Owen Valley Winery

MENU

FOOD

Shareable

HUNTERS PLATTER **$16**
Local summer sausage your choice of one cheese, crackers, and chocolate covered almonds

MEDITERRANEAN **$13**
Hummus, pita wedges, olives, pepperoncini, dried fruit

CHEESE & CRACKERS **$13**
Your choice of one cheese, crackers and chocolate covered almonds

CHARCUTERIE PLATTER **$23**
Summer sausage, chefs choice of two types of cheese, pickled vegetables, dried fruit, mixed nut, candied nuts, olives

BREAD BOARD **$18**
Baked brie topped with fig jam, toasted bread, pickled vegetables, dried fruit

PUB CHIPS **$10**
Kettle chips, melted cheese blend, crumbled bacon, and ranch dressing

Add BBQ Pork **$5**

OLIVES & CROSTINI **$10**
Oven warmed olives tossed in olive oil and balsamic reduction served with toasted crostini

MEXICAN CORN DIP **$10**
Cream cheese, corn, hot sauce, pickled mild jalapeno, lime, chihuahua cheese topped with adobo served with tortilla chips. (mild heat)

Side Dish

KETTLE CHIPS **$3**

OLIVES MIX **$5**

BLOCK CHEESE **$7**
Rosemary Olive Oil Asiago - Black Pepper Asiago
Tomato Basil Cheddar - Gold Asiago -
Cranberry & White Cheddar - Habanero Jack
Cherrywood Smoked Cheddar - Farmers Cheddar
Blueberry White Cheddar - Colby Jack Pepperoni

Entree

HUNTERS PANINI **$15 - MAKE IT SPICY +$1**
Local summer sausage, cheddar, muenster, monterey jack panini, w/ kettle chips, pickle spear. *Spicy option made with Jalapeno cheddar summer sausage and pickled jalapeno*

ITALIAN PANINI **$15**
Dry salami, pepper salami, calabrese salami, olive and veggie relish giardiniera, pickled red onion w/ kettle chips, pickle spear

THREE CHEESE PANINI **$13**
Cheddar, muenster, monterey jack panini w/ kettle chips, pickle spear

BURNT PORK ENDS SANDWICH **$14**
Burnt barbecue pork ends, coleslaw, dill pickle chips on brioche bun, w/ kettle chips

KIDS MUNCHABLE **$5**
Crackers & cheese, cookies, juice box applesauce, dried fruit

SPECIALS

SPINACH ARTICHOKE DIP **$12**
Fresh cooked spinach, artichoke hearts, cream cheese and zippy garlic are at the heart of this comforting shareable. Topped with shaved parmesan

Served with toasted pita bread. Sub Gluten free bread for $2

Flatbread

MARGHERITA **$12**
Mozzarella, parmesan, roma tomato, tomato sauce, topped with fresh basil & extra virgin olive oil

PEPPERONI **$12**
Mozzarella, parmesan, large pepperoni slices, tomato sauce

FIG & GOAT CHEESE **$12**
Caramelized onion, goat cheese, raspberry-fig jam, balsamic glaze

Please be advised that food prepared here may contain eggs, wheat, peanut, tree nut, soybean, fish or shellfish

Dessert

CHEESECAKE SLICE **$7.5**

CHEESECAKE WHOLE **$60**

CHOCOLATE CHIP SKILLET COOKIE **$9**
Chocolate chip cookie topped with vanilla ice cream, chocolate syrup and whipped cream

CHOCOLATE CARAMEL TRUFFLE **$1**

CUPCAKE or BROWNIE **$3**

No Alcohol Drinks

COKE, COKE ZERO, SPRITE, ROOT BEER **$2**
(can soda)

ELIXIR KOMBUCHA **$4**
(ask server for flavors)

BOTTLED WATER **$1**

HOT CHOCOLATE **$4**

FRENCH PRESS COFFEE **$6**
Serves three cups

Mimosa

MIMOSA with PET NAT SPARKLING **$12**
Orange juice with sparkling Cayuga Pet Nat

MIMOSA with WINE **$10**
Orange juice with white wine

Wine Flight

Our wine flights are a great way to experience our wines at your own pace. You can either choose from three of our pre-selected flights or choose five of your own from our master wine list located at the bar.

SWEET WINE FLIGHT **$15**
2025 Catawba - Crawdad Dinner - Charm - Crimson & Cream - Sangria

SEMI-DRY WINE FLIGHT **$15**
Crawdad Dinner - Old River White - 2025 Vidal Blanc - 2025 Dry Rosé - Old River Red

DRY WINE FLIGHT **$15**
Old River Red - Catawba Pet Nat - 2025 Vidal Blanc - 2025 Dry Rosé - Norton

Please note that each wine is a 2 oz pour
Port wines are 1 oz.

OWEN VALLEY WINERY

BRUNCH BOARDS

ESTATE WINES

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