

SALADS & SOUP

Winter Salad – 15 GF

Roasted butternut squash, brussels sprouts, red onion, dried fruit, pumpkin seeds & bacon over mixed greens finished with maple-Dijon vinaigrette - **Pair with our Viognier** | spice, honeysuckle, apricot, tropical fruit

Baked Brie Salad – 15

Warm, creamy baked Brie served alongside a fresh bed of greens, tossed with crunchy cashews and seasonal berries. Drizzled with a delicate rosé vinaigrette for a perfect balance of richness, sweetness, and crunch - **Pair with our Rosé** | Provençal flavors, wild strawberries, melon, minerality

Crab and Corn Chowder – 12

Crab, corn, celery, potatoes, and onions slow cooked in sherry, crab stock, and cream - **Pair with our Chardonnay** | light oak, pear, golden apple, vanilla, toasted almond

Chef's Soup of the Day – 12

Ask about today's house-made selection

SANDWICHES

The Beast Burger – 22

The 8oz wild blend of wagyu, elk, bison, and wild boar topped with cranberry Stilton cheese, cherry-chipotle BBQ sauce, cha-cha sauce, and arugula. Served on an oat-wheat Kaiser roll - **Pair with our Bruised Reed Reserve** | peppercorn, cranberry, dark cherry, cedar

Turkey & Brie Sandwich – 16

Savory roasted turkey layered with creamy Brie, fresh arugula and a delightful blend of apple butter and curry honey mustard, all served on soft, lightly sweet cranberry bread. A perfect balance of sweet, savory, and tangy flavors - **Pair with our Chardonnay** | light oak, pear, golden apple, vanilla, toasted almond

Crabcake Sandwich – 22

A golden-browned, house-made crabcake, packed with lump crab meat and signature seasonings, served on a toasted bun with crisp lettuce, ripe tomato, and our Mariner's secret sauce. A coastal classic done right! - **Pair with our Summer Red** | slightly sweet, floral, cherry, raspberry, pomegranate

Fried Green Tomato Grilled Cheese – 16

Fried green tomato, bacon jam, provolone, and fontina on sourdough - **Pair with our Chambourcin** | floral, earthy, dried herbs, blackberry, cassis

LITE FARE

Crab Dip – 20

Chesapeake-style crab dip served warm with toasted breads - **Pair with our Sauvignon Blanc** | citrus, white peach, tarragon, thyme, light acidity

Brats and Red Dragon Ale Cheese Dip – 20

Grilled bratwurst with red dragon cheese and ale dip served with fried pickles, soft pretzel sticks and warm melted Red Dragon and Red Spruce aged cheddar - **Pair with our Bruised Reed Reserve** | peppercorn, cranberry, dark cherry, cedar

Baked Camembert – 20

Served hot and melted. Topped with apple-pear chutney, candied pecans with a side of artisan bread - **Pair with our Chardonnay** | light oak, pear, golden apple, vanilla, toasted almond

Strip Steak Au Poivre & Wildfire Blue – 22 GF

A bold and flavorful pepper-crusted 4oz New York strip, served with Wildfire blue cheese, finished with a rich onion jam and delicate drizzle of orange-infused oil for the perfect balance of heat, tang, and sweetness - **Pair with our 2023 Merlot** | spice, plum, blackberry, cola, cocoa, smoke

Bacon Wrapped Scallops – 20

Bacon wrapped scallops served with house BBQ sauce and horseradish aioli - **Pair with our Viognier** | spice, honeysuckle, apricot, tropical fruit

Fried Oysters – 18

Lightly dusted and served with Cajun remoulade - **Pair with our Sauvignon Blanc** | citrus, white peach, tarragon, thyme, light acidity

Cheese & Charenterie – (for 2) 25 (for 6) 50

A curated selection of cow, goat, and sheep's milk cheeses, ranging from mild and creamy to bold and pungent. Paired with salami, prosciutto, and an array of seasonal accompaniments and toasted artisan bread - **Pair with our Chardonnay** | light oak, pear, golden apple, vanilla, toasted almond

A 20% gratuity will be added for parties of 8 or more. Max of two checks per table.



FLATBREADS

Mediterranean Flatbread – 20

Artichokes, roasted red peppers, and arugula on a roasted flatbread with pesto and heirloom tomatoes - **Pair with our Sauvignon Blanc** | citrus, white peach, tarragon, thyme, light acidity

Triple Berry Flatbread – 20

Blackberries, blueberries, strawberries on toasted flatbread finished with goat cheese, basil and apricot hot honey - **Pair with our Rosé** | Provençal flavors, wild strawberries, melon, minerality

Duck, Prosciutto & Fig Flatbread – 22

A perfect harmony of sweet and savory, this artisