

SHAREABLES

- BRUSCHETTA** **V** **CHOICE OF TRIO 12**
 • Vine Ripened Tomato, Garden Basil, Garlic Infused Olive Oil, Red Onion, House Merlot Vinaigrette, Pecorino
 • Seasonal Wild Mushrooms, Garden Picked Thyme, Garlic Infused Olive Oil, Port Reduction
 • Wood Fire Roasted Red Peppers, Garden Herbed Chevre, Petite Sirah Saba

- GULF FRITTO MISTO** **16**
 Gulf Shrimp, Calamari, Fennel, Red Pepper, Onion, Calabrian Chili Oil, Merlot Marinara Sauce, Brown Butter Bianco

- MAMA ROSA MEATBALLS** **12**
 House Blend of Italian Sausages and Mama Rosa Rosé Ground Beef, Merlot Marinara Sauce, Fresh Mozzarella

- CHEESE AND CHARCUTERIE** **20**
 Chef's Weekly Selection of Locally and Internationally Sourced Cheeses and Selection of Sliced Meats, Chardonnay Mostarda, Herb Lavash, Pugliese

- STUFFED MUSHROOM CAPS** **V** **12**
 Cremini Mushroom Caps, Garden Herbs, Ricotta, Gruyere, Mascarpone and Chevre Cheeses, Spinach, Toasted Breadcrumbs, Sauvignon Blanc Bianco Sauce

GREENS

ADD PAN SEARED CHICKEN BREAST FOR 5 OR GULF SHRIMP FOR 6.50

- VINEYARD GARDEN SOUP** **6**
 Rotated Weekly and Seasonally

- FARM HOUSE SALAD** **V GF** **12**
 Local Artisanal Greens, Farm Seasonal Vegetables, Garlic Merlot Dressing

- MESSINA HOF CAESAR** **V** **12**
 Romaine, Parmesan Snow, Chardonnay Caesar Dressing, Focaccia Crouton

- POACHED PEAR SALAD** **V GF** **15**
 Local Greens, Petite Sirah Poached Pear, Spiced Pecan, Rouge Creamery Smoky Blue, Shallot Vinaigrette

- ROASTED BEET SALAD** **V GF** **15**
 Garden Greens, Herb Roasted Baby Beets, Beet Yogurt, Honey Cherve, Pickled Shallot, Sauvignon Blanc Vinaigrette



Messina Hof

HARVEST GREEN WINERY & KITCHEN
 RICHMOND, TEXAS

V - VEGETARIAN OPTION **GF** - GLUTEN FREE OPTION

LIGHTER FARE

- TWICE ROASTED SQUASH BOWL** **V** **14**
 Parmesan Butter, Farro, Barley, Kabocha Squash, Buttercup Squash, Spiced Pumpkin Seeds, Golden Raisins, Riesling Honey Vinaigrette

- RUSTIC GNOCCHI** **16**
 Gnocchi, Mama Rosa Rosé Italian Meatballs, Broccoli Rabe, Parmigiano Reggiano, Calabrian Peppers

- GRILLED SIRLOIN** **GF** **24**
 Charred Leek and Sauvignon Blanc Chimichurri, Parsley Risotto, Farm Vegetables

- PASTA DEL GIORNO** **16**
 Chef's Choice

- PAN SEARED CHICKEN** **GF** **19**
 Chardonnay Cranberry Coulis, Sweet Potato and Mushroom Hash, Acorn Squash Paint

- TEXAS GULF SHRIMP** **22**
 Garlic Butter Basted Gulf Shrimp, Tomato, Fennel and Sauvignon Blanc Broth, Garden Herb Polenta, Red Bell Pepper, Micro Salad

DESSERT

- GOOEY BROWN BUTTER BLONDIE** **V** **9**
 Pecans, Orange Muscat Mistella, Caramel, Ice Cream

- APPLE GALETTE** **V** **9**
 Gewürztraminer Brined Apple, Cinnamon, Vanilla Ice Cream

- VINEYARD FUDGE SUNDAE** **V** **9**
 Housemade Sweet Cream Ice Cream, Papa Paulo Port, Fudge Tulip

- SEASONAL BREAD PUDDING** **9**
 Chef's Choice

MENU INSPIRED BY CHEF MICHAEL DOUGLAS
 CRAFTED BY CHEF COREY BOWERS

HANDHELDS

SERVED WITH CHOICE OF HOUSEMADE CHIPS OR FRIES

- MESSINA HOF GRILLED CHEESE** **V** **13**
 Grilled Sourdough Toast, 10 Year Aged Cheddar, Fontina, Mozzarella, Cabernet Sauvignon Tomato Basil Dip

- FRIED CHICKEN BREAST SANDWICH** **14**
 Grilled Sourdough, Sauvignon Blanc Jalapeño-Bacon Jam, Honey Butter, Local Butter Lettuce, Hothouse Tomato, Pickles

- HARVEST GREEN BURGER** **15**
 Short Rib, Brisket and Chuck Blended Beef, Local Butter Lettuce, Cabernet Sauvignon Garlic Aioli, Hothouse Tomato, Havarti Cheese, Shaved Red Onion, Challah Bun **ADD EGG 1.50 OR BACON 2**

- BRULEE OF FIG & CHEVRE** **V** **15**
 Herb-Garlic Toasted Pugliese, Brulee of Goat Chevre, Truffle Honey Caviar, Sangiovese Lacquered Figs, Fresh Fig Spread

NEAPOLITAN PIZZAS

BAKED IN A WOOD FIRE OVEN

- MARGHERITA** **V** **14**
 Fresh Mozzarella, Garlic, Torn Basil, San Marzano Tomato Sauce

- THE DOUGLAS** **16**
 Spicy Salami, Pepperoni, Spicy Italian Sausage, Calabrian Pepper Oil, Basil, San Marzano Tomato Sauce

- PROSCIUTTO AND WILD MUSHROOM** **16**
 Prosciutto, Cremini, Shitake, Oyster and Porcini Mushrooms, Black Pepper, Goat Cheese, Chardonnay and Ricotta Base

- TWISTED CHEESE** **V** **14**
 Pecorino, Mozzarella, Ricotta, Sliced Garlic, San Marzano Tomato Sauce

- GARDEN VEGETABLE** **V** **14**
 Crushed San Marzano Tomatoes, Arugula, Shallots, Roasted Goat Horn Peppers, Garlic Herb Infused Oil, Chardonnay Vinaigrette, Pecorino, Mozzarella

- PIZZA DU JOUR** **15**
 Chef's Choice

ADDITIONAL TOPPINGS **1.50 EACH**
 Arugula · Roasted Garlic · Ricotta · Garden Basil · Calabrian Pepper · Roasted Fennel · Tomato Onion · Red Bell Pepper

PREMIUM TOPPINGS **2 EACH**
 Pecorino · Mozzarella · Spicy Italian Sausage · Prosciutto (Crispy or Fresh) · Mama Rosa Meatball · Goat Cheese · Goat Horn Pepper