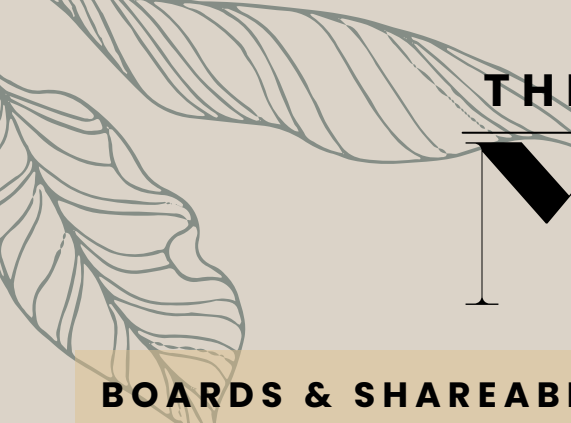




THE VINEYARD TABLE

MENU

BOARDS & SHAREABLES

Estate Charcuterie Board | 24

Variety of select cheeses, dried meats, seasonal fruits, whipped mascarpone topped with bacon jam, grain mustard, assorted crackers.

Suggested Wine Pairing: Sauvignon Blanc

Pimento Cheese Dip | 16

Cold house-made pimento cheese, extra sharp cheddar, estate honey drizzle, toasted flatbread.

Suggested Wine Pairing: Sauvignon Blanc

Potato Skins | 14

Five potato skins topped with sharp cheddar, crumbled bacon and sour cream.

Suggested Wine Pairing: Merlot

FLATBREADS

Margherita | 14

Hand-stretched flatbread, ripe tomatoes, fresh buffalo mozzarella, garden basil, and a drizzle of extra virgin olive oil.

Suggested Wine Pairing: Sauvignon Blanc

Hot Honey Prosciutto | 16

Crisp flatbread topped with prosciutto, mozzarella, and a drizzle of spicy hot honey, finished with fresh arugula.

Suggested Wine Pairing: Chardonnay

Garden BBQ Chicken Flatbread | 17

Rotisserie chicken, house BBQ sauce, smoked gouda, fresh herbs topped with crispy onions.

Suggested Wine Pairing: Merlot

Fig & Prosciutto Flatbread | 18

Hand-stretched flatbread, figs, prosciutto, spring onions, gorgonzola, baby arugula, balsamic drizzle.

Suggested Wine Pairing: Grenache

THE KIDDOS

Grilled Cheese Panini | 8

Melted cheddar on artisan bread, pressed to golden perfection. Served with chips.

Pepperoni or Cheese Flatbread | 9

Kid-sized flatbread with mozzarella cheese, pepperoni (optional), and a mild tomato sauce.

Grilled Chicken Sandwich | 10

Grilled chicken sandwich served with fresh steamed veggies.

MAIN PLATES

Spring Garden Salad | 16

Field Greens, rotisserie chicken, fresh strawberries, candied pecans, goat cheese, champagne-honey vinaigrette.

Suggested Wine Pairing: Sauvignon Blanc

Grilled Chicken Caesar Panini Wrap | 16

Fresh crisp romaine lettuce, with vine ripe tomatoes, house-made caesar dressing, grilled chicken and shaved parmesan. Pressed in the panini and served with kettle chips.

Suggested Wine Pairing: Chardonnay

Pimento Cheese Chicken Panini | 18

Rotisserie chicken with our house-made pimento cheese on a buttery croissant. Fresh greens and vine ripe tomatoes. Served with chips.

Suggested Wine Pairing: Sauvignon Blanc

Laurel Estate Chicken Salad Croissant | 18

Slow cooked rotisserie chicken with a pop of grapes, seasoned perfectly with a warm buttery croissant. Dressed with fresh greens, vine ripe tomatoes.

Suggested Wine Pairing: Symphony

Vineyard Shrimp & Grits | 21

Stone-ground creamy cheese grits, sautéed shrimp and andouille sausage, topped with a brown butter sauce. Served with a garlic brioche toast.

Suggested Wine Pairing: Chardonnay

*Seared Salmon Salad | 22

Bed of Greens, bell pepper, cucumber and onion, dried cranberries, candied pecans, fresh sliced strawberries. Beautifully seared salmon. House-made brut vinaigrette dressing.

Suggested Wine Pairing: Sauvignon Blanc

THE SWEET STUFF

Tiramisu | 9

Layers of espresso-soaked ladyfingers, velvety mascarpone cream, topped with chocolate mousse, candied raspberries, and a touch of gold flakes.

Suggested Wine Pairing: Bubbly Rosé

Crème Brûlée | 12

Chef Christie's famous Crème brûlée prepared table-side.

Suggested Wine Pairing: Merlot