

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, smoky, 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. Indiana Grown.

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. Indiana Grown.

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○○○○ | Body: ○○○●

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

Vibrant red fruits and a delicate body give this Hybrid of Pinot Noir characteristics similar to its heritage. Indiana Grown.

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○○○○ | Body: ○○○●

Zinfandel B: \$18 | G: \$8

Vibrant red Zin, grilled peaches, juicy red fruits, with a spicy lingering finish.

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○○○● | Body: ○○○●

Crawdad Dinner 2023

B: \$19 | G: \$8

This stainless steel red blend of Villard Noir, Steuben, and Norton is made in a lighter bodied style red fruits, subtle fresh herbs, served chilled.

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○○○● | Body: ○○○●

Uplands Nouveau 2024

B: \$17 | G: \$8

Nouveau wines represent the earliest to market wine from a particular year. Aroma of cranberries, red currant, with a smooth slightly tart jammy profile. Crowd pleaser!

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: \$17 | G: \$7

Mulled wine ready to drink, spices, citrus peel and ginger!

Blend of Indiana Grown Petite Pearl, Villard Noir, Chambourcin and Concord

Acidity: ○○○● | Tannin: ○○○○

Sugar: ○○○● | Body: ○○○●

Ruby Reserve (Port Style) B: \$20 | G: \$11

100% Chambourcin grapes made in a traditional style of Port wine by stopping fermentation with grape brandy. 4 years aged in barrels.

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. Indiana Grown.

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○○○○ | Body: ○○○●

Dry Traminette B: \$19 | G: \$8

Traminette wines exhibit qualities with Alsatian wines and its heritage shows, lychee and rose balanced nicely with passion-fruit characteristics.

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: ○○○●

Covered Bridge White

B: \$16 | G: \$6

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

Acidity: ○○○● | Tannin: ○○○○

Sugar: ○○○● | Body: ○○○●

Sweet Traminette B: \$17 | G: \$8

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

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○○ | Body: ○○○○

Charm 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 2023

B: \$17 | G: \$8

Delicate light pink hue, watermelon candy, fresh nectarines, and strawberries throughout.

Acidity: ○○○● | Tannin: ○○○○

Sugar: ○○○○ | Body: ○○○○

Timber Ridge Rosé B: \$16 | G: \$8

Blended red and white wines to add complexity and bring out unique fruit qualities of apricot, raspberry, and citrus.

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

Persimmon Heritage B: \$17 | G: \$9

Rich and sweet honey based wine that in produced with Indiana Persimmons making this a true homage to the indigenous fruit of Southern Indiana. Split bottle size.

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○○○● | Body: ○○○●

Bourbon Barrel Blueberry

B: \$18 | G: \$8

Delicious rich blueberry wine, with balanced sweetness and spice character infused from Bourbon Barrels.

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 \$10 | G: \$7 **SALE**

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

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○○○● | Body: ○○○●

Hummingbird Nectar Sangria

B: \$17 | G: \$7

This blend of Indiana Grown Chambourcin Rose & Steuben infused with lemon, lime and orange peels is a perfect companion to a warm day.

Acidity: ○○○● | Tannin: ○○○●

Sugar: ○○○● | Body: ○○○●

CIDERS

New Growler Bottle: \$4

Semi Sweet Strawberry

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 with fresh strawberries

Cantankerous Neighbor

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.

Unfiltered Dry Cider

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

Unfiltered and unfined Indiana apple cider made from a blend of Ida Red, Melrose, Cortland, Jona Gold, Red Delicious, Golden Supreme, McIntosh

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 - \$23

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

Bread Board - \$18

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

Pub Chips - \$10

Kettle chips, melted cheese blend,
crumbled bacon, and ranch dressing
Add Smokehouse Meat \$5.00

Olives and Crostini - \$10

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

DISCOUNTS

Bottles	General	Club
3-5	5%	15%
6-11	10%	15%
12	15%	20%
24+	15%	25%

ENTREES

Hunters Panini - \$15

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

Italian Flatbread Sandwich - \$15

Dry cured salami, genoa salami, pepperoni
provolone, olive salad, pickled red onion
served in a thick cut flat 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

Soup of the Day - \$6.50 cup or \$8.50 bowl served with bread

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 - \$9

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

Chocolate Caramel Truffle - \$1

BRUNCH BOARD

(Sundays Starting at 11a.m.)

Serves Two - \$38

Biscuits and Gravy - Smokey Crisp Bacon -
Roasted Potatoes - Loaded Deviled Eggs -
Dried Fruit and Nuts - Fruit Pizza

BRUNCH DRINKS

Endless Coffee - \$4.50

Orange Juice - \$1.50

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

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
- Farmers Cheddar
- Gold Asiago

NON-ALCOHOL

DRINKS

Can Soda - \$2

Bottled Water - \$1

Hot Chocolate - \$4

Large French Press Coffee \$6

WINE DRINKS

Wine Slushies \$6.50

- Tropical
- Crimson Colada
- Wildberry
- Peaches & Cream

Mimosa with Cider - \$7

Mimosa with Wine - \$8