

Food Menu

Fall / Winter 2020

Starters & Shares

Cheese & Charcuterie Board – an assortment of cured meats and cheeses, house made apple butter, served with toasted baguette, crackers, olives and pickles ... \$18.50

Baked Crab Dip – creamy crab dip served with nann bread ... \$15.00

Steak & Cheese Latkes – shredded potato cakes stuffed with Havarti dill cheese and shredded beef, served with mixed greens and pickled red onion ... \$10.00

Spinach & Artichoke Dip – spinach and artichoke marinated in white wine with asiago creamed cheese served with toasted baguette for dipping ... \$8.50

Garlic Asiago Fries –specialty fries with garlic, asiago cheese and chives ... \$6.50

Soup - Salads - Sandwiches

Soup Du Jour Special – see our specials board or ask us for more details

Harvest Salad – balsamic marinated root vegetables, dried cranberry and fig with spiced walnuts on mixed greens comes with lemon EVOO and balsamic dressing ... \$9.00 *v *gf

*contains nuts

BLT Flatbread – bacon, lettuce & tomato with a drizzle of ranch on fried naan bread comes with chips... \$9.50

Southern Chicken Flatbread– fried chicken, pimento cheese, house made apple butter with mixed greens and pickled red onion served on naan with chips... \$9.75

Chipotle Roast Beef Sliders – sweet and spicy chipotle roast beef with gruyere cheese and house made pickles comes 3 to an order, served with chips... \$10.00

Dessert

Check out our specials board inside or ask us for more information

*v = vegan *gf = gluten free

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