

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.

VOIGNIER 2024 On Tap Only | 10 Glass

100% Viognier aged 6 months in Stainless Steel. Light-bodied with zest and citrus, this wine gives crisp notes of pears, peaches, and other tropical fruits.

VOIGNIER 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.

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.

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 On Tap Only | 9 Glass

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.



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.

CABERNET SAUVIGNON 2023 On Tap Only | 12 Glass

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.

MERLOT 2023 On Tap Only | 12 Glass

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.

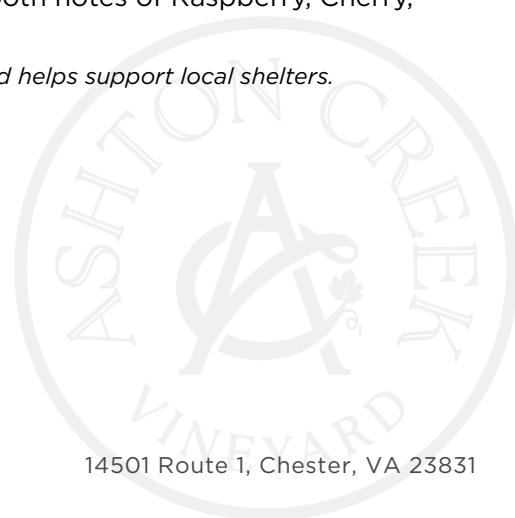
SIDEWAY'S 2024 11 Glass | 34 Bottle

100% Chambourcin aged 6 months in Hungarian Oak. Semi-sweet with smooth notes of Raspberry, Cherry, 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.

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

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

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 2024** Crisp, Light-bodied — Peach, Citrus, Tropical
- 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
- LAKE SIDE WHITE 2024** Semi-Sweet Blend — Candied Lemon, Honeydew
- SIDEWAY’S 2024** Semi-sweet — Raspberry, Cherry, Spice

DRY WINE

- TRAMINETTE 2023** Fresh Minerality — Apricot, Honeysuckle
- ROSÉ 2024** Medium Bodied, Tart — Licorice, White Pepper, Cherry
- CABERNET SAUVIGNON 2022** Smooth, Medium-Bodied — Cherry, Vanilla

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, Toasted Flatbread

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

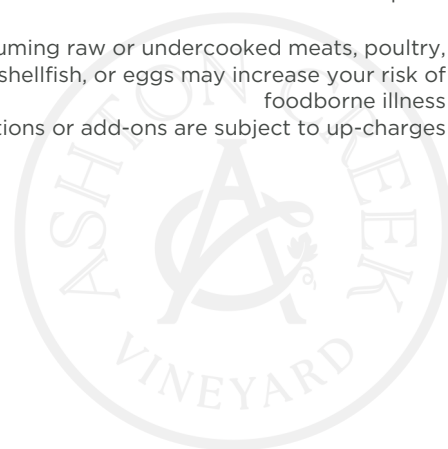
ONE LAMB CHOP 9

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 BURGER19

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

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*GFO = Gluten Free Option

*V = Vegan

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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	

