

# BISTRO

Winter Menu

CrossKeys Vineyards

## SMALL PLATES

### BRIE FONDUE \$17

French Brie / Chardonnay / Seasonal Fruit / Frieden Farm Honey / Focaccia V

### FIRE ROASTED PEPPER HUMMUS \$10

Bulgarian feta / Za'atar flat bread / Roasted garlic / Piquillo peppers

### SMOKEY BABA GANOUSH \$10

Eggplant / Pomegranate Molasses / Focaccia V

### MEDITERRANEAN PLATE \$15

Hummus / Marinated olives / Baba ganoush / Bulgarian feta / Focaccia / Winter Salad V

### SPINACH & ARTICHOKE DIP \$15

Spinach / Artichoke / Parmesan / Flat Bread V

### PIMENTO CHEESE \$10

Roasted Pimento Peppers / Mixed Cheese / Chives / Focaccia V

### CROSSKEYS SAMPLER \$26

Cured Meat / Local Cheese / Seasonal Fruits / Berry Compote / Grain Mustard / Dried Fruits / Nuts / Focaccia

## SOUP & SALAD

### CROSSKEYS WINTER SALAD

Local mixed greens / Shenandoah Valley apples / Lardons / Local heirloom tomato / Maytag Blue cheese / Backbone Mountain maple dressing

FULL \$14 HALF \$10 GF

### CROSSKEYS CAESAR SALAD

Baby gems / Baby kale / Shaved parmesan cheese / Croutons / Caesar dressing

FULL \$13 HALF \$9 V

### FRENCH ONION SOUP BOWL \$10

Crostini / Cheese Blend

## PROTEIN ADD-ONS

CHICKEN \$6

SALMON \$10

STEAK \$12

## MAINS

### LAMB SHANK \$26

Red Wine Reduction / Fig / Dates / Moroccan couscous / Rockets / Pomegranate Vinaigrette GF / DF

### ARCTIC SALMON \$25

Romesco / Green chermoula fire roasted cauliflower / Lemon caper butter sauce GF

### GNOCCHI \$18

Wild Mushrooms / Roasted Squash / Peppercorn Cream V

### CHICKEN KEBOB \$27

Citrus Saffron Chicken Breast / Saffron Basmati / Grilled tomato / Garlic mayo / Tzatziki GF

## HANDHELDS

All handhelds come with a side

### SHELBY \$15

Choice of smoked turkey breast or rosemary ham / Baby gems / Apples / Brie / Cranberry aioli / Multigrain croissant

Ask your server about our Shelby deluxe.

### PRIME RIB \$15

Ciabatta / Horseradish aioli / Caramelized onions / Brie

### REUBEN \$17

Choice of shaved corned beef or smoked turkey / Homemade sauerkraut / Baby Swiss / Russian dressing / Pretzel Roll

Ask your server about our Reuben deluxe.

### HERBED CHICKEN PANINI \$16

Grilled chicken / Banana peppers / Fresh mozzarella / Red onions / Sundried tomato aioli

## SIDES

SIDEWINDER / fries

CORN / serrano butter / cotija cheese

### DELUXE SIDES \$3

Sweet potato steak fries.

Caesar Salad.

Cup of Soup.

Gluten Free GF

Dairy Free DF

Vegetarian V

Vegan (V)

20% gratuity will be added to parties of 8 or more

# BISTRO

## Wine Menu CrossKeys Vineyards

### WHITES WINES

\$8 by the glass

#### 2020 CHARDONNAY

**Bottle \$22.50 Key Club \$20.50**

This wine adapts an earthy taste after being aged in oak barrels. Bright notes of apple and pear are identifiable, in the rich, complex flavor of our Chardonnay.

**Suggested Pairing:** Harissa Gulf Shrimp

#### 2021 JOY WHITE

**Bottle \$19.50 Key Club \$17.55**

This Vidal Blanc and Traminette blend derives its balanced acidity sweetness from its fermentation in stainless steel. Lively flavors of peach and pear evoke a pleasant taste that is perfect for a hot summer day.

**Suggested Pairing:** CrossKeys Sampler

#### 2021 FIORE

**Bottle \$21.50 Key Club \$19.35**

This lustrous blend of Cabernet Franc and Chambourcin is fermented at a low temperature to preserve hints of grapefruit, raspberry and strawberry.

