

Owen Valley Winery - \$10 Flights: Choose four options, 2 oz pours, port wines are 1 oz.

RED WINES

Old River Red B: \$20 | G: \$8

Smooth, smokey, vibrant red fruits, blend of Cabernet Sauvignon, Merlot, Petite Sirah, and Chambourcin.

Acidity: ○○○● | Tannin: ○●●●

Sugar: ○○○○ | Body: ○●●●

Norton 2021 B: \$27 | G: \$10

Cherry, tobacco, leather, accented by bright tasting notes of cherry, chocolate, baking spices Heritage Grape 24 Months barrel aging.

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○○○○ | Body: ○●●●

Chambourcin 2021 B: \$24 | G: \$9

50% stem inclusion makes for an earthy and spicy wine, showcasing cherry tobacco, bell pepper, and black pepper.

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○○○○ | Body: ○●●●

Dry Marquette 2020 B: \$19 | G: \$8

Bright and crisp red fruits highlight this light bodied wine, Indiana Grown.

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○○○○ | Body: ○●●●

Villard Noir 2021 B: \$20 | G: \$8

Light red wine with savory herbs and fresh fruits, semi-dry with a juicy freshness. Indiana Grown.

Acidity: ○●●● | Tannin: ○○○●

Sugar: ○○○○ | Body: ○●●●

Ruby Reserve Port

Half B: \$16.00 | 4 oz Glass: \$9

100% Chambourcin wine made in a Port wine style, aged in Bourbon Barrels. Candied strawberry intermingles with a praline nuttiness.

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○●●● | Body: ○●●●

Valley Red B: \$16 | G: \$7

100% Concord grapes, bursting with jammy flavor, just like grape jelly in a glass

Acidity: ○●●● | Tannin: ○○○●

Sugar: ●●●● | Body: ○●●●

Fireside B: \$16 | G: \$7

Mulled wine ready to drink, spices, citrus peel and ginger! Drink by itself or mix!

Acidity: ○○○● | Tannin: ○○○○

Sugar: ○●●● | Body: ○●●●

WHITE WINES

Old River White B: \$19 | G: \$7

Unoaked Chardonnay, aroma of mango, peaches, and yellow apple with a dry clean mineral finish.

Acidity: ○○○● | Tannin: ○○○○

Sugar: ○○○○ | Body: ○●●●

Barrel Aged Vignoles 2021

B: \$20 | G: \$8

Grilled pineapple, caramelized banana, toasted coconut aromas create a harmony of richness.

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○○○○ | Body: ○●●●

Vidal Blanc 2021 B: \$20 | G: \$8

Guava, grapefruit, melon with a refreshing crisp taste of pears and exotic fruits, Indiana Grown.

Acidity: ○●●● | Tannin: ○○○●

Sugar: ○○○○ | Body: ○●●●

Jelena B: \$17 | G: \$8

100% Indiana Vignoles - Exciting aromas of pineapple, grapefruit, and apricot reminiscent of a fresh summer fruit salad

Acidity: ○●●● | Tannin: ○○○○

Sugar: ○●●● | Body: ○●●●

Covered Bridge White

Bottle: \$16 | Glass \$6

White peach, and flowers in the aroma, fresh citrus profiles of lime and tangerines,

Acidity: ○●●● | Tannin: ○○○○

Sugar: ○●●● | Body: ○○○●

Sweet Traminette B: \$18 | G: \$8

Rich aroma of honeycomb and flowers are paired with vibrant tropical fruits, slightly sweet Indiana Grown wine.

Acidity: ○●●● | Tannin: ○○○●

Sugar: ○●●● | Body: ○○○●

Charm 2022 B: \$17 | G: \$6

Our latest release of Charm is a blend of Brianna and Vidal Blanc grapes, with aromas of Guava, Apricot, Mango and Cotton Candy. Indiana Grown.

Acidity: ○●●● | Tannin: ○○○●

Sugar: ○●●● | Body: ○○○●

ROSE WINES

Chambourcin Rosé 2022

B: \$20 | G: \$8

Beautifully hued wine, no skin contact wine with a pure fruit core, cherries, and strawberries. Indiana Grown.

Acidity: ○●●● | Tannin: ○○○○

Sugar: ○○○○ | Body: ○○○●

Timber Ridge Rosé B: \$16 | G: \$8

Soft red fruits, accented by subtle tropical aromas. Blend of Marechal Foch, Steuben, Vignoles and Traminette. Indiana Grown.

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○○○● | Body: ○●●●

Crimson and Cream B: \$15 | G: \$7

Blend of Catawba, Niagara, & Steuben. A unique flavor with a delightful and smooth finish and our best selling sweet wine!

Acidity: ○○○● | Tannin: ○○○○

Sugar: ○●●● | Body: ○○○●

FRUIT WINES

Bourbon Barrel Blackberry

B: \$21 | G: \$8

Sweet smokey bourbon barrels and tart blackberry makes for an unforgettable combination, 10 months barrel aging

Acidity: ○●●● | Tannin: ○○○○

Sugar: ○●●● | Body: ○●●●

Blueberry B: \$15 | G: \$7

Nicely balanced with just enough sweet and tart rounded with rich finish.

