

THE  
VINTAGE HOUSE  
RESTAURANT  
MESSINA HOF ESTATE WINERY & RESORT



VINEYARD CUISINE™

...DESIGNED WITH WINE IN MIND...

Vineyard Cuisine™ was established by Messina Hof Winery. It is an expression of wine's fusion with the fresh herbs and vegetables harvested daily from the vineyard estate. Messina Hof wines are used in every recipe and each recipe is created to expertly complement a style of wine providing that perfect food and wine experience.

V · Vegetarian

## APPETIZERS

### PUMPKIN ARANCINI V

Pumpkin risotto fritters served with a pumpkin cream sauce. | 18

*Recommended with Vitality*

### HONEY-CRUSTED BAKED RICOTTA V

Oven baked herb ricotta with Gewürztraminer herb honey, thyme, crispy garlic, and lemon peels. Served with toasted ciabatta. | 12

*Recommended with Sparkling Rosé*

### CHEESE PLATE V

Three Chef-selected cheeses paired with our Messina Hof Vineyard Cuisine™ jams and mustard along with grilled ciabatta. | 24

*Recommended with Dry Grenache Rosé*

### FRITTO TRIO

Crispy fried calamari and shrimp with a Sémillon lemon-garlic aioli, pesto aioli, and Merlot marinara. | 21

*Recommended with Bonarrigo Family Wines Heritage Select*

### MAMA ROSA MEATBALLS

Our classic Mama Rosa Meatballs with Merlot marinara, melted mozzarella, and Parmesan. In honor of the late Bonarrigo matriarch – Rose Bonarrigo (Mama Rosa). | 14

*Recommended with Artist Series Sangiovese*

Take home Messina Hof Vineyard Cuisine™ gourmet foods.

Cranberry Syrah Jam | 9 · Peach Jam with Moscato | 12  
Raspberry Chipotle Sauce | 14 · Spicy German Mustard | 9

## BRUNCH

### BRUNCH BURGER

Messina Hof burger patty, cheddar, garlic Merlot aioli, crispy bacon, roasted tomatoes, lettuce, and an egg on a brioche bun. Served with fries. | 21

*Recommended with Private Reserve Merlot*

### CRISPY CHICKEN AND WAFFLES

Savory cheese and chives mashed potato waffle topped with crispy spiced chicken strips and served with our Angel Late Harvest Riesling syrup. | 18

*Recommended with GSM*

### EGGS BENEDICT V

Your choice of spinach and roasted tomato or crispy prosciutto with poached eggs served on a split, toasted English Muffin and our Port Hollandaise. Served with side salad or fruit. | 15

*Recommended with Vitality*

### STEAK AND GREEN EGGS

Grilled flat iron steak served on a bed of brunch potatoes and topped with two eggs and Viognier chimichurri. | 22

*Recommended with Sagrantino Reserva*

### ANGEL-INFUSED FRENCH TOAST

A sweet custard French toast with Petit Verdot berry compote and Angel Late Harvest Riesling syrup. | 16

*Recommended with Sparkling Almond*

### VERMONSTER

Grilled chicken, apples, smoked Gouda, Sémillon garlic aioli on Ciabatta. Served with fries. | 15

*Recommended with Private Reserve Viognier*

### BRUNCH SIDES

Bacon | 5 · English muffin | 3 · Fruit | 6 · Eggs | 4

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## SALADS

V · Vegetarian

### STEAK SALAD

Port-mustard glazed flat iron steak served on top of a bed of greens with balsamic dressing, goat cheese, tomatoes, and crispy fried shallots. | 29

*Recommended with Private Reserve Petit Verdot*

### CAPRESE SALAD

Roasted tomatoes, crispy prosciutto, mozzarella pearls, basil leaves and Gewürztraminer Herb Vinaigrette on a bed of spring greens drizzled with balsamic reduction.

STARTER | 11 · ENTRÉE | 20

*Recommended with Sophia Marie Rosé*

### GRILLED VEGETABLE SALAD V

Grilled corn, squash, and zucchini with fresh tomatoes on a bed of arugula and spring greens with Gewürztraminer Herb Vinaigrette.

STARTER | 8 · ENTRÉE | 15

*Recommended with Leopard Vineyard Chenin Blanc*

### MESSINA HOF HOUSE SALAD V

Spring greens tossed with tomatoes, cucumbers, and croutons with Garlic Merlot Dressing.

STARTER | 7 · ENTRÉE | 13

*Recommended with Abounding*

### FENNEL CITRUS SALAD V

Shaved fennel, baby arugula, spring greens, and fresh citrus with dried cranberries and Garlic Merlot Dressing.

STARTER | 10 · ENTRÉE | 18

*Recommended with Artist Series Gewürztraminer*

ADD TO ANY SALAD:

Flat Iron Steak | 15 · Grilled Chicken | 6 · Sautéed Shrimp | 10

## ENTRÉES

### BACON WRAPPED FILET

Hand cut 6 oz. bacon wrapped Petit Filet in a Cabernet Sauvignon demi-glaze. Served with roasted garlic mashed potatoes and seasonal vegetables. | 46

*Recommended with Paulo Blend*

### PECAN CRUSTED WHITE FISH

Pecan crusted white fish with a Sémillon lemon butter and wilted spinach. | 24

*Recommended with Private Reserve Sémillon*

### GORGONZOLA STEAK PASTA

Grilled Flat Iron steak sliced and served on top of fettuccine pasta tossed in a creamy Viognier Gorgonzola cheese sauce. Garnished with roasted grape tomatoes. | 29

*Recommended with Emblaze*

### GRILLED RIBEYE

Hand cut grilled Ribeye with garlic Viognier chimichurri, roasted garlic chive mashed potatoes, and seasonal vegetables. | 43

*Recommended with Private Reserve Cabernet Franc*

### GORGONZOLA STUFFED CHICKEN

Crispy Gorgonzola stuffed chicken breast with a pumpkin risotto and Viognier Gorgonzola cream sauce. | 27

*Recommended with Private Reserve Tempranillo*

### RUSTIC PASTA V

Linguini pasta with garlic-roasted tomatoes, mozzarella pearls, fresh basil, and pine nuts. Your choice of signature sauce. | 23

*Recommended with Bonarrigo Family Wines Heritage Reserve*

#### SIGNATURE SAUCES:

· Sémillon Lemon Butter · Merlot Marinara

#### ADD TO YOUR PASTA:

· Grilled Chicken | 6 · Flat Iron Steak | 15  
· Grilled Shrimp | 10 · Single Meatball | 4

## SIDES

PUMPKIN RISOTTO | 9

SEASONAL VEGETABLES | 7

ROASTED GARLIC MASHED POTATOES | 6

SAUTÉED SPINACH | 6