



# BISTRO MENU

## CROSSKEYS VINEYARDS

### SHAREABLES

<b>TRUFFLE FRIES</b>	<b>\$18.00</b>
SHOESTRING FRIES / SHAVED SUMMER TRUFFLE / PARMESAN / BLACK TRUFFLE ZEST / LEMON ZEST <b>V</b>	
<b>DEEP FRIED OYSTERS</b>	<b>\$21.00</b>
SERVED WITH OLD BAY AIOLI	
<b>MEDITERRANEAN PLATE</b>	<b>\$20.00</b>
HUMMUS / MARINATED OLIVES / BABA GANOUSH / BULGARIAN FETA / HOUSE MADE FOCACCIA / MAPLE SALAD / FLAT BREAD <b>V</b>	
<b>LOBSTER RISOTTO</b>	<b>\$24.00</b>
BRANDY / CRESS / TARRAGON	
<b>CROSSKEYS SAMPLER</b>	<b>\$32.00</b>
SAN GIUSEPPE MEAT / LOCAL CHEESE / FRIEDEN FARMS HONEY / BERRY COMPOTE / LUSTY MONK MUSTARD / DRIED FRUITS/ NUTS / BREAD & BUTTER PICKLES / MARINATED OLIVES / HOUSE MADE FOCACCIA	
<b>PIMENTO CHEESE</b>	<b>\$13.00</b>
ROASTED PIMENTO PEPPERS / MIXED CHEESE / CHIVES / HOUSE MADE FOCACCIA	
<b>BURRATA</b>	<b>\$15.00</b>
SQUASH / APPLE / 12 YEAR BALSAMIC GLAZE / FOCACCIA / PROSCIUTTO	
<b>FRIED BRUSSELS SPROUTS</b>	<b>\$14.00</b>
HONEY SHERRY VINAIGRETTE / BEET YOGURT / BREAD CRUMBS	
<b>CARROT HUMMUS</b>	<b>\$16.00</b>
LAMB RAGU / BULGARIAN FETA / FOCACCIA	

### FRESH GREENS

<b>KALE SALAD</b>	<b>\$15.00</b>
SWEET POTATO CHEVRE / WALNUTS / BRUSSELS VINAIGRETTE <b>GF V</b>	
<b>GREEK SALAD</b>	<b>\$15.00</b>
LOCAL MIXED GREENS / BULGARIAN FETA / OLIVES / TOMATO / RED ONIONS / PEPPERONCINI / PEPPERS / CUCUMBERS / GREEK DRESSING <b>GF V</b>	
<b>CROSSKEYS CAESAR SALAD</b>	<b>FULL \$15 HALF \$9</b>
BABY GEMS / SPRING MIX / SHAVED PARMESAN CHEESE / CROUTONS / CAESAR DRESSING <b>V</b>	
<b>PROTEIN ADD -ONS</b>	
CHICKEN \$6 STEAK \$10 SALMON \$10	
SHRIMP \$10 SCALLOPS \$18	

### DRINKS

<b>SAN PELLEGRINO</b>	<b>MEDIUM \$8.00 LARGE \$12.00</b>
SPARKLING WATER	
<b>ASSORTED HOT TEA</b>	<b>\$3.50</b>
EARL GREY / GREEN TEA / LEMON / BLACK TEA / TWG SWEET FRANCE / TWG ROYAL DARJEELING	
<b>LAVAZZA ESPRESSO</b>	<b>\$3.00</b>
<b>LAVAZZA LATTE / CAPPUCINO</b>	<b>\$4.50</b>
<b>GLUTEN FREE GF</b>	<b>VEGAN (V)</b>
<b>DAIRY FREE DF</b>	<b>VEGETARIAN V</b>