**Suggested Pairing:** Brie Fondue

#### 2021 VIOGNIER

**Bottle \$25.00 Key Club \$22.50**

This wine reflects our unique vineyards. In addition to the classic flavors of peach and honeysuckle, this rich and creamy wine also has enticing notes of boxwood and grapefruit rind. Enjoy chilled and paired with fish, stews, and well spiced dishes.

**Suggested Pairing:** Arctic Salmon

### RED WINES

\$8 by the glass

#### 2021 CABERNET FRANC

**Bottle \$26 Key Club \$23.40**

This pale red combines a lively acidity reminiscent of raspberry with savory hints of oregano and nutmeg. Our medium-bodied Cabernet Franc builds complexity of flavor with each sip.

**Suggested Pairing:** Filet Mignon

#### 2021 TOURIGA

**Bottle \$21 Key Club \$18.90**

These unique red layers a complex flavor of blueberry, eucalyptus, and rosemary. Our Touriga is aged in French oak, making way for earthy notes of campfire and vanilla

**Suggested Pairing:** Lamb & Beef Kabob

#### 2021 JOY RED

**Bottle \$19.50 Key Club \$17.55**

Our smoothest blend delivers aromatic notes of cranberry and vanilla. Joy Red evokes a warm, decadent mouth feel. To highlight flavors of berry and acidity, Joy Red should be enjoyed chilled. At room temperature, spicy hints of nutmeg erupt onto the palate.

**Suggested Pairing:** Gnocchi Alla Romana

### FRUIT INFUSED WINES

\$7 by the glass

#### 2021 APPLE D'VINE

**Bottle \$17.50 Key Club \$15.50**

Our Vidal Blanc and Traminette grapes combine to create a crisp palate cleanser, with notes of sweet green apple.

**Suggested Pairing:** Shelby

#### 2021 PEACH D'VINE

**Bottle \$17.50 Key Club \$15.50**

Vidal Blanc and Traminette grapes combine to deliver bold notes of peach. Delicious when paired with vanilla ice cream.

**Suggested Pairing:** Nashville Hot Chicken Sandwich

#### 2021 HOPS

**Bottle \$17.50 Key Club \$15.50**

Our take on beer and wine hybrid provides a bold, cider-like aroma. The Hops evoke notes of white passionfruit and grapefruit.

**Suggested Pairing:** Harissa Gulf Shrimp

#### 2021 SCARLETT

**Bottle \$17.50 Key Club \$15.50**

This sweet, velvety combination Merlot, Cabernet Franc, and Chambourcin brings about bold, spicy notes with hints of strawberry. This light-bodied wine is best enjoyed chilled

**Suggested Pairing:** Prime Rib

### OUR RESERVES

Bottle Purchase Only

#### BLANC DE NOIR

**Bottle \$38 Key Club \$34.20**

This sparkling Pinot Noir is produced using the traditional method. Hints of almond, passionfruit and raspberry facilitate a lively, acidic feel on the palate that is reminiscent of candied lemon and is backed by a pleasant finish of toasted gingerbread notes.

**Suggested Pairing:** CrossKeys Winter Salad

#### LE NOUVELLE

**Bottle \$24 Key Club \$21.60**

Contrary to our traditionally-made Blanc de Noirs, this Charmat-style sparkling wine is not carbonated in its bottle. Nouvelle, a vital Blanc and Traminette combination gives way for fruity, acidic notes of pineapple and peach. This slightly sweet wine is similar to a dry champagne or prosecco.

**Suggested Pairing:** Chicken Kabob

#### 2019 XX

**Bottle \$48 Key Club \$43.20**

This powerful blend of reds is equal parts Cabernet Sauvignon and Tannat. The 2019 XX boasts a deep red flavor, making it a perfect blend to pair with a hearty red meat dish.

**Suggested Pairing:** Lamb Shank

### DESSERTS

\$8 by the glass

#### 2016 TAVERN

**Bottle \$30 Key Club \$27**

This port-style wine is made with 100% Touriga Nacional and is fortified with California brandy. These two year-aged wines evoke distinct aromas of cherry, orange zest and prune

**Suggested Pairing:** Flourless Chocolate Cake

#### 2018 ALI D'ORO

**Bottle \$28 Key Club \$25.20**

This vidal blanc and trimminete blend is crafted via the traditional Eiswein method, and is aged in French oak barrels for a year. Former to the lush, silky finish, this wine provides, intense notes of clover honey come about on the forefront.

**Suggested Pairing:** Carrot Cake

### BOTTLE QUANTITY DISCOUNTS

12 + bottles = -10% off

6+ bottles = -5%

Ask about joining our **KEY CLUB**