

BISTRO

Sunday Brunch Menu

CrossKeys Vineyards

SMALL PLATES

EUROPEAN FONDUE \$20

Swiss Cheese / Gruyere Cheese / Emmental Cheese / Chardonnay/ Seasonal Fruit /Frieden Farm Honey / Focaccia V

MEDITERRANEAN PLATE \$18

Hummus / Marinated olives /Baba ganoush / Bulgarian Feta /Focaccia / Maple Salad / Flat Bread

PIMENTO CHEESE \$12

Roasted Pimento Peppers/Mixed Cheese / Chives/ Focaccia V

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

CROSSKEYS CAESAR SALAD

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

FULL \$15 HALF \$9 V

GREEK SALAD \$12

Local mixed greens / Bulgarian Feta / Olives / Tomato / Red Onions / Pepperoncini / Greek Dressing

PROTEIN ADD-ONS

CHICKEN \$6

SALMON \$10

CHICKEN KABOB \$7

DRINKS & COFFEE

SAN PELLEGRINO Small \$8 Large \$12

sparkling water

SOFT DRINKS \$3.50

Pepsi/ Diet Pepsi / Ginger Ale / Sierra mist

ICED TEA \$3.50

Sweet / Unsweet

LEMONADE \$4

NATALIE'S ORGANIC ORANGE JUICE \$5

ASSORTED JUICES \$4

Pineapple / Cranberry / Grapefruit

COFFEE \$3.50

regular /decaffeinated (free refills)

ASSORTED HOT TEA \$3.50

Earl Grey / Green Tea / Lemon / Black Tea / TWG Sweet France / TWG Royal Darjeeling

LAVAZZA ESPRESSO \$3

LAVAZZA LATTE / CAPPUCCINO \$4.50

BRUNCH

CROSSKEYS BRUNCH PLATTER \$18

Two Eggs / Bacon or Sausage / Challah Bread French Toast / Hashbrowns

FRENCH TOAST \$16

Challah Bread / Brown Sugar Black Pepper Bacon or Sausage / Maple Syrup

LUMBER JACK \$25

2 Biscuits / Tater Tots / Scramble Eggs / Andouille Sausage/ Bacon / Cajun Gravy

CHICKEN KABOB \$30

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

VEGETABLE HASH \$18

Scramble Eggs / Fingerling Potatoes / Mushrooms / Onions / Peppers

CHICKEN & WAFFLES \$20

Sweet Tea Brined Chicken Breast / Waffle / Maple Syrup

Ask your server about making your chicken spicy.

FRENCH TOAST BURGER \$22

Challah Bread / Bacon / Cheddar Cheese / Tater Tots

HANDHELDS

All handhelds come with sidewinder fries

Sub *UDIS* gluten free bread \$3

SHELBY \$15

Smoked turkey breast / Baby gems /Green Apple / Brie Cheese /Cranberry Aioli / Multigrain Croissant

REUBEN \$18

Choice of shaved corned beef or smoked turkey / Homemade sauerkraut / Baby Swiss / Russian dressing / Rye Bread

Ask your server about our Reuben deluxe.


DELUXE SIDES \$3

Sweet potato steak fries.
Caesar Salad.

Gluten Free GF

Dairy Free DF

Vegetarian V

Vegan 

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

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

BISTRO

Wine Menu CrossKeys Vineyards

WHITES WINES

\$8 by the glass

2022 Chardonnay

Bottle \$25.00 Key Club \$21.60

The 2022 CrossKeys Chardonnay was fermented in barrel where it remained on lees for 9 months, allowing the flavors to integrate and its structure to become complete. The citrus dominated flavor profile shows Meyer lemon on the nose and palate before transforming into pink grapefruit in the finish that's buoyed by a healthy acidity and a little nutmeg spice..

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

2022 Viognier

Bottle \$26.00 Key Club \$23.40

Our gorgeous 2022 Viognier has perfumed aromas of fresh nectarine and pear. Aging for 9 months on lees in the stainless-steel barrels in which it was fermented has created a palate with creamy notes, a thick texture and a long clean finish with just a touch of nutmeg that brings it all together.

FRUIT INFUSED WINES

\$7 by the glass

2021 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: Pimento Cheese

2021 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: Nashville Hot Chicken Sandwich

2021 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: Patatas Bravas

2021 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: Reuben

DESSERTS

\$8 by the glass

2021 TAVERN

Bottle \$30 Key Club \$27

Our Tavern presents an elegant Ruby Port-Style wine, crafted solely from the Portuguese grape - Touriga Nacional. The wine is a symphony of vibrant red and intense dark berries. On the palate, this wine unravels the deep flavor of dark cherries and a hint of dark chocolate, culminating in a trail of cardamon on the finish.

Suggested Pairing: Flourless Chocolate Cake

2019 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

2022 CABERNET FRANC

Bottle \$28 Key Club \$25.20

Our 2022 Cab Franc has a powerful bouquet of ripe raspberry and nutmeg. Blackberry, cassis and black olive on the palate are buoyed by beautifully integrated oak that lifts the fruit and a lively acidity that lingers with the clean fruit characters.

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 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

2022 PINOT NOIR

Bottle \$32 Key Club \$28.80

Our 2022 Pinot Noir has a great integration of bright fruit, spice and complexities with a refreshingly lean body. The nose is dominated by aromas of macerated cherry and cinnamon with an edge of forest floor. The palate shows fresh cherry with a lingering swirl of orange peel and cardamom

2022 TOURIGA

Bottle \$24 Key Club \$21.60

The 2022 Touriga has an attractive purple red color with big lifted aromatics of spicy red fruit and a hint of tobacco leaf. The luscious palate is all about texture with layers of cherry and plum and a long soft finish.

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