

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!



Winemaker, Ashton Creek Vineyard



FOOD MENU



SHAREABLES

TUSCAN PARM FRITES 13

Seasoned Fries, Tuscan Oil, Parmesan, Parsley, Rosemary, Thyme, Roasted Red Pepper Garlic Aioli

pairs with Willie's White

THAI CHILI SPROUTS 13

Brussels Sprouts, Bacon, Parmesan, Thai Chili sauce

pairs with Lady May

BAVARIAN PRETZEL 13

Baked Pretzel, Beer Cheese, Spicy Mustard

pairs with Traminette

III CHEESE CRAB DIP 18

Lump Crab, Parmesan, White Cheddar, Gruyere, Old Bay, Lemon Zest

pairs with Lakeside White

BOWLS

BRAISED LAMB TACO 18

Braised Riverside Vines Lamb, Sushi Rice, Corn Salsa, Vibrant Greens, Pickled Onion, Avocado Lime Crema, Roasted Red Pepper, Tortilla Strips

pairs with Cabernet Franc

*AHI TUNA POKE BOWL 21

Tuna, Sushi Rice, Cucumber, Vibrant Greens, Pineapple Salsa, Spicy Mayo, Nori, Scallions, Avocado

pairs with Albariño

FIELD FARE

SUMMER WEDGE 9

Iceberg Lettuce, Bacon Crumbles, Blue Cheese, Roasted Red Peppers, House-made Buttermilk Ranch Drizzle

pairs with Lakeside White

HOUSE SALAD 10

Vibrant Greens, Cucumber, Carrot, Grape Tomato, Lemon Balsamic or Ranch

pairs with Viognier

STRAWBERRY FIELD 12

Baby Spinach, Strawberry, Feta, Candied Pistachio, Lemon Balsamic Vinaigrette

pairs with Lady May

SALAD ADD-ONS:

GRILLED OR FRIED CHICKEN 7

GRILLED SHRIMP 8

*AHI TUNA 12

BOARDS

ACV SIGNATURE 29

Assortment of Cured Meats, Pickled Vegetables, Artisanal Cheeses, Spreads, Fresh Fruit, Bread | GFO

ACV FROMAGE 24

Assortment of Pickled Vegetables, Artisanal Cheeses, Spreads, Fresh Fruit, Bread | GFO

*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



HOUSE SPECIALTIES

BUTTERMILK FRIED CHICKEN WITH FRIES 15

Hand-cut Chicken Breast Strips Seasoned + Fried, Buttermilk Batter, Seasoned Fries, House-made Buttermilk Ranch Dressing
pairs with Intermission

LAMB LOLLIS 19.50

Grilled Riverside Vines Lamb Chops, Corn Salsa, Red Wine Reduction
pairs with Gravity

SEARED SHRIMP 18

Seared Shrimp, White Cheddar Corn Puree, Scallions, Lemon Zest
pairs with Albariño

HANDHELDS

SERVED WITH HOUSE-MADE CHIPS

VINEYARD BURGER 17

6 oz. Riverside Vines Ground Lamb, American Cheese, Red Wine Caramelized Onions, Pickled Cucumber, Roasted Red Pepper Aioli
Pairs with Cannonball Red

YARDBIRD 15

Fried Chicken Breast, Vibrant Greens, Pickled Cucumber, House-made Buttermilk Ranch Dressing
pairs with Side Way's

CAESAR WRAP 7

Vibrant Greens, Parmesan, Tomato, Tuscan Caesar Dressing
pairs with Petit Manseng

CAESAR WRAP ADD-ONS:

GRILLED OR FRIED CHICKEN... 7

GRILLED SHRIMP... 8

*AHI TUNA... 12

DESSERT

STRAWBERRY SHORTCAKE 9

CHEESECAKE 9

KIDS

CHEESE QUESADILLA 9

CHICKEN STRIPS 9

Served with Fresh Fruit + Veggies

PLAIN FRIES 6

PUP PLATES

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

SMALL 6

MEDIUM 8

LARGE 10

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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 | 30.50 Carafe | 28.50 Growler

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.

LORI ANN 2022 13 Glass | 42 Bottle | 40 Carafe | 38 Growler

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.

CABERNET FRANC 2022 13.50 Glass | 40 Bottle | 38 Carafe | 36 Growler

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.

BAILEY'S BOLD 2022 11 Glass | 36.50 Bottle | 34.50 Carafe | 32.50 Growler

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.

