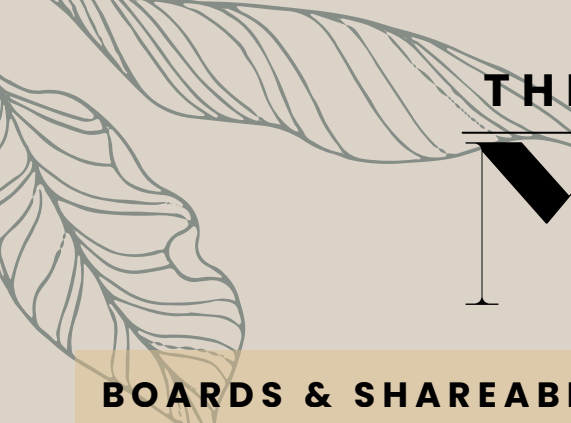




THE VINEYARD TABLE

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

Chef's Choice Hummus | 12

House-made hummus with seasonal accompaniments, prepared in a rotating style by our chef.

Suggested Wine Pairing: Grenache

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.

MAIN PLATES

Harvest Cobb Salad | 18

Fresh mixed greens topped with smoked ham, rotisserie turkey breast, crisp bacon, tomatoes, hard-boiled egg, slivered almonds, jack and sharp cheddar cheeses, served with our house-made bacon-honey mustard dressing.

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

Southern Melt | 17

House-made pimiento cheese, smoky bacon, and roasted sun-dried tomatoes layered on herb focaccia, finished with a touch of garlic aioli and grilled to golden perfection.

Suggested Wine Pairing: Chardonnay

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

Southern-style stone-ground cheese grits topped with sautéed shrimp, smoky andouille sausage, caramelized onions, and sun-dried tomatoes, finished with a rich Cajun cream sauce.

Suggested Wine Pairing: Chardonnay

THE SWEET STUFF

Tiramisu | 12

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's seasonal preparation, crafted to highlight fresh, rotating flavors. Ask your server for today's feature.

Suggested Wine Pairing: Merlot



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*