

FOOD MENU

Small Plates

Baked Crab Dip | \$18

Four Cheese Pimento Blend | Lump Crab | Old Bay | Herbed Crostinis

Truffle Fries | \$12

Shredded Parmesan | House Garlic Aioli | Fresh Herbs | Black Truffle Oil

Thai Chili Brussel Sprouts | \$12

Crispy Fried Brussels | Shredded Parmesan | Sweet Thai Chili | Bacon Crumbles

SideWay's Lolli-Chops | \$19

Grilled Lamb Chops | Fire Roasted Corn Salsa | House Signature Reduction featuring SideWay's — *Served Medium-Rare*

Chicken Salad Crostini | \$12

House Chicken Salad | Pickled Onions | Hot Honey | Herbed Crostinis



Salads

Goat in the Orchard | \$14

Vibrant Greens | Granny Smith Apple | Dried Cranberry | Goat Cheese | Grilled Chicken | House Strawberry Vinaigrette showcasing Petit Manseng

Grilled Chicken Caesar | \$13

Vibrant Greens | Shredded Parmesan Cheese | Grilled Chicken | Tuscan Caesar Dressing | Herbed Crostinis

www.ashtoncreekvineyard.com
14501 Jefferson Davis Highway, Chester, VA 23831
Hours: Wed—Sat: 12-8pm Sunday: 12-6pm

Charcuterie

ACV Signature | \$32

Brie | Sharp White Cheddar | Gruyere | Genoa Salami | Prosciutto | Mortadella | House-Pickled Vegetables | Fresh Fruit | Cranberry Chutney | Herbed Crostinis

Mediterranean Mezze | \$28

Feta | Sharp White Cheddar | Gruyere | House-Pickled Vegetables | Fresh Fruit | House Tzatziki | Naan Chips — *Contains Nuts*

Handhelds

Handhelds are served with House Chips. Upgrade to Fries for \$3.00 or Truffle Fries for \$6.00



Italian Melt | \$15

Salami | Prosciutto | Mortadella | Provolone | Tomato | Pepperoncini | Italian Dressing featuring Cabernet Franc | Sub Roll

Yardbird | \$15

Hand-Breaded Chicken Breast | White Pimento Cheese | House Pickles & Slaw | Brioche Bun

Lamb Gyro | \$15

Grilled Lamb | Feta | Pickled Onions | Sliced Tomato | Vibrant Greens | House Tzatziki | Naan — *Served Medium Rare*

Bacon & Brie Melt | \$14

Applewood Smoked Bacon | Brie | Granny Smith Apples | House Garlic Aioli | Sub Roll

Non-Alcoholic Beverages

Soda | \$3 Coke | Diet Coke | Sprite

Sweet & Unsweet Tea | \$3

Iced Coffee | \$4.50 Vanilla | Caramel

FOOD MENU

Sushi

THE CHESAPEAKE ROLL | \$18

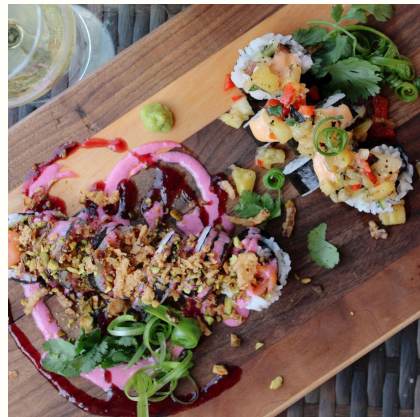
Lump Crab | Cucumber | Old Bay Sauce featuring Petit Manseng | Fire-roasted Corn Salsa
Pair with Viognier 2022

THE VINEYARD ROLL | \$16

Smoked Salmon | Cranberry & Almond Goat Cheese | Citrus Beet Sauce | Crispy Fried Onion | Crushed Pistachio | SideWay's Gastrique — *This Item Contains Nuts*
Pair with Cabernet Sauvignon 2021

SPICY TUNA ROLL | \$15

Blackened Seared Tuna | Cucumber | Spicy Mayo | Pineapple Salsa infused with Willie's White
Pair with Albariño 2023



Wine Ice-Cream

Homemade Wine-Infused Ice Cream | \$7

Available in seasonal flavors

Ask your Wine Steward about our flavors of the week