternut Squash Puree, Cipollini Onions, Wild Mushrooms, Ancient Grains, Demi Red Wine Balsamic

BLACKENED BLUEFISH 16
Blackened Chesapeake Bluefish, Creamy Polenta, Blistered Cherry Tomatoes, Étouffée

**GF= Gluten Free*
**GFO = Gluten Free Option*
**V = Vegan*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Any substitutions or add-ons are subject to up-charges

KIDS FARE

CHICKEN STRIPS 10
Served with Fresh Fruit & Ketchup

PLAIN FRIES 8

CHEESE FLATBREAD 10

DESSERT

APPLE PIE CRÈME BRÛLÉE ... 9

BROWNIE SUNDAE 12

ADD-ON ICE CREAM:
VANILLA ICE CREAM.... 6

PUP PLATES

Dog-friendly Greens, Chopped Carrots,
Ground Mutton, Peanut Butter

SMALL 6
MEDIUM 8
LARGE 10

COCKTAILS *at the* CREEK

TINTO DE VERANO **10**
red wine, lemon-lime soda, citrus

KALIMOXTO **10**
red wine, coca-cola, orange

CREEKSIDE SPRITZER **12**
white wine, club soda, lemon juice, apple & raspberry juice, mint