

FOOD

MENU

ASHTON CREEK VINEYARD

BRUNCH served all day

CHORIZO & EGG EMPANADAS 12.95
Scrambled egg and spicy sausage wrapped in pie crust served with chipotle aioli and salsa comes 2 to an order

PUMPKIN FRENCH TOAST CASSEROLE 12.75
Cinnamon French toast swirled with sweet cream cheese dollops, pumpkin puree and drizzled with maple syrup

GOAT GETTER BREAKFAST BISCUIT 10.25
Herbed goat cheese, Applewood smoked ham and apple butter on a honey butter biscuit served with a side of potato rounds

SALADS & SANDWICHES

CHICKEN CAESAR SALAD 12.00
Mixed greens, cherry tomatoes, cucumbers, shredded parmesan cheese, grilled chicken, baked naan chips and Tuscan Caesar dressing +sub steak \$3.00

GOAT IN THE ORCHARD 11.00
Goat cheese, apples, candied pistachios, crasins and cucumbers on mixed greens, served with toasted crostini's +add chicken grilled or fried \$3.00

GREEK FARRO BOWL 11.95
Mixed greens, marinated farro, cucumber, pickled onions, cherry tomato, olives, feta cheese and Lemon-Balsamic Vinaigrette

SOUP

SHE CRAB 11.25



HAM & CHEESE MELT 13.00
Applewood smoked ham, bacon, cheddar cheese, dijon mustard and caramelized onions on baked naan bread served with a pickle and chips

STEAK & CHEESE MELT 14.00
Grilled steak, caramelized onions, chipotle aioli and melted cheese on toasty baguette served with chips

CRISPY CHICKEN SANDWICH 14.00
*Fried chicken and herbed goat cheese with a drizzle of hot honey on a brioche bun served with pickles and chips *ask for it classic to omit the goat cheese**

BLT 12.00
Bacon, tomatoes and mixed greens with a drizzle of ranch dressing on fried naan bread served with chips

NON ALCOHOLIC DRINKS

SODA 2.50
 ICED COFFEE 4.50
 SWEET & UNSWEET TEA 2.50

SHARES

CHARCUTERIE BOARD 32.00
An assortment of cured meats and artisan cheeses, house-made apple butter, pickled vegetables, kalamata olives, stuff dates and fresh fruit served with a baked baguette and crackers

CHEESE BOARD 21.98
An assortment of artisan cheeses, house-made apple butter, pickled vegetables, kalamata olives and fresh fruit served with a baked baguette and crackers

BAKED CRAB DIP 17.50
Creamy crab dip topped with old bay served with fried naan chips

SPINACH & ARTICHOKE DIP 12.25
Creamy spinach and artichoke dip topped with parmesan cheese served with baked crostini's

BONELESS WINGS 13.75
*Crispy boneless wings tossed in your choice of garlic parmesan, teriyaki or sweet chili sauce served with ranch *Eight per order*

THAI CHILI BRUSSEL SPROUTS 10.25
Fried brussel sprouts tossed in sweet Thai chili sauce topped with parmesan cheese and bacon crumbles

CAJUN GARLIC FRITES 9.00
Crispy French fries tossed in garlic oil and a cajun spice blend served with ketchup and chipotle aioli

DESSERT

PUMPKIN CHEESECAKE 8.00

PEANUT BUTTER BANANA CHEESECAKE 8.00

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SCAN ME