Messina Hof

HARVEST GREEN WINERY & KITCHEN
RICHMOND, TEXAS

DINNER MENU

V - VEGETARIAN OPTION GF - GLUTEN FREE OPTION

SHAREABLES

BAKED GOAT CHEESE 15
Local goat cheese, garden herbs, Petit Verdot lacquered figs, truffle honey, smoky pecans, pugliese, baked in our wood fire oven

STUFFED MUSHROOM V 14
Seasonal mushroom caps, garden herbs, Messina Hof blended cheese, spinach, toasted breadcrumbs, Sauvignon Blanc bianco sauce

GULF FRITTO MISTO 18
Gulf shrimp, calamari, fennel, red pepper, onion, Merlot marinara, bianco

CHEESE & CHARCUTERIE 24
Chef's weekly selection of locally and internationally sourced cheeses and meats, herb lavash, seasonal condiments

GREENS

ADD PAN SEARED CHICKEN BREAST FOR 5, GULF SHRIMP FOR 6.50, OR STEAK $12

MESSINA HOF CAESAR 13
Romaine, Chardonnay Caesar dressing, pugliese crisp, parmesan

FARM HOUSE V GF 14
Wood fire oven-roasted farm vegetables, Blanc Du Bois ranch dressing, focaccia croutons, farm greens

BLUSHING TOMATO GF 15
Farm greens, dry aged bacon, marinated mozzarella, basil, balsamic vinegar, Blushing Angel vinaigrette

BLAZED BERRY V GF 15
Vanilla strawberries, berries, glazed pecans, watercress, arugula, Emblaze vinaigrette, feta

MAINS

THE CACTUS & PIG 29
Duroc pork chop, grilled Texas peach & cactus flower agrodolce with Blushing Angel, smoked potato hash cake, arugula

SUMMER SNAPPER 36
Gulf snapper, crispy polenta, herb roasted corn, Chardonnay Bianco, sage

GULF SHRIMP & GRITS 24
Garlic butter blackened shrimp, cheddar grits, roasted fennel and tomato herb Sauvignon Blanc jus, smoky black pepper

TEXAS STRIP 40
Shaved au gratin of potato and caramelized onion, cave aged gruyere, basil, brown butter Merlot, roasted cauliflower, creamed Blanc Du Bois, crispy potato

ROASTED CHICKEN GNOCCHI 20
Oak fire chicken breast, seasonal mushrooms, caramelized onion, tomato, peas, gnocchi, demi sauvignon blanc emulsion, basil, garlic and herb toasted bread crumb

LAND & SEA BURGER 22
Messina Hof blended beef, bacon, crispy shrimp, Texas marigold Serenity lemon-caper aioli, gruyere, poppy seed bun, butter lettuce, tomato, red onion, house fries

PASTA DEL GIORNO 18
Chef's choice

CHEF SPECIAL Market
Chef's choice

PIZZA

BAKED IN A WOOD FIRE OVEN

NATURALLY LEAVENED

MARGHERITA V 15
Fresh mozzarella, garlic, torn basil, San Marzano tomato sauce

THE DOUGLAS 17
Spicy salami, pepperoni, spicy Italian sausage, basil, San Marzano tomato sauce

PROSCIUTTO & MUSHROOM 18
Prosciutto, roasted wild mushrooms, goat cheese, black pepper, Chardonnay-ricotta base

TRUFFLE & FIG V 18
Garlic confit, caramelized onion, figs, goat cheese, truffle honey, watercress Vitality lemon vinaigrette

THE TUSCAN V 17
Garden pesto, kalamata olives, summer squash, artichokes, Gewürztraminer tzatziki, tomato, feta

PIZZA DU JOUR 18
Chef's choice

DESSERTS

PORT FUDGE BROWNIE V 11
Port fudge, triple chocolate, berries, anglaise, salted caramel

BREAD PUDDING V 11
Chef's choice with vanilla ice cream

DESERT FLOWER 11
Cactus flower Sophia Marie Rose sorbet, prickly pear paint, chocolate tagliatelle, baton crisp

CRAFTED BY CHEF SEAN LYLES

Automatic gratuity will be applied to parties of over 6 people.
Maximum of 4 split tickets per party.

07-2021