

# BISTRO



# MENU



## • SHAREABLES •

### **Cheese Flight \$17.99**

A montage of domestic and international cheeses, fresh and dried fruits, olives, and nuts.

*Suggested Pairing: Meritage*

### **CrossKeys Sampler \$21.99**

A combination of charcuterie, cheeses, olives, nuts, and fruit.

*Suggested Pairing: Cabernet Sauvignon*

### **Fried Oysters \$12.99**

Hand-breaded and fried crispy, these fresh oysters are served with a creamy horseradish sauce.

*Suggested Pairing: Joy White*

### **Brie Fondue \$13.99**

Double cream brie and herbed boursin, melted down with garlic and herb fondue-style. Served in a sourdough bread bowl with sliced apples and drizzled with honey.

*Suggested Pairing: Chardonnay*

### **Crab, Spinach & Artichoke Dip \$13.99**

Crab, fresh spinach, artichokes, garlic, and parmesan cheese served with a warm baguette.

*Suggested Pairing: Joy White*



## • FRESH GREENS •

*Proteins: Chicken for \$5.99, Flank Steak for \$8.99, Crab Cake for \$9.99*

*Dressings: Berry Balsamic, Ranch, BBQ Ranch, Caesar Vinaigrette, and Hot Bacon Honey Mustard*

### **CrossKeys Caesar Half \$4.99 | Full \$9.99**

Fresh crisp romaine chopped and tossed in a Caesar vinaigrette with parmesan Romano cheese and herbed croutons.

*Suggested Pairing: Pinot Noir*

### **Cobb Salad \$13.99**

Turkey, pepperoni, chopped eggs, bleu cheese, roasted corn, and tomatoes over romaine tossed in a BBQ ranch.

*Suggested Pairing: Joy Red*



## • CROSSKEYS CHILI •

**Cup \$5.99**

**Bread Bowl \$9.99**

**Load it up for \$1.99**

# • BISTRO •



# • MENU •



## • PANINIS •

*Served with choice of side: House-made Chips, Apple and Veggie Slaw, Pasta Salad, or Sidewinder Fries*

*Signature sides: Caesar Salad, Sweet Potato Fries, or Chili +\$2.99*

### **Vegetable Grilled Cheese \$12.99**

Grilled portabella, smoked bell peppers, grilled onions, and artigiano cheeses with red pepper coulis.

### **Italian Grilled Cheese \$12.99**

Pepperoni, soppressata, and smoked ham baked with hickory smoked mozzarella, banana peppers, and tomatoes pressed and grilled in herbed focaccia panini.

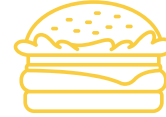
### **Turkey and Brie \$12.99**

Honey smoked turkey, brie, apple, and a balsamic butter.

### **CKV Philly \$12.99**

Shaved Ribeye, sautéed peppers, grilled onions, tobasco mayo, and cheddar cheese.

**15% automatic gratuity will be added on groups of 12 or more.**



## • HANDHELDS •

*All handhelds served with a choice of side: House-made Chips, Apple and Veggie Slaw, Pasta Salad, Sidewinder Fries*

*Signature sides: Caesar Salad, Sweet Potato Fries, or Chili +\$2.99*

### **Reuben \$13.99**

Shaved corned beef top round, house-made purple kraut, baby swiss, and tangy Russian dressing served on a grilled sourdough rye.

*Suggested Pairing: Meritage*

### **Crab Cake \$14.99**

Six-ounce lump crab cake seared and served on a Bianco bun with arugula, tomato, onion, and a Cajun remoulade.

*Suggested Pairing: Chardonnay*

### **Shelby \$12.99**

CrossKeys classic made with smoked turkey breast, lettuce, fresh apple, brie, and a cranberry aioli served on a multigrain croissant.

*Suggested Pairing: Joy White*

### **Tempura Chicken Sandwich \$12.99**

Sous vide chicken thigh tempura battered and fried. Tossed in honey sriracha and topped with apple slaw and cheddar cheese.

*Suggested Pairing: Apple*

### **London Broil \$13.99**

Slow whole roasted flank steak with demi, Gouda, and a butternut squash butter served on a baguette.

*Suggested Pairing: Petit Verdot*

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## • ENTRÉES •

### Baked Gnocchi \$12.99

Pasilla pepper and white cheddar cream baked with gnocchi and topped with smoked pork shoulder, seasoned bread crumbs, and sweet BBQ glaze.

*Suggested Pairings: Chardonnay*

### Bloody Mary Nachos \$12.99

Bloody Mary pulled Chicken, salsa, jalapeños, olives, poblano queso, cilantro sour cream and bloody mary crema over fresh tortillas.

*Suggested Pairing: Petit Verdot*

### Smoked Duck \$15.99

Smoked duck breast, dried cherry risotto, pomegranate gastrique, fresh pomegranate.

*Suggested Pairing: Scarlett*

### Red Wine Mussels and House-Made Fettuccini \$13.99

Petite Verdot sautéed mussels with cream, garlic, and shallot.

Served over house-made fettuccini and crostini.



## • WINE, DRINKS & MORE •

### Non-Alcoholic

Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, or Tonic Water \$2.49

Orange or Cranberry Juice \$2.49

Sweet or Unsweet Tea \$1.99

Regular or Decaf Coffee \$1.99



## • WINE, DRINKS & MORE •

### CrossKeys White Wine

	Glass	Bottle	Member Price
Joy White	\$7.00	\$18.50	\$16.65
Chardonnay	\$7.00	\$21.50	\$19.35
Viognier	\$7.00	\$24.00	\$21.60
Fiore	\$7.00	\$19.50	\$17.55
Apple	\$5.00	\$14.99	\$13.49
Peach	\$5.00	\$14.99	\$13.49
Ali d'Oro (Dessert)	\$7.00	\$30.00	\$27.00

### CrossKeys Red Wines

	Glass	Bottle	Member Price
Joy Red	\$7.00	\$18.50	\$16.65
Pinot Noir	\$7.00	\$28.00	\$25.20
Petit Verdot	\$7.00	\$28.00	\$25.20
Touriga	\$7.00	\$28.00	\$25.20
Meritage	\$7.00	\$30.00	\$27.00
Cabernet Franc	\$7.00	\$35.00	\$31.50
Cabernet Sauvignon	\$7.00	\$30.00	\$27.00
Scarlett	\$5.00	\$17.50	\$15.75
Tavern (Dessert)	\$7.00	\$38.00	\$34.20

**Wine flights and tastings must be purchased in our Tasting Room.**