MERLOT 2023 12 Glass | 36 Bottle

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.

SIDE WAY'S 2023 11 Glass | 32.50 Bottle | 30.50 Carafe | 28.50 Growler

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.

SWEET SUMMERTIME 2023 9.50 Glass | 28.50 Bottle

58% Merlot + 42% Muscat sweetened with blackberry juice. Served chilled.

To-Go Wine Discounts:

3 bottle = 5% off | 6 bottles = 10% | 12 bottles = 15%



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.

VIIGNIER 2023 10.50 Glass | 32.50 Bottle

100% Viognier aged 6 months in Stainless Steel. Light-bodied with bright green aromas, this wine gives crisp notes of stone fruit + honeydew.

PETIT MANSENG 2023 10.50 Glass | 32 Bottle

100% Petit Manseng aged 6 months in Stainless Steel. A round wine with bright, juicy flavors of pineapple and tropical fruit, this wine finishes with the perfect touch of sweetness.

ALBARIÑO 2023 9.50 Glass | 32 Bottle | 26 Carafe | 24 Growler

97% Albariño + 3% Viognier aged 6 months in Stainless Steel. Medium-bodied wine with bright acidity and distinct notes of stone, lemon, and honey.

INTERMISSION 2023 9 Glass | 27 Bottle | 25.50 Carafe | 24.50 Growler

50% Petit Manseng + 50% Chardonnay aged 6 months in Stainless Steel. Fruit-forward with crisp apple and notes of minerality.

LAKESIDE WHITE 2023 9 Glass | 27.50 Bottle | 26 Carafe | 24.50 Growler

65% Traminette + 35% Muscat aged 6 months in Stainless Steel. Carries floral aromas and notes of lychee + melon on the palate.

WILLIE'S WHITE 2024 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 2022 8.50 Glass | 23.50 Bottle

100% Golden Muscat aged 6 months in Stainless Steel. Sweet white with notes of white flowers and golden honey.

ROSÉ + SPARKLING

ROSE 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.

LADY MAY 2023 9.50 Glass | 28.50 Bottle

58% Muscat, 30% Petit Manseng, + 12% Merlot aged 11 months in Stainless Steel for a crisp finish. Fruit-forward notes of strawberry, pear, and honey on the palate.

TRAM-MOSA 2022 9.50 Glass | 28.50 Bottle

100% Traminette aged 3 months in French Oak + 4 months in Stainless Steel. A lightly sparkling, mimosa-inspired white back-sweetened with tangerine juice carrying notes of orange blossom.

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WINE CLUB EXCLUSIVES

RESERVE BOTTLES + UNRELEASED WINES

REFLECTION 2024	32 Bottle
MARIA 2023	36 Bottle
TEMPRANILLO 2023	36 Bottle
VIOGNIER 2022	33.50 Bottle
PETIT MANSENG 2022	31 Bottle



COCKTAILS *at the* CREEK

TINTO DE VERANO 10

red wine, lemon-lime soda, citrus

KALIMOXTO 10

red wine, coca-cola, orange

BASIL LEMONADE 12

vodka, lemonade, basil simple syrup

GIN RICKY 12

summer version: thyme simple syrup, gin, club soda, lime juice

SOUTHERN SWEET TEA 12

sweet tea, bourbon, rosemary honey simple syrup



SUSHI MENU

AVAILABLE SELECT DAYS

CHESAPEAKE 18

Seasoned Lump Crab, Cucumber, Spicy
Mayo, Corn Salsa, Scallion

pairs with Lakeside White

VINEYARD VEGGIE 16

Cucumber, Carrot Batonnets, Whipped
Fromage Blanc, Roasted Red Pepper Aioli,
Scallion

Pairs with Lady May

***SPICY TUNA 19**

Blackened Seared Tuna, Cucumber, Spicy
Mayo, Pineapple Salsa infused with Willie's
White

pairs with Traminette



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SUSHI MENU

AVAILABLE SELECT DAYS

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Seasoned Lump Crab, Cucumber, Spicy
Mayo, Corn Salsa, Scallion

pairs with Lakeside White

VINEYARD VEGGIE 16

Cucumber, Carrot Batonnets, Whipped
Fromage Blanc, Roasted Red Pepper Aioli,
Scallion

Pairs with Lady May

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Blackened Seared Tuna, Cucumber, Spicy
Mayo, Pineapple Salsa infused with Willie's
White

pairs with Traminette



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