

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



FOOD MENU



SHAREABLES

THAI CHILI SPROUTS 13

Brussels Sprouts, Bacon Crumbles, Parmesan, Sweet Thai Chili Sauce

pairing suggestion: ACV Rosé

BAVARIAN PRETZEL 14

Baked Pretzel, Beer Cheese, Spicy Mustard

pairing suggestion: Traminette

III CHEESE CRAB DIP 19

Lump Crab, Parmesan, White Cheddar, Gruyere, Old Bay, Lemon Zest

pairing suggestion: Lakeside White

BOWLS

HARVEST BOWL 16

Roasted Butternut Squash, Sushi Rice, Brussel Sprouts, Apple Chips, Pomegranate Seeds, Butternut Squash Vinaigrette
See our add ons!

pairing suggestion: Bailey's Bold, Rosé

BRAISED LAMB TACO 19

Braised Riverside Vines Lamb, Sushi Rice, Corn Salsa, Vibrant Greens, Pickled Onion, Avocado Lime Crema, Roasted Red Pepper, Tortilla Strips

pairing suggestion: Cabernet Franc

*AHI TUNA POKE BOWL 21

Tuna, Sushi Rice, Pickled Carrots, Vibrant Greens, Avocado, Pineapple Salsa, Spicy Mayo, Scallions

pairing suggestion: Albariño

FIELDFARE

CHARRED AUTUMN HEART SALAD 15

Romaine Heart, Bacon Crumbles, Parmesan, Apple Chips, Pomegranate Seeds, Butternut squash Vinaigrette

See our add-ons!

pairing suggestion: Lakeside, Reflection

HOUSE SALAD 12

Vibrant Greens, Cucumber, Carrot, Heirloom Tomato, Buttermilk Ranch Dressing

See our add-ons!

pairing suggestion: Viognier

*ADD-ONS:

GRILLED OR FRIED CHICKEN 7

BRAISED LAMB 8

PORK BELLY 7

*AHI TUNA 12

BOARDS

ACV SIGNATURE 29

Assortment of Cured Meats, Pickled Vegetables, Artisanal Cheeses, Spreads, Fresh Fruit, Bread | GFO

ACV FROMAGE 24

Assortment of Pickled Vegetables, Artisanal Cheeses, Spreads, Fresh Fruit, Bread | GFO

*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

HOUSE SPECIALTIES

BUTTERMILK FRIED

CHICKEN WITH FRITES 16

Hand-cut Chicken Breast Strips Seasoned +
Fried, Buttermilk Batter, Seasoned Fries,
House-made Buttermilk Ranch Dressing
pairing suggestion: Intermission

LAMB LOLLIS 19.50

Grilled Riverside Vines Lamb Chops, Corn
Salsa, Red Wine Reduction
pairing suggestion: Gravity

LOW COUNTRY POUTINE 14

Beef Gravy, Cheese Curds, Seasoned Fries
See our add ons!
pairing suggestion: Tempranillo

HANDHELDS

SERVED WITH HOUSE-MADE CHIPS
SUB PLAIN FRIES 3.50 UPCHARGE

VINEYARD BURGER 18

6oz. Riverside Vines Ground Lamb, Smoked
Gouda, Bacon, Fig Jam, Spicy Mustard
Brioche Bread
pairing suggestion: Cabernet Sauvignon

YARDBIRD 16

Fried Chicken Breast, Vibrant Greens, Pickled
Cucumber, House-made Buttermilk Ranch
Dressing, Brioche Bread
pairing suggestion: SideWay's

CAPRESE MELT 15

Mozzarella, Basil, Heirloom Tomatoes, Basil
Lemon Aioli, Sourdough Bread
See our add-ons!
pairing suggestion: Willie's White

*ADD-ONS:

- GRILLED OR FRIED CHICKEN 7
- BRAISED LAMB 8
- PORK BELLY 7
- *AHI TUNA 12

DESSERT

ASK ABOUT OUR SPECIALS!

CAMPFIRE CRESCENDO 9

Puff Pastry, Hazelnut Spread, Marshmallows,
Graham Crackers, SideWay's Gastrique

MOLTEN LAVA CAKE 12

Sweet Street Lava Cake, SideWay's Gastrique

ADD-ON ICE CREAM:

FLAVOR OF THE WEEK 7

KIDS FARE

CHICKEN STRIPS 10

Served with Fresh Fruit

GRILLED CHEESE 9

PLAIN FRIES 7

PUP PLATES

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

SMALL 6

MEDIUM 8

LARGE 10



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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 2022 12 Glass | 38 Bottle
90% Cabernet Sauvignon + 10% Tannat, aged 11 months in French Oak and one month in American Oak. Smooth, medium-bodied, dry red with notes of red cherry and 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

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.

MERLOT 2023 12 Glass | 36 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.