Acidity: ○●●● | Tannin: ○○○●

Sugar: ○●●● | Body: ○○○●

Strawberry B: \$15 | G: \$7

Classic strawberry wine with profiles of juicy strawberry jam.

Acidity: ○●●● | Tannin: ○○○●

Sugar: ○●●● | Body: ○○○●

Apple B: \$15 | G: \$7

Sweet and fruity blend of local apples made into a sweet and refreshing wine.

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○●●● | Body: ○○○●

CIDERS

New Growler Bottle: \$4

White River Plateau

Growler Fill: \$17 | G: \$6

This blend of semi-tart heritage and traditional apples makes for a nice crisp semi-dry style cider that is classic and refreshing.

Cantankerous Neighbor - Sweet

Growler Fill: \$17 | G: \$6

Indiana apple cider made from a blend of Jonathan, Golden Delicious, Cameo, Gold Rush, Ida Red, Granny Smith, Jonagold, EverCrisp and Fuji.

CREDIT IS FINE BUT
CASH IS PREFERRED

◆please place all orders at bar◆

Sunday Brunch
11a-2p

SHAREABLE

Hunter's Platter - \$16

Locally made summer sausage
your choice of one cheese
crackers, cocoa dusted almonds

Mediterranean - \$13

Hummus, pita wedges, olives
pepperoncini, dried fruit

Cheese & Crackers - \$13

Your choice of one cheese, crackers,
cocoa dusted almonds

Charcuterie Platter - \$21

Summer sausage, chefs choice of two
types of cheese, pickled vegetables, dried
fruit, candied nuts, olives

Bread Board - \$17

Bread, pickled vegetable, dried fruit, with
oven baked brie cheese topped with fig
jam

Pub Chips - \$8

Kettle chips, melted cheese blend,
crumbled bacon, and ranch dressing

Olives and Crostini - \$8

Oven warmed olives tossed in olive oil
and saba served with toasted crostini

wine club.



ENTREES

Hunters Panini - \$15

Locally made summer sausage,
kettle chips, pickle on toasted bread

Italian Panini - \$14.70

Dry cured salami, genoa salami, pepperoni
provolone, pickled giardiniera relish,
kettle chips and pickle on toasted bread

Three Cheese Panini - \$13

Cheddar, muenster, monterey jack
kettle chips, pickle on toasted bread

Smokehouse Panini - \$17

Shredded beef, caramelized onion,
sharp cheddar, dill pickles, barbecue
sauce, kettle chips on toasted bread

Goat Cheese & Beet Salad - \$8

Spring mix, crumbled goat cheese, beets,
walnuts, and balsamic vinaigrette.
(one size only – no half's)

KIDS PLATE

Kids Munchable - \$5

Crackers & cheese, cookies, juice box,
applesauce, dried fruit

SIDES

Kettle Chips - \$3

Gluten free

Olives Mix - \$5

Dish of a blend of olives

DESSERTS

Cheesecake Slice - \$7.50

Cheesecake Whole - \$58

House Made Cheesecake, new flavors weekly

Cupcake or Brownie - \$3

Chocolate Chip Skillet Cookie - \$8

Ooey gooey chocolate chip cookie topped
with vanilla ice cream, chocolate syrup and
whipped cream.

Chocolate Caramel Truffle - \$1

BRUNCH BOARD

(SUNDAYS ONLY)

Serves Two - \$38

Quiche Lorraine

This quiche is loaded with bacon, gruyere
Swiss, caramelized onion and topped with
fresh chives.

Toasted Bagel

Smear of cream cheese and farm fresh jelly
produced from our very own grapes.

Breakfast Sausage

Hashbrown Casserole

Cheesy and gooey hashbrowns

Pecan Shortbread Parfait

Layers of cake, southern style pudding, pecan
shortbread and whipped cream.

Fresh Fruit

Fills the board to the edge with freshness.

BRUNCH DRINKS

Endless Coffee - \$4.50

Orange Juice - \$1.50

WINE DRINKS

Wine Slushies \$6.50

- Blood Orange & Bitters Sangria
- Strawberry Horchata
- Red Raspberry Rosé
- Wild Berry
- Pina Colada (pouch)
- Peach (pouch)

Mimosa with Cider - \$7

Mimosa with Wine - \$8

Warmed Mulled Wine - \$7

NO ALCOHOL DRINKS

Hot Buttered Cider - \$5

Can Soda - \$2

Bottled Water - \$1

Hot Chocolate - \$4

French Press Coffee

Small \$2.5

Large \$4.5

CHEESE OPTIONS

(add a chunk \$7)

- Rosemary Olive Oil Asiago
- Black Pepper Asiago
- Tomato Basil Cheddar
- Cranberry & White Cheddar
- Habanero Jack
- Applewood Smoked Cheddar
- Blueberry White Cheddar
- Colby Jack Pepperoni
- Espresso Asiago
- Farmers Cheddar
- Gold Asiago

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