



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**

Local summer sausage, cheddar, muenster, monterey jack panini, w/ kettle chips, pickle spear

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

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

EVERY SUNDAY

OWEN VALLEY WINERY

BRUNCH BOARDS

ESTATE WINES

11:00AM

Dessert

CHEESECAKE SLICE	\$7.5
CHEESECAKE WHOLE	\$58
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 (can soda)	\$2
CHOC-COLA (Nostalgic chocolate milk beverage)	\$3
ELIXIR KOMBUCHA (ask server for flavors)	\$4
BOTTLED WATER	\$1
HOT CHOCOLATE	\$4
FRENCH PRESS COFFEE Serves three cups	\$6

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BRUNCH BOARDS

ESTATE WINES

11:00AM

Hard Cider

(New Growler Bottle: \$5.25)

HERITAGE CIDER - (bottle only) **B\$13** 

An English style, still cider, made from a blend of heirloom apples and crab apples in a “farmhouse,” method. A simple fermentation with no intervention. Split bottle size.

Acidity: ○●●●● | Tannin: ○●●●● | Sugar: ○○○○○ | Body: ○●●●●

CANTANKEROUS NEIGHBOR

A sweet Indiana grown apple blend. Juicy apple flavors that perfectly balance the apples natural acidity.

Acidity ○●●●● | Tannin ○○○○○ | Sugar ○●●●● | Body ○●●●●

Mimosa

MIMOSA with CIDER	\$7
Orange juice with sparkling hard apple cider	
MIMOSA with WINE	\$8
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 four of your own from our master wine list located at the bar.

SWEET WINE FLIGHT	\$10
Crimson & Cream - Bourbon Barrel Blueberry - Ruby Reserve Port - Charm	
SEMI-DRY WINE FLIGHT	\$10
Crawdad Dinner - Covered Bridge White - Chambourcin Rose' - Sweet Traminette	
DRY WINE FLIGHT	\$10
Old River Red - Chambourcin 2022 - Barrel Aged Vignoles - Old River White	

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