To-Go Wine Discounts:
3 bottle = 5% off | 6 bottles = 10% | 12 bottles = 15%



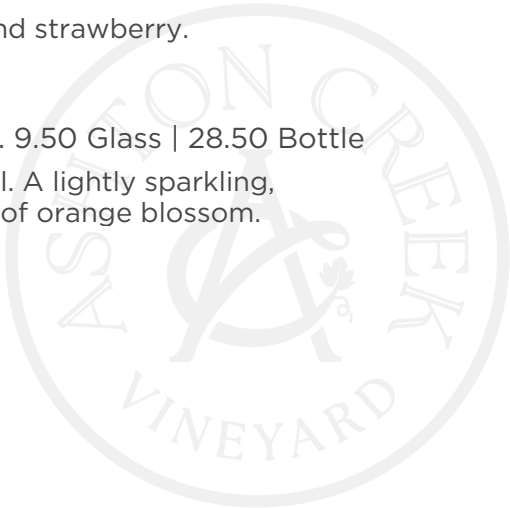
WHITE WINE

- 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.
- VIIGNIER 2023** 10.50 Glass | 32.50 Bottle
- 100% Viognier aged 6 months in Stainless Steel. Light-bodied with bright green aromas, this wine gives crisp notes of stone fruit + honeydew.
- ALBARIÑO 2024** 9.50 Glass | 32 Bottle
- 100% Albariño aged 5 months in Stainless Steel. This medium-bodied wine bursts with tropical fruit aromas, balanced by a bright citrus edge and a refreshing touch of salinity on the finish.
- LAKESIDE WHITE 2023** 9 Glass | 27.50 Bottle
- 65% Traminette + 35% Muscat aged 6 months in Stainless Steel. Carries floral aromas and notes of lychee + melon on the palate.
- WILLIE'S WHITE 2024** 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 2024** 9 Glass | 25 Bottle
- 100% Golden Muscat aged 5 months in Stainless Steel. With exotic notes of saffron and a hint of white pepper. Layers of ripe peach, nectarine, and gooseberry on the palate.

ROSÉ + SPARKLING

- 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.
- TRAM-MOSA 2022** 9.50 Glass | 28.50 Bottle
- 100% Traminette aged 3 months in French Oak + 4 months in Stainless Steel. A lightly sparkling, mimosa-inspired white back-sweetened with tangerine juice carrying notes of orange blossom.

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WINE CLUB EXCLUSIVES

RESERVE BOTTLES + UNRELEASED WINES

PETIT MANSENG 2023	32 Bottle
INTERMISSION 2023	27 Bottle
REFLECTION 2024	35 Bottle
MARIA 2023	36 Bottle
CABERNET FRANC 2022	40 Bottle



FLIGHT SELECTIONS

\$15 FLIGHT | PICK 3 | 2 OZ. POURS



WHITE WINE

TRAMINETTE 2023 Fresh Minerality — Apricot, Honeysuckle

VIOGNIER 2023 Crisp, Light-bodied — Stone Fruit, Honeydew

ALBARIÑO 2024 Bright, Acidic — Citrusy, Tropical, Guava

LAKESIDE WHITE 2023 Floral Blend — Lychee, Melon

WILLIE’S WHITE 2024 Semi-Sweet Blend — Lemon, Honeysuckle

MOSCATO 2024 Sweet — Peach, Nectarine, Gooseberry

ROSÉ & SPARKLING

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

TRAM-MOSA 2022 Sparkling, Mimosa-esque — Tangerine, Orange Blossom

RED WINE

CANNONBALL RED 2022 Medium-Bodied, Tart — Licorice, White Pepper, Cherry

GRAVITY 2022 Earthy Blend — Tobacco, Warm Spice

CABERNET SAUVIGNON 2022 Smooth, Medium-Bodied — Vanilla, Red Cherry

LORI ANN 2022 Smooth Blend — Raspberry, Cherry

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

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

COCKTAILS *at the* CREEK

TINTO DE VERANO	10
red wine, lemon-lime soda, citrus	
KALIMOXTO	10
red wine, coca-cola, orange	
FALL MARGARITA	14
tequila, brown sugar & sage simple syrup, apple cider	
RED FLANNEL	14
vodka, cinnamon & vanilla simple syrup, cannonball red	
SPICED RUM PUNCH	15
spiced rum, blueberry ancho jam, pomegranate juice, ginger beer	



SUSHI MENU

AVAILABLE SELECT DAYS

CHESAPEAKE 19

Seasoned Lump Crab, Cucumber, Spicy Mayo, Corn Salsa, Scallion

pairing suggestion: Willie's White

VINEYARD VEGGIE 17

Cucumber, Pickled Carrots, Whipped Fromage Blanc, Spicy Mayo, Scallions

pairing suggestion: Tram-Mosa

*SPICY TUNA 19

Blackened Seared Tuna, Cucumber, Spicy Mayo, Pineapple Salsa infused with Willie's White

pairing suggestion: Traminette



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