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.

VIOGNIER 2024 ..... 10 Glass | 33 Bottle
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.

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.

INTERMISSION 2023 ..... 10 Glass | 27 Bottle
50% Petit Manseng + 50% Chardonnay aged 6 months in Stainless Steel. Fruit-forward with crisp apple and notes of minerality.

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.

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

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

INTERMISSION 2023 ..... Balanced, Round — Green Apple

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

LAKESIDE 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

PEACH PEPPER SPROUTS | *GF* **..... 14**
Crispy Brussel Sprouts, Parmesan, Maple Bourbon Bacon, Hot Peach Pepper Glaze

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

TRUFFLE FRITES 13
French Fries, Parmesan, Truffle Oil, Fresh Herb Blend, Ketchup, Garlic Aioli

ELOTE CORN DIP 11
Elote Corn Dip, Queso Fresco, Fresh Cilantro, Charred Lime Wedge, Tortilla Chips

BOARDS

ACV SIGNATURE | *GFO* **..... 30**
Assortment of Cured Meats, Pickled Vegetables, Artisanal Cheeses, Spreads, Fresh Fruit, Bread

ACV FROMAGE | *GFO* **..... 24**
Assortment of Pickled Vegetables, Artisanal Cheeses, Spreads, Fresh Fruit, Bread

FIELDFARE

SUMMER STACK | *GF* **..... 12.50**
Compressed Watermelon, Feta Mousse, Feta Crumbles, Baby Arugula, Mint Pistachio Pico, Sideways Gastrique

SUMMER PEACH SALAD | *GF***..... 15**
Vibrant Greens, Burrata, Grilled Peaches, Mint, Cracked Black Pepper, ACV Harissa Honey Rosé
See our add ons!

CHARRED CAESAR HEART | *GF* **..... 13**
Romaine Heart, Parmesan, Maple Bourbon Bacon Crumbles, Lemon Zest, Cracked Black Pepper, Tuscan Caesar
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
CHESAPEAKE BLUEFISH 7
ONE LAMB CHOP 9
PORK BELLY 9
ONE CRAB CAKE 10

*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

ASHTON CREEK VINEYARD

| SPRING 2026 |

VINEYARD CLASSICS

BUTTERMILK FRIED CHICKEN 16
Hand-Breaded Chicken Breast, French Fries, Fresh Parsley, Honey Maple Glaze, Ketchup, Buttermilk Ranch,

PORK BELLY ELOTE STACK 16
Smoked Carolina Pork Belly, Elote Corn Dip, Queso Fresco, Fresh Cilantro, ACV Cabernet BBQ Sauce

HARISSA LAMB CHOPS | *GF* 22
Lamb Chops, Harissa Seasoning, Mint Pea Puree, Sideways Gastrique

BLACKENED BLUEFISH| *GF* 16
Blackened Chesapeake Bluefish, Charred Silky Corn, Pickled Red Cabbage, Fennel Leaves, Herb Oil

PEACHY KEEN CRAB CAKES ... 22
Two Lump Crab Cakes, Peach Salsa, Baby Arugula, Remoulade

KIDS FARE

CHICKEN STRIPS 10
Served with Fresh Fruit & Ketchup

QUESADILLA 9

PLAIN FRIES 7

**GF= Gluten Free*
**GFO = Gluten Free Option*

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HANDHELDS

SERVED WITH A SIDE SALAD
SUB PLAIN FRIES 3.50 UPCHARGE
SUB TRUFFLE FRITES 6.50 UPCHARGE

VINEYARD BURGER 18
6oz. Riverside Vines Ground Lamb, Sharp White Cheddar, Maple Bourbon Bacon Jam, Crispy Onions, Brioche Bread

SOUTHERN BIRD SANDWICH 16
Hand-Breaded Chicken Breast, Tangy Slaw, ACV Cabernet BBQ Sauce, Brioche Bun

MEDITERRANEAN CAESAR WRAP 13
Feta, Cherry Tomatoes, Romaine, Tuscan Caesar, Tortilla
See our add-ons!

***ADD-ONS:**

GRILLED OR FRIED CHICKEN 7
CHESAPEAKE BLUEFISH 7
ONE LAMB CHOP 9
PORK BELLY 9

PUP PLATES

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

SMALL 6
MEDIUM 8
LARGE 10

DESSERT

ASK ABOUT OUR SPECIALS!

PEACH BRIOCHE BREAD PUDDING 14
Grilled Peaches, Fresh Mint, Caramel Sauce

BAILEY'S BOLD STRAWBERRY SHORTCAKE 10
Split Top Biscuit, Macerated Strawberries, Powdered Sugar

ADD-ON ICE CREAM:
VANILLA ICE CREAM.... 8

COCKTAILS *at the* CREEK

TINTO DE VERANO **10**
red wine, lemon-lime soda, citrus

KALIMOXTO **10**
red wine, coca-cola, orange

VIOGNIER SPRITZER **12**
viognier, club soda, lemon juice, apple & raspberry juice, mint