

SUSHI MENU

THE CHESAPEAKE ROLL | \$18

Lump Crab | Cucumber | Old Bay Sauce with
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 | Pistachio
SideWay's Gastrique | *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



ASHTON CREEK VINEYARD

FOOD MENU

***Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

www.ashtoncreekvineyard.com
14501 Jefferson Davis Highway
804.896.1586

SMALL PLATES

Pimento Cheese Crab Dip | \$18

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

Garlic Asiago Fries | \$12

Shredded Asiago | House Chipotle Ranch | Fresh
Herbs | Garlic Oil

Thai Chili Brussel Sprouts | \$12

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

Bavarian Pretzel | \$12

Soft Pretzel | Beer Cheese | Spicy Ground Mustard

SideWay's Lolli-Chops | \$19 ***

Grilled Lamb Chops | Fire Roasted Corn Salsa |
House Red Wine Reduction with SideWay's
Served Medium-Rare | GF



HANDHELDS

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

Italian Melt | \$15

Salami | Prosciutto | Pepperoni | Provolone |
Tomato & Pepperoncini Relish | House Italian
Dressing featuring Cabernet Franc | Sub Roll

Yardbird | \$15

Hand-Breaded Chicken Breast | White Pimento
Cheese | House Pickles | Vibrant Greens | Brioche Bun

Chipotle Prime Rib Dipper | \$16

Prime Rib | Provolone | Fried Onions | House
Chipotle Ranch | Red Wine Au Jus featuring
Cannonball Red | Sub Roll

Braised Lamb Tacos | \$15

Red Wine Braised Lamb | Fire Roasted Corn Salsa |
Pickled Onions | House Avocado Lime Crema |
Flour Tortilla | GFO

CHARCUTERIE

Gluten-free options available

ACV Signature | \$32

Herbed Goat Cheese | Sharp White Cheddar |
Gruyere | Genoa Salami | Prosciutto | Pepperoni |
House-Pickled Vegetables | Fresh Fruit | Cranberry
Chutney | Herbed Crostinis | GFO

ACV Fromage | \$28

Herbed Goat Cheese | Sharp White Cheddar |
Gruyere | House-Pickled Vegetables | Fresh Fruit |
Cranberry Chutney | Spicy Ground Mustard |
Herbed Crostinis | GFO

DESSERT

Chocolate Bread Pudding | \$11

with Ginger Whipped Cream & Sugared Cranberries

NON-ALCOHOLIC DRINKS

Soda | \$3 *Coke | Diet Coke | Sprite*

Tea | \$3 *Sweet | Unsweet*

Iced Coffee | \$4.50 *Vanilla | Caramel*

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SALADS

Vineyard Caesar | \$9

Vibrant Greens | Shredded Parmesan | Tuscan
Caesar | Herbed Crostinis | GFO

Vineyard Cobb | \$9

Vibrant Greens | Bacon Crumbles | Shredded
Cheddar | Avocado | Pickled Onions | Ranch | GF

Add-ons:

Grilled or Fried Chicken | +\$6.00
Seared Blackened Ahi Tuna | +\$11.50 ***