### MAINS

<b>CHICKEN PARMESAN</b>	<b>\$26.00</b>
BREADED CHICKEN BREAST / LINGUINE PASTA / TOMATO SAUCE / BASIL	
<b>FILET MIGNON</b>	<b>\$40.00</b>
CHEVRE WHIPPED POTATO / SPINACH PUREE / JOY RED MUSHROOM GLACE <b>GF</b>	
<b>SHRIMP &amp; GRITS</b>	<b>\$24.00</b>
BLACKENED SHRIMP / LOCAL WADE'S MILL CHEDDAR GRITS / CHORIZO GRAVY	
<b>JOYCE FARMS ROASTED CHICKEN</b>	<b>\$27.00</b>
SWEET POTATO / TURNIPS / MUSTARD SAGE JUS <b>GF DF</b>	
<b>SEARED DAY BOAT SCALLOPS</b>	<b>\$38.00</b>
BEET VELLUTATA / PICKLED CAULIFLOWER / APPLE VINAIGRETTE / BASIL <b>GF DF</b>	
<b>FINGERLING SWEET POTATOES</b>	<b>\$24.00</b>
MUSTARD / WALNUTS / BRUSSELS VINAIGRETTE <b>GF (V)</b>	

### HANDHELDS

ALL HANDHELDS COME WITH A CHOICE OF SHOESTRING FRIES, CKV CAJUN CHIPS, OR CAESAR SALAD  
SUB UDIS GLUTEN FREE BREAD \$3

<b>SHELBY</b>	<b>\$16.00</b>
SMOKED TURKEY BREAST / BABY GEMS / GREEN APPLE / BRIE CHEESE / GARLIC AIOLI / BUTTER CROISSANT	
<b>REUBEN</b>	<b>\$18.00</b>
CHOICE OF SHAVED CORNED BEEF OR SMOKED TURKEY / BAVARIAN SAUERKRAUT / BABY SWISS / RUSSIAN DRESSING / RYE BREAD ASK YOUR SERVER ABOUT OUR REUBEN DELUXE.	
<b>PRIME RIB SANDWICH</b>	<b>\$24.00</b>
SHAVED ANGUS RIBEYE / HORSERADISH MUSTARD AIOLI / CARAMELIZED ONIONS / PROVOLONE / FRIED SHALLOTS / AU JUS	
<b>CROSSKEYS BURGER</b>	<b>\$22.00</b>
CERTIFIED ANGUS GROUND BEEF / BACON JAM / BEER CHEESE / SUNNY SIDE UP EGG / CHIPOTLE AIOLI / PRETZEL BUN	
<b>FOCACCIA MUFFALETTA</b>	<b>\$16.00</b>
BLACK FOREST HAM / SOPRASSETTA / PEPPERONI / OLIVE TAPENADE / TOMATO / LETTUCE / PEPPERONCINI / PROVOLONE / FOCACCIA	
<b>NASHVILLE HOT CHICKEN SANDWICH</b>	<b>\$18.00</b>
BUTTERMILK FRIED CHICKEN BREAST / PICKLE CHIPS / PEPPER JACK CHEESE / FRIEDEN FARMS HOT HONEY / POTATO BUN / SLAW / NASHVILLE HOT SPICES	
UPGRADE: SIDEWINDER FRIES OR SWEET POTATO FRIES \$3.00 DELUXE SIDE: TRUFFLE FRIES \$8.00	
<b>FLOURLESS CHOCOLATE CAKE</b>	<b>\$10.00</b>
TOPPED WITH VANILLA ICE CREAM	
<b>CINNAMON ROLL BREAD PUDDING</b>	<b>\$10.00</b>
<b>AFFOGATO</b>	<b>\$10.00</b>
VANILLA ICE CREAM WITH LAVAZZA ESPRESSO SHOT	
<b>CHEESECAKE</b>	<b>\$12.00</b>
PLAIN CHEESECAKE WITH LOCAL BERRY COMPOTE	

### DESSERTS

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*

## WHITES

### 2023 CHARDONNAY

BOTTLE \$35.00 / KEY CLUB \$31.50 / GLASS \$10

FERMENTED IN FRENCH OAK BARRELS WITH INDIGENOUS YEAST WHERE IT REMAINED ON LEES FOR 11 MONTHS. THE CITRUS DOMINATED FLAVOR PROFILE SEES MEYER LEMON ON THE NOSE AND PALATE BEFORE TRANSFORMING INTO GRAPEFRUIT, MANDARIN, AND A LITTLE NUTMEG IN THE FINISH. METICULOUS WINEMAKING HAS PRODUCED A BALANCED WINE WITH A TEXTURAL AND SMOOTH PALATE.

