

Viewpionte Fall Menu 2016

It's fall at the winery...please join us in our retail shoppe for lunch Thursday thru Sunday 11-4pm, and on Friday night 5-8pm. Reservations are always recommended, as seating is limited indoors.

**Gluten free options are available. Please ask your server which menu items can be made gluten free.*

Additional charges may apply.

**V ~ Vegetarian*

Shareables ~ *Our Shareables pair beautifully with a variety of our red or white wines!*

Cheese Please!

A rotating assortment of local cheese, fruit, crackers, and crispy pita ~ \$18 *V
2008 Cabernet Merlot VQA (V!)

Ploughman's Platter

Summer Sausage, Prosciutto, Thornloe cheeses, house-made chutney, seasonal pickled vegetables, crispy pita & crackers ~ \$22
V-Gold

Small Plates ~ *Your choice, \$3 each.*

Frites

Hand cut & served with herbed aioli *V

Smoked Trout Paté

House made & served with crispy pita

Carrot & Dill Hummus

Served with crispy pita *V

Our small plates are a perfect nibble to enjoy with a glass of wine! Ask your server for their suggested wine pairing...

Salad Time! ~ *All of our salads are made with tomatoes & greens. All other produce used is locally sourced from Steve's garden or from local fruit & veggie stands.*

House Salad

Greens, tomatoes, cucumbers, red onion, shredded carrot, buttery croutons & verjus dressing \$10 ~ *V *Vegan
2013 Big Bluff White VQA

Mediterranean Salad

Marinated chickpeas, roasted red pepper, olives, peppers, sundried tomato, artichoke, spicy eggplant, and feta over greens with an oregano, mint, red wine vinegar dressing ~ \$15
*V

2011 Riesling VQA

Essex County Chop Salad

Roasted chicken, tomatoes, Schinkel's bacon, boiled egg, pretzel croutons, devils blue rock cheese, spicy walnuts, pickled red onion and apples with an herbed buttermilk dressing ~ \$16

2009 Barrel Fermented Chardonnay VQA

Our Favourites ~ *Includes a house salad topped with verjus dressing.*

Harrow Style Philly Cheese Steak

Sous vide round steak sliced thin and sautéed with onions and peppers, melted provolone cheese, spicy tomato jam and horseradish aioli ~ \$16

V-Bronze

McCormick Beach Buttermilk

Fried Chicken Sandwich

Buttermilk chicken breast, melted pimento cheese, lettuce, tomato & pickles ~ \$16

2009 Barrel Fermented Chardonnay VQA

Pizzas ~ *Our thin crust pizzas are grilled, baked, & topped with our signature tomato sauce!*

Big Bluff

Fresh tomatoes & mozzarella topped with sweet basil ~ \$13 *V

2013 Big Bluff White VQA (V!)

Pepperoni

Pepperoni & mozzarella ~ \$15

2008 Cabernet Merlot VQA (V!)

Meat Lovers

Pepperoni, ham, bacon & mozzarella ~ \$15

2005 Focal Pointe Cabernet Franc

Desserts ~ *Ask your server about our daily dessert features*

Colchester Club

Sous vide Belwood turkey, Schinkel's bacon, melted Havarti cheese, greens and tomatoes with a sofrito aioli on a house made flatbread ~ \$14

2012 Pointe Blanc Sauvignon Blanc VQA

Viewpointe Perch Basket

Available seasonally... get your perch fix before it's gone for the year!

A generous portion of Loops fresh perch served golden brown with a side salad, coleslaw, and tarragon aioli ~ \$17

2011 Riesling VQA

Veggie

Fresh tomatoes, peppers, onions, fresh mushrooms & mozzarella ~ \$14 *V

V-Bronze VQA

JOIN US FOR FRIDAY NIGHT

DINNER...5-8PM EVERY

FRIDAY IN OCTOBER!

~Please note: parties of 10 or more will have an automatic 18% gratuity added to their bill~

*Retail wine purchases CAN be added to your lunch bill.
Please let your server know which wines you would like to take home,
and we will have them ready for you at the end of your meal!*

Wine Selections

"A meal without wine is like a day without sunshine!"

Whites

2011 Riesling VQA \$6 - Mouth-watering acidity, lime zest, nectarine & honey suckle with a great finish.

2012 Pointe Blanc Sauvignon Blanc VQA \$7- Subtle, hint of tropical fruit with a squeeze of red grapefruit.

2013 Big Bluff White VQA (Big V) \$6 - Burst of ripe orchard fruit with a spritz of tart apple.

2009 Barrel Fermented Chardonnay VQA \$7 - Hints of ripe apples with butterscotch & buttery nose.

Sparkling \$6- Ask your server about today's bubbly wine selection

Reds

2008 Cabernet Franc VQA (blue label) \$6 Burst of bright red currant with a lingering toasty finish.

2008 Cabernet Merlot VQA (Big V) \$6 - Rich, full of blackberries with a touch of chocolate.

V-Bronze \$6 - Syrah & Cabernet Sauvignon blend. Medium to full bodied with spicy pepper.

V-Silver \$6 - Cabernet Sauvignon & Cabernet Franc blend. Full bodied with jammy red fruit.

V-Gold \$7 - Cabernet Merlot blend, full bodied with cassis & cherry.

Sangria Weekends! \$5 -

Enjoy our refreshing sangria blend Saturdays & Sundays!

*~ Try our **FEATURED** wine flight...ask your server about it!~
Our wine flights feature four 3oz wine pours...try one today!*

The Grape White ~ \$14

Featuring our 2012 Pointe Blanc Sauvignon Blanc VQA, 2011 Riesling VQA, 2013 Pinot Grigio VQA & 2009 Barrel Fermented Chardonnay VQA

V Dot's ~ \$14

Featuring our NEWLY RELEASED V-Bronze, V-Silver, V-Gold & 2008 Cabernet Merlot (Big V)

~Ask your server about our non-alcoholic beverage choices~