

White Wines

2020 Albarino

Hints of apricots, green apple & pears, with a hint of minerality excite your senses. This Spanish white varietal is crisp w/an enormous bouquet. \$8/\$25

2020 Seyval Blanc

A dry white wine produced from locally grown French hybrid grapes. Delicate notes of green apple & citrus lemon give way to a more "Sauvignon Blanc" styled wine. \$8/\$20

2020 Serpent's Melody

A perfect melody of aromas and notes blended together to appeal to your senses. This 3 wine white blend has characteristics of peach & honey-suckle w/refreshing acidity. \$8/\$25

2020 Serpent's Song

A Serpent's Song would be soft & melodious like this wine. This light Vidal Blanc has notes of fresh fruit & honey w/a wisp of sweetness. \$8/\$21

2020 Serpent Kiss

After dinner elegance in a bottle. Fill your senses with this Vidal Blanc infused w/ white chocolate essence. Serving suggestions: Dessert, raspberries, strawberries, macadamia nuts & cheese cake. \$8/24

Seasonal:

Warm (red) Mulled Wine or (White) Frozen Peach Bellini - ask server for description. \$8

Red Wines

2020 Cabernet Rose- Reserve

This limited production of our delightfully refreshing, dry ruby Cabernet Rose has notes of wild strawberry & fresh cranberry. \$8/\$29

2016 Vintner's Cabernet

Barrel aged in French oak for 3 years, this ruby red Cabernet Sauvignon is vibrant with fresh flavors of plum & hints of cherry. Very smooth & easy drinking. \$9/\$34

Medusa (Cabernet Sauvignon)

This full bodied red exhibits lively aromas of black cherry. Its bold earthy tannins w/ layered flavors add to its richness. This multi-vintage cabernet (yrs 13, 14 & 15) is made w/local fruit. \$8/\$32

Basilisk A red blend of 77% of our

2019 Cabernet Franc with 23% 2015 Cabernet Sauvignon, this wine shows aromas of mocha, coffee & wild berries. Bold and earthy, great with grilled meats and vegetables. \$8/\$30

2017 Cabernet Franc Estate Reserve

This classic wine is a limited production of our Cabernet Franc grapes. It is smooth & toasty and has been held in reserve allowing development of complex flavors of plum, spice & white pepper on the finish. 2020 Governor's Cup award winner! \$8/\$32

Coming soon ... Slither, Vidal Blanc & a few surprises!

Snacks

Local Cheese / per brick **\$8.50**
(ask staff for availability of variety)

- Cheddar
- Smoked Cheddar
- Havarti
- Horseradish
- Havarti Dill
- Italian
- Gouda
- Garlic/Chive
- Chesapeake

Meat

- Italian/Summer Sausage \$6

Crackers

- Local Sourdough Crisps \$7.99
- Water Crackers \$3
- Tuscan Crisps \$6
- Cheese Straws \$4

Sweets

- Local Truffles \$7.50
- Local Chocolate Bars \$7.50

Accompaniments

- Olives \$4.50
- Local Jellies (lg) \$7
- Local Honey (sm/lg) \$4.50/\$18.50
- Dipping Pretzels \$2.25
- Popcorn \$2.50
- Mustards /Jellies (sm) \$1.50
- Olive Oil/Balsamic Vinegar \$19.95

Other Beverages

- Bottled water \$1
- Hot Chocolate (seasonal) \$1.5



Ask staff about
sampling flight of 5
wines of your
choosing - \$15