### 2023 JOY WHITE

BOTTLE \$21.50 / KEY CLUB \$19.35 / GLASS \$8

JOY WHITE IS OUR REFRESHING AND AROMATIC WHITE BLEND. IT HAS AROMAS OF ORANGE BLOSSOM AND ROSE PETAL AND A BEAUTIFULLY TEXTURED PALATE. THE STEELY FINISH WITH LEMON AND GRAPEFRUIT IS BALANCED WITH A TOUCH OF LINGERING SWEETNESS. PERFECT ON ITS OWN OR WITH A SPICY ASIAN DISH (THINK RED CURRY).

### 2023 FIORE

BOTTLE \$25.00 / KEY CLUB \$22.50 / GLASS \$8

SALMON PINK IN COLOR, THIS ROSÉ IS COMPRISED OF A BLEND OF CABERNET FRANC, CHAMBOURCIN, AND MERLOT. PRETTY FLORAL CHARACTERS ON THE NOSE ARE FOLLOWED BY MACERATED STRAWBERRY AND SWEET RED APPLE FLAVORS ON THE PALATE, WITH A TOUCH OF ALLSPICE. ITS A GREAT SIPPER AND ACCOMPANIMENT TO A CURATED CHEESEBOARD.

### 2023 SAUVIGNON BLANC

BOTTLE \$28 / KEY CLUB \$25.20 / GLASS \$8

CHEERS TO OUR FIRST RELEASE OF SAUVIGNON BLANC! THE WINE HAS A NOSE OF FRESH GRAPEFRUIT AND LIME WITH A SUBTLE FLORAL NUANCE. THE JUICY TEXTURE OF THE PALATE STRIKES IMMEDIATELY BEFORE AN ELEMENT OF LEMON PEELS ADDS COMPLEXITY TO THE MEDLEY OF CITRUS ON THE PALATE AND LINGERING, MOUTHWATERING ACIDITY.

### 2023 VIOGNIER

BOTTLE \$38.00 / KEY CLUB \$34.20 / GLASS \$10

VIOGNIER HAS PERFUMED AROMAS OF PEACH AND POACHED PEAR. AGING FOR 11 MONTHS ON LEES IN THE STAINLESS-STEEL BARRELS IN WHICH IT WAS FERMENTED (30%WILD) HAS CREATED A COMPLEX PALATE WITH CREAMY NOTES, A THICK TEXTURE AND A LONG CLEAN FINISH WITH JUST A TOUCH OF SPICE THAT BRINGS IT ALL TOGETHER.

## RESERVES

### BOTTLE PURCHASE ONLY

#### BLANC DE NOIR

BOTTLE \$52 / KEY CLUB \$46.80

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.

#### 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 VIDAL 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.

#### 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.

## REDS

### 2022 MERITAGE

BOTTLE \$42 / KEY CLUB \$37.80 / GLASS \$10

A SEAMLESS BLEND OF MERLOT, CABERNET SAUVIGNON, CABERNET FRANC, AND PETIT VERDOT. THE VARIETIES WORK TOGETHER TO PROVIDE PRECISE FLAVORS, CONFIDENT STRUCTURE, FINESSE, AND A LONG, BALANCED FINISH. BLACKBERRY AND RASPBERRY ARE DOMINANT ON THE NOSE, PLUM ADDS SOME BROADNESS TO THE PALATE WITH AN EDGE OF PENCIL SHAVINGS FROM THE NEW OAK.

### 2023 CABERNET FRANC

BOTTLE \$30 / KEY CLUB \$27.00 / GLASS \$10

THIS GLORIOUS VINTAGE RIPENED THE CABERNET FRANC BEAUTIFULLY. THE RESULTING WINE HAS A PERFUMED NOSE WITH FLORAL NOTES AND CRANBERRY FRUIT. PALATE SHOWS DARK CHERRY AND IS COMPLEMENTED BY BLACK OLIVE AND CEDAR, AS THE FRUIT LINGERS WITH PLENTIFUL FINE TANNINS. BRIGHT FRUIT PAIRS WELL WITH YOUR FAVORITE CUT OF GRILLED PORK.

