

Bistro Menu

SHAREABLES

- CrossKeys Sampler** \$26
cured meats, local cheeses, seasonal fruit, berry compote, dried apricot, nuts & fresh French bread.
- Baked Brie** \$17
French brie wrapped in puff pastry, arugula, local Frieden Farms honey, mixed berry compote, seasonal fruit & fresh French bread. V
- Virginia Oyster Sampler** 1/2 doz. - \$16
1/2 dozen or 1 dozen with seasonal mignonette, crackers, horseradish, lemon & tabasco. DF ☒
- Hummus** \$11
served with homemade focaccia bread. + lamb & pine nuts (\$3 upcharge) + roasted garlic & tri-color carrot (\$2 upcharge) V V DF
- Mediterranean Plate** \$15
marinated olives, fresh yogurt served with radish, cucumber, charred eggplant, garlic, tomato, feta & homemade focaccia. V
- Pimento Cheese** \$10
made in house with shredded smoked gouda, cheddar, cream cheese, goat cheese, mayo, roasted pimento peppers & spices; served with homemade focaccia bread. V
- Fresh Mozzarella & Tomato** \$15
homemade mozzarella, fresh seasonal tomato, basil, olive oil & lemon balsamic reduction. V ☒
- Spinach & Artichoke Dip** \$15
spinach, artichokes, parmesan cheese & seasoned pita chips.
- Hawaiian Poké** \$18
fresh Outer Banks tuna tossed with capers, red onion, soy sauce, sesame oil & cilantro; served over mashed avocado. ☒

ENTRÉES

- Vegan Kabob** \$18
mushrooms, local vegetables, saffron rice, pickled cucumber & radish, pomegranate salsa. V V DF ☒
- Spiced Salmon** \$25
7 oz. Faroe Island salmon, shakshuka, roasted vegetables & fingerling potatoes. DF ☒
- Lamb & Beef Kabob** \$30
10 oz. ground beef and lamb topped with sumac, saffron rice, garlic mayo & tzatziki. ☒
- CrossKeys Mixed Kabob** \$35
beef tenderloin, chicken, lamb/ground beef, topped with sumac, basmati saffron rice, grilled tomato, garlic mayo & tzatziki.
- Chicken Kabob** \$27
10 oz. citrus & saffron brined chicken breast with saffron basmati rice, grilled tomato, garlic mayo & tzatziki. ☒
- Beef Tenderloin Kabob** \$35
certified angus beef tenderloin marinated with onion, garlic, saffron & citrus; topped with sumac, basmati saffron rice, grilled tomato, garlic mayo & tzatziki. ☒
- Nashville Fish & Chips** \$24
8 oz. fresh cod from Maine beer-battered fried; served with slaw, fries & tartar sauce.

SIDES TO SHARE \$10

- fingerling potatoes
- brussel sprouts
- wild mushrooms
- cranberry rice
- asparagus with pomegranate salsa.
- corn with sumac & za'atar butter.

CrossKeys Vineyards

Bistro Menu

HANDHELDS

All handhelds come with a side.

Herbed Chicken Panini \$16

grilled chicken, banana peppers, fresh mozzarella cheese, red onion & sundried tomato aioli.

Fresh Mozzarella Sandwich \$12

french bread, tomato, mozzarella, basil & oil + Turner aged ham & a lemon balsamic. (\$4 upcharge) V

Shawarma \$15

peri peri chicken, rockets, tomato, red onion, cucumber yogurt, Bulgarian feta & french fries; served on a toasted house made flatbread.

Shelby \$15

your choice of smoked turkey breast or rosemary ham with romaine lettuce, granny smith apples, French brie & cranberry aioli; served on a multigrain croissant.

Garden Panini \$14

roasted vegetables, goat cheese, pesto & balsamic vinaigrette; served on house made focaccia bread. V

CrossKeys Burger \$24

8. oz local Frieden Farms beef, tomato jam, rockets & goat cheese; served on a brioche bun & crispy onions.

Nashville Hot Chicken Sandwich \$18

6 oz. Nashville fried chicken, butter, cabbage slaw, pickle chips, Nashville hot spices & Frieden Farms honey; served on a brioche bun.

Reuben \$17

your choice of shaved corned beef or smoked turkey with homemade sauerkraut, baby swiss & Russian dressing; served on rye.

20% gratuity will be added to parties of eight or more.

Vegan (V)
Vegetarian (V)
Gluten Free (GF)
Dairy Free (DF)

SALADS

Spinach & Strawberry Salad Half - \$9

fresh baby spinach, toasted almonds, crumbled goat cheese & champagne vinaigrette. V (GF) Full - \$14

CrossKeys Caesar Salad Half - \$9

romaine hearts, shaved parmesan cheese, croutons & caesar dressing. V Full - \$11

Watermelon Salad \$12

cubed watermelon, crispy shallots, Bulgarian feta cheese & jalapeño crème. V (GF)

Mixed Greens Salad \$12

mixed greens, pistachios, dates, tomato, dry cherries, Bulgarian feta & pomegranate dressing. (GF)

Tuna Nicoise \$24

6 oz. Outer Banks tuna, mixed greens, cherry tomato, artichoke, marinated olives, boiled egg, cucumber & haricot verts tossed in a creamy balsamic dressing. (GF)

PROTEIN ADD-ONS

Chicken \$6
Salmon \$10
Steak \$12
Tuna \$12

SIDES

chips, fruit, sidewinder fries, Mediterranean couscous salad

DELUXE SIDES

\$3

sweet potato fries, caesar salad.

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