

LUNCH 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, & 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

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, whole grain mustard, 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

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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MAINS

INCLUDES A SIDE

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

MAMA ROSA'S MEATBALL SUB

Toasted garlic hoagie roll, *Mama Rosa Rosè* meatballs, *Merlot* marinara, smoked provolone cheese, & torn basil

Pairs well with Sagrantino Reserva

17

V GRILLED VEGETABLE SANDWICH

Grilled *Vitality* pesto marinated mushroom, eggplant, and red pepper with a fried herb goat cheese medallion & chipotle aioli on a Brioche bun

Pairs well with GSM

16

ITALIAN HOAGIE

Spicy salami, prosciutto, provolone cheese, pepperoni, olives, house made pickles, shredded lettuce, shaved onion, *Vitality*-tarragon aioli, & oregano

Pairs well with Bonarrigo Family Wines Heritage Reserve

15

PASTA OF THE WEEK

Ask your server about the pasta of the week

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, fried herb goat cheese medallion, & *Vitality*-lemon vinaigrette

Pairs well with Sophia Marie Rosé

17

SIDES

SEASONED PARMESAN CHIPS

HALF GRILLED CAESAR WEDGE

FRIES

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