



ASHTON CREEK VINEYARD MENU

HOUSE FAVORITES

CHARCUTERIE BOARD (GFO) \$25
An assortment of cured meats and cheeses, house-made apple butter, pickled vegetables, kalamata olives served with a toasted baguette & crackers

CHEESE BOARD \$21
An assortment of artisan cheeses, house-made smoked gouda pimento, pickled vegetables, candied walnuts, dried fruit served with a toasted baguette & crackers

SMOKED SALMON DIP \$15
Chilean smoked salmon, cream cheese, fresh dill served with fried naan chips

SPINACH & ARTICHOKE DIP \$12
Spinach & artichokes marinated in Willie's White, gruyere creamed cheese served with toasted crostini's

THAI CHILI BRUSSEL SPROUTS (GF) \$10
Crispy sprouts tossed in sweet Thai chili finished with shaved parmesan & bacon crumbles

CALAMARI \$15
Lightly battered squid tossed in lemon EVOO served over a bed of greens with sweet Thai chili

TRUFFLE FRIES \$10
Specialty fries served with truffle infused cheese sauce topped with shredded parmesan

V - VEGETARIAN
GF - GLUTEN FREE
GFO - GLUTEN FREE OPTION



CHECK OUT OUR SPECIALS BOARD FOR WEEKLY
SANDWICH & SOUP SPECIALS!

SALADS/BOWLS

HARVEST GRAIN BOWL \$12.50
Spiced quinoa, roasted butternut squash, baby kale, sliced apples, goat cheese & slivered almonds served with Balsamic vinaigrette

GOAT IN THE GARDEN \$10.50
Mixed greens, goat cheese, fresh strawberries, blueberries, pickled onions & dried fruit served with Lemon-Balsamic vinaigrette

CHICKEN KALE CAESAR \$11.50
Fresh baby kale, cherry tomatoes, cucumber, shredded parmesan & fried chicken served with Tuscan Caesar dressing and baked naan chips

FLATBREADS

THE LOX \$16.50
Chilean smoked salmon, mozzarella & gruyere cheese spread, capers, pickled onions topped with fresh dill

CHICKEN, BACON & RANCH \$15.50
Fried chicken, crispy bacon crumbles, mozzarella and parmesan cheese spread, banana peppers topped with ranch dressing

APPLE, PROSCIUTTO & GOUDA \$15.50
Thinly sliced prosciutto, mozzarella & smoked gouda cheese spread, crisp sliced apples, caramelized onions topped with a drizzle of honey

ROASTED SQUASH, BACON & PESTO \$14.50
Crispy bacon crumbles, mozzarella & parmesan cheese spread, roasted butternut squash topped with basil pesto

DESSERT

Molten Lava Cake topped with a house-made red wine chocolate fudge sauce

Check out our specials board in the tasting room for additional dessert options!