

# DINNER 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 vegetables

*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*

17

15

19

29

14

16

## PIZZA

BAKED IN A MUGNAINI  
WOOD FIRE OVEN

### V MARGHERITA PIZZA

Traditional Neopolitan-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

15

18

18

17

17

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.





# DINNER MENU



## ENTREES

V - VEGETARIAN OPTION

### BROWN BUTTER CHARDONNAY FISH

6 oz. fresh fish in a brown butter-fennel *Chardonnay* 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 *Grenache* 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 *Riesling* 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, *Vitality*-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

MKT

### CHEF'S SPECIAL

Ask your server about the Chef's special

MKT

## 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*

15

### V QUINOA & GREENS

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

*Pairs well with Private Reserve Viognier*

16

### WARM BACON SPINACH SALAD

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

*Pairs well with Emblaze*

15

### V CANDIED BEET SALAD

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

*Pairs well with Sophia Marie Rosé*

17

## SIDES

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

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