



# BRUNCH MENU

V - VEGETARIAN OPTION



*Messina Hof*  
HARVEST GREEN WINERY & KITCHEN  
RICHMOND, TEXAS

## SHAREABLES

### BAKED GOAT CHEESE

Fresh goat cheese with *Tempranillo* bacon jam, *Angel Riesling* candied jalapeños, garlic confit, & olive oil. Served with wood-fired flatbread

*Pairs well with Mama Rosa Rosé*

### V FOUR CHEESE STUFFED MUSHROOMS

Mushroom caps stuffed with cheese, garden herbs, garlic, toasted breadcrumbs, & *Sémillon* Bianco sauce

*Pairs well with Private Reserve Cabernet Franc*

### GULF FRITTO MISTO

Fried Gulf shrimp & calamari with *Sémillon* Bianco, *Merlot* tomato sauce, & *Gewürztraminer* pickled fennel, onions, and peppers

*Pairs well with Bonarrigo Family Wines Heritage Select*

### CHEESE & CHARCUTERIE

Rotating selection of cheeses, meats, Messina Hof jams, & seasonal condiments. Served with wood-fired flatbread

*Pairs well with Sparkling Rosé*

### V BRUSCHETTA TRIO

- Classic tomato bruschetta with *Emblaze*-balsamic reduction
- *Vitality*-pesto with honey roasted red peppers
- *Abounding*-roasted grapes with mascarpone, thyme, & honey

*Pairs well with Vitality*

### MAMA ROSA MEATBALLS

Italian sausage, beef, and fennel meatballs with *Mama Rosa Rosé*, garlic, & *Merlot* marinara. Sprinkled with Parmesan & fresh herbs

*Pairs well with Artist Series Primitivo*

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## PIZZA

BAKED IN A MUGNAINI  
WOOD FIRE OVEN

### V MARGHERITA PIZZA

Traditional Neapolitan-style with fresh mozzarella, torn basil, & San Marzano tomato sauce

*Pairs well with Artist Series Sangiovese*

### THE DOUGLAS

Spicy salami, pepperoni, spicy Italian sausage, torn basil, & San Marzano tomato sauce

*Pairs well with Abounding*

### FIG & PROSCIUTTO

Fresh figs, prosciutto, garlic confit, Gorgonzola dolce, fontina, *Emblaze*-balsamic reduction, & arugula

*Pairs well with Artist Series Gewürztraminer*

### BACON & BRUSSELS SPROUTS

Shaved Brussels sprouts, *Tempranillo* bacon jam, goat cheese, garlic oil, & *Emblaze*-balsamic reduction

*Pairs well with Private Reserve Tempranillo*

### V ROASTED GRAPES

*Emblaze*-roasted grapes, pink peppercorns, sea salt, ricotta, & thyme

*Pairs well with Sparkling Brut*

### PIZZA SPECIAL

Ask your server about the pizza special

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MKT

Automatic gratuity of 20% will be applied to parties of over 6 people. Maximum of 4 split tickets per party.  
These items are cooked to order and may be served raw or undercooked.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.





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## BRUNCH

### STEAK & EGGS

5 oz. Messina Hof blend coffee-crusted *GSM* NY strip with French fry hash and two eggs to order

*Pairs well with Private Reserve Petite Sirah*

### TORTILLA ESPANA FRITTATA

Layers of potato, Gruyere, bacon, & shallots with a *Sémillon* Bianco sauce

*Pairs well with Private Reserve Sémillon*

### WAFFLE BATTERED CHICKEN SANDWICH

Waffle battered fried chicken, *Gewürztraminer* honey butter, bacon, & Gruyere cheese on a Brioche bun

*Pairs well with Private Reserve Cabernet Sauvignon*

### PROSCIUTTO BENEDICT

Homemade biscuits with poached eggs, crispy prosciutto, & Cajun *Sémillon* hollandaise

*Pairs well with Abounding*

### **V** AVOCADO TOAST

Brioche toast, avocado smash, *Chardonnay* goat whip, poached eggs, fire-roasted tomato garlic confit, lime zest, & sea salt

*Pairs well with Sparkling Rosé*

### **V** FRIED EGG SANDWICH

Millionaires bacon, fried egg, fontina, tomatoes, arugula, & *Vitality* -tarragon aioli on Brioche toast

*Pairs well with Private Reserve Pinot Noir*

### **V** CRÈME BRÛLÉE FRENCH TOAST

Two slices of brioche with a *Sparkling Almond* crème brûlée filling, turbinado sugar shell, & seasonal fruit compote

*Pairs well with Sparkling Almond*

### LAND & SEA BURGER

Brisket blend beef patty, bacon, fried shrimp, *Vitality*-tarragon aioli, Gruyere, romaine, tomato, & red onion on a Brioche bun

*Pairs well with Private Reserve Merlot*

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## GREENS

ADD PAN SEARED CHICKEN BREAST FOR 5 | GULF SHRIMP FOR 7 | STEAK FOR 12

### MESSINA HOF GRILLED CAESAR WEDGE

Grilled heart of romaine, *Chardonnay* Caesar dressing, chili flakes, toasted Parmesan crisps, & garlic croutons

*Pairs well with Leopard Vineyard Chenin Blanc*

### **V** QUINOA & GREENS

Spring mix, cinnamon toasted quinoa, apples, roasted butternut squash, pepitas, cranberries, feta, & *GSM*-shallot vinaigrette

*Pairs well with Private Reserve Viognier*

### WARM BACON SPINACH SALAD

Fresh spinach, crispy bacon, cherry tomatoes, shaved red onions, blue cheese, & warm *Vitality*-bacon vinaigrette

*Pairs well with Emblaze*

### **V** CANDIED BEET SALAD

Spring mix, candied beets, toasted walnuts, apples, fried herb goat-cheese medallion, & *Vitality*-lemon vinaigrette

*Pairs well with Sophia Marie Rosé*

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