

BISTRO

Spring - Summer Menu

CrossKeys Vineyards

SMALL PLATES

BRIE FONDUE \$18

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

MEDITERRANEAN PLATE \$18

Hummus / Marinated olives / Baba ganoush / Bulgarian Feta / Focaccia / Maple Salad / Papadum

PATATAS BRAVAS \$12

Potato Wedges / Dukkah / Soy Herb Pesto Emulsion Sauce / Honey Lusty Monk Mustard Aioli V GF

PIMENTO CHEESE \$12

Roasted Pimento Peppers / Mixed Cheese / Chives / Focaccia V

CRISPY BRUSSEL SPROUTS \$10

Brussel Sprouts / Pomegranate Balsamic Reduction / Pistachios / Labneh

CRISPY CALAMARI \$16

Calamari / Harissa Red Pepper Romesco Aioli GF

CROSSKEYS SAMPLER \$32

San Giuseppe Meat / Local Cheese / Frieden Farms Honey / Berry Compote / Lusty Monk Mustard / Dried Fruits / Nuts / Bread & Butter Pickles / Marinated Olives / Focaccia

SALADS

PICANHA STEAK SALAD \$24

Local mixed greens / Picanha Steak / Grilled Potato / Crispy Mushroom / Apple / Heirloom Tomatoes / Lardons / Blue Cheese / Maple Dressing GF

NO PROTEIN \$18

CROSSKEYS CAESAR SALAD

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

FULL \$15 HALF \$9 V

THE BABY WEDGE SALAD \$15

Baby Romaine / Baby Iceberg Lettuce / Onions / Blue Cheese / Lardons / WD 50-50 Dressing / Heirloom Tomato GF

PROTEIN ADD-ONS

CHICKEN \$6
SALMON \$10
STEAK \$12

Gluten Free GF Dairy Free DF Vegetarian V Vegan 

MAINS

STEAK FRITES NY STRIPS \$30

NY Strip / Peppercorn Cream / Crispy Potato Wedges

ARCTIC SALMON \$28

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

GNOCCHI \$20

Wild Mushrooms / Roasted Squash / Peppercorn Cream V

CHICKEN KABOB \$30

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

FIRE GRILLED EGGPLANT \$20

Eggplant / Asian Tahini Sauce / Ginger Bok Choy / Couscous V  DF

HANDHELDS

All handhelds come with sidewinder fries
Sub UDIS gluten free bread \$3

THE KEY CLUB \$18

Smoked turkey breast / Baby gems / Mash Avocado / Tomato / Swiss Cheese / Multigrain Bread

REUBEN \$18

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

Ask your server about our Reuben deluxe.

NASHVILLE HOT CHICKEN SANDWICH \$18

Sweet Tea Brined Chicken Breast / Pickle Chips / Pepper Jack Cheese / Frieden Farms Honey / Brioche Bun / Slaw / Nashville Hot Spices

SHAWARMA \$18

Peri Peri Chicken / Rockets / Tomato / Red Onions / Gatsby Sauce / Tzatziki / Bulgarian Feta / Fries / Homemade Pita Bread

DELUXE SIDES \$3

Sweet potato steak fries.
Caesar Salad.

ASK YOUR SERVER ABOUT OUR DESSERT MENU

BISTRO

Wine Menu CrossKeys Vineyards

WHITES WINES

\$8 by the glass

2022 CHARDONNAY

BOTTLE \$24.00 KEY CLUB \$21.60

THIS BRIGHT, UNOAKED EXAMPLE OF PURE CHARDONNAY SHOWS LOVELY AROMAS OF FRESH WHITE PEACH ON THE NOSE. IT SEAMLESSLY TRANSITIONS INTO A LUSCIOUS PALATE WITH PIE CRUST, LEMON CURD AND NUTMEG IN THE FINISH
SUGGESTED PAIRING: MEDITERRANEAN PLATE

2022 JOY WHITE

BOTTLE \$21.50 KEY CLUB \$19.35

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: CALAMARI

2022 FIORE

BOTTLE \$24.00 KEY CLUB \$21.60

THIS LUSTROUS PINK ROSÉ BLEND OF CABERNET FRANC AND CHAMBOURCIN IS FERMENTED AT A LOW TEMPERATURE TO PRESERVE HINTS OF GRAPEFRUIT, RASPBERRY AND STRAWBERRY.
SUGGESTED PAIRING: BABY WEDGE SALAD

FRUIT INFUSED WINES

\$7 by the glass

APPLE D'VINE

Bottle \$18.50 Key Club \$16.65

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

PEACH D'VINE

Bottle \$18.50 Key Club \$16.65

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

HOPS

Bottle \$18.50 Key Club \$16.65

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

SCARLETT

Bottle \$18.50 Key Club \$16.65

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: Patatas Bravas

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 Traminette 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.

RED WINES

\$8 by the glass

2021 CABERNET FRANC

Bottle \$27 Key Club \$24.30

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: Chicken Kabob

2022 JOY RED

Bottle \$21.50 Key Club \$19.35

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

2021 MERITAGE

Bottle \$34 Key Club \$30.60

A rich blend of 50% Merlot, 25% Cabernet Sauvignon, 17% Cabernet Franc, 8% Petit Verdot. This wine was aged in 33% new French oak for increased complexity and tanning focus, and the result is an elegant wine with plenty of fruit flavors that has an undertone of smoke and vanilla which is well focused by mature tannin.

Suggested Pairing: Picanha Steak Salad

2021 PETIT VERDOT

Bottle \$26 Key Club \$23.40

This wine is balanced with complexity and sweetness imparted by 60% new French oak barrels. The wine is a deep inky purple with a nose of graphite, violet, and toasted vanilla. Plenty of tannins provide texture and length, but it is balanced by a weighty mouthfeel and lush acidity.

Suggested Pairing: Fire Roasted Eggplant

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 Caesar 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

LETIZIA

Bottle \$28 Key Club \$25.20

Letizia is made from 100% Chambourcin which was picked, processed and fermented specifically for sparkling wine. The riper fruit yields bright raspberry aromas along with notes pineapple and guava. Refreshing acidity is balanced by natural residual sugar, which further contributes to tropical fruit flavors, vividly pink, vigorously bubbly.

Suggested Pairing: CrossKeys Sampler

BOTTLE QUANTITY DISCOUNTS 12 + bottles= -10%off 6+bottles =-5% Ask about joining our KEY CLUB

20% gratuity will be added to parties of 10 or more