### 2022 PETIT VERDOT

BOTTLE \$32 / KEY CLUB \$28.80 / GLASS \$10

PETIT VERDOT IS A ROBUST WINE WITH COMPLEX AROMATICS. THE NOSE DISPLAYS A SEDUCTIVE MIX OF BLACK CHERRY, CEDAR, AND SUBTLE EARTHINESS. BRAMBLY BERRY FRUIT ON THE PALATE IS SUPPORTED BY MUSCULAR TANNINS THROUGH TO THE FINISH AND IS JOINED BY THE WINE'S SIGNATURE GRAPHITE AND TOASTY OAK NOTES BEFORE A LINGERING BLUE FRUIT FINISH.

### 2023 TOURIGA

BOTTLE \$26 / KEY CLUB \$23.40 / GLASS \$10

AS THIS VINTAGE HAS EXPRESSIVE AROMATICS OF CHERRY, VIOLET, AND CARDAMOM, IT TRANSITIONS INTO A MEDIUM BODIED PALATE WITH BRIGHT RED FRUIT NOTES. ITS LONG FINISH HAS HINTS OF SPICE AND ORANGE PEEL. PAIRS EXCELLENT WITH A CHARCUTERIE PLATE OR BRAISED MEATS.

### 2022 JOY RED

BOTTLE \$21.50 / KEY CLUB \$19.35 / GLASS \$8

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.

## FRUIT INFUSED

#### APPLE D'VINE

BOTTLE \$18.50 / KEY CLUB \$16.65 / GLASS \$7

A REFRESHING BLEND OF VIDAL BLANC AND TRAMINETTE, WITH NOTES OF JUICY GREEN APPLE THROUGHOUT AND A CRISP, BUT SWEET FINISH MAKES THIS FRUIT WINE A CROWD PLEASER.

#### PEACH D'VINE

BOTTLE \$18.50 / KEY CLUB \$16.65 / GLASS \$7

SLIGHTLY SWEET AND A PEACH LOVER'S DREAM, THIS BLEND OF VIDAL BLANC AND TRAMINETTE MAKES AN EXCELLENT COMPANION FOR SUMMER GET-TOGETHERS AND WORKS WELL IN BARBEQUE RECIPES.

#### HIBISCUS D'VINE

BOTTLE \$19.50 / KEY CLUB \$17.55 / GLASS \$7

THIS SMOOTH AND SWEET BLEND OF VIDAL BLANC AND TRAMINETTE HAS A BEAUTIFUL PURFUME OF HIBISCUS THAT WILL HAVE YOU DREAMING OF THAT HAWAIIAN VACATION AFTER THE FIRST SIP.

#### HOPS D'VINE

BOTTLE \$18.50 / KEY CLUB \$16.65 / GLASS \$7

OUR TAKE ON BEER/WINE HYBRID, COMPARABLE TO A CIDER IN BOTH AROMA AND TASTE. VIOGNIER BASED WHICH IS THEN DRY HOPPED WITH CITRA, CASCADE, AND AHTANUM, ADDING NOTES OF GRAPEFRUIT, FRESH GRASS, AND LIME PEEL.

#### SCARLETT D'VINE

BOTTLE \$19.50 / KEY CLUB \$17.55 / GLASS \$7

THIS SWEET, VELVETY, JUICY RED MADE FROM SOME OF THE VALLEY'S BEST CHAMBOURCIN GETS YOU INSTANTLY WITH ITS CANDY LIKE BLACKBERRY FRUIT ON THE NOSE. THE PALATE IS SUPER SMOOTH AND HAS A CAPTIVATING HINT OF SPICE IN THE FINISH.

## DESSERTS

### 2021 TAVERN

BOTTLE \$30 / KEY CLUB \$27 / GLASS \$8

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 CARDAMOM ON THE FINISH..

### 2021 ALI D'ORO

BOTTLE \$28 / KEY CLUB \$25.20 / GLASS \$8

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.