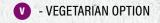
DINNER MENU





SHAREABLES

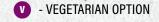
Pairs well with Artist Series Primitivo

	BAKED GOAT CHEESE Fresh goat cheese with <i>Tempranillo</i> bacon jam, <i>Angel Riesling</i> candied jalapeños, garlic confit, & olive oil. Served with wood-fired flatbread Pairs well with Mama Rosa Rosé	* 17
0	FOUR CHEESE STUFFED MUSHROOMS Mushroom caps stuffed with cheese, garden herbs, garlic, toasted breadcrumbs, & Sèmillon Bianco sauce Pairs well with Private Reserve Cabernet Franc	15
i V	GULF FRITTO MISTO Fried Gulf shrimp & calamari with Sèmillon Bianco, Merlot tomato sauce, & Gewürztraminer pickled vegetables Pairs well with Bonarrigo Family Wines Heritage Select	19
	CHEESE & CHARCUTERIE Rotating selection of cheeses, meats, Messina Hof jams, & seasonal condiments. Served with wood-fired flatbread Pairs well with Sparkling Rosé	29
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	14
•	MAMA ROSA MEATBALLS Italian sausage, beef, and fennel meatballs with <i>Mama Rosa Rosé</i> , garlic, & <i>Merlot</i> marinara. Sprinkled with Parmesan & fresh herbs	16

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	PIZZA BAKED IN A MUGNAINI WOOD FIRE OVEN	
V	MARGHERITA PIZZA Traditional Neopolitan-style with fresh mozzarella, torn basil, & San Marzano tomato sauce	15
	Pairs well with Artist Series Sangiovese	-
	THE DOUGLAS Spicy salami, pepperoni, spicy Italian sausage, torn basil, & San Marzano tomato sauce Pairs well with Abounding	18
	FIG & PROSCIUTTO Fresh figs, prosciutto, garlic confit, Gorgonzola dolce, fontina, Emblaze-balsamic reduction, & arugula Pairs well with Artist Series Gewürztraminer	18
	BACON & BRUSSELS SPROUTS Shaved Brussels sprouts, <i>Tempranillo</i> bacon jam, goat cheese, garlic oil, & Emblaze-balsamic reduction Pairs well with Private Reserve Tempranillo	17
V	ROASTED GRAPES Emblaze-roasted grapes, pink peppercorns, sea salt, ricotta, & thyme Pairs well with Sparkling Brut	17
	PIZZA SPECIAL Ask your server about the pizza special	KT



DINNER MENU





ENTREES

1	BROWN BUTTER CHARDONNAY FISH 6 oz. fresh fish in a brown butter-fennel <i>Chardonnay</i> herb sauce with glazed fennel & carrots Pairs well with Vitality	37
	SHRIMP & GRITS Blackened Gulf shrimp, creamy onion cheddar grits, fire-roasted tomato garlic confit, & creamy <i>Grenache</i> tomato sauce Pairs well with GSM	25
	COFFEE CRUSTED NEW YORK STRIP 10 oz. Messina Hof Blend coffee-crusted New York Strip steak, GSM garlic butter onions & mushrooms with garlic chive mashed potatoes Pairs well with Paulo Sagrantino	37 \
V	ROOT VEGETABLE GNOCCHI Gnocchi with rutabaga, mushroom, & parsnip in a Chardonnay garlic cream sauce Pairs well with Private Reserve Petit Verdot	22
	BROWN SUGAR MUSTARD PORK CHOP 14 oz. double-bone pork chop with a brown sugar-mustard <i>Riesling</i> glaze. Served with crispy bacon Brussels sprouts Pairs well with Paulo Blend	30
	ROASTED LEMON HALF CHICKEN Viognier brined half chicken with a Viognier-grilled lemon butter & smashed baby Yukon potatoes with garlic & herbs Pairs well with Private Reserve Chardonnay	28
•	LAND & SEA BURGER Brisket blend beef patty, bacon, fried shrimp, <i>Vitality</i> -tarragon aioli, Gruyere, romaine, tomato, & red onion on a Brioche bun Pairs well with Private Reserve Merlot	24
	PASTA OF THE WEEK Ask your server about the pasta of the week	IKT
		IKT

GREENS

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

MESSINA HOF GRILLED CAESAR WEDGE

15

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

Pairs well with Lepard Vineyard Chenin Blanc

QUINOA & GREENS

1(

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

10

Fresh spinach, crispy bacon, cherry tomatoes, shaved red onions, blue cheese, & warm Vitality-bacon vinaigrette Pairs well with Emblaze

O CANDIED BEET SALAD

1

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

Pairs well with Sophia Marie Rosé

SIDES

GARLIC CHIVE MASHED POTATOES	5
BACON BRUSSELS SPROUTS	7
HALF GRILLED CAESAR WEDGE	9
GLAZED CARROTS	5
GRITS	6
FRIES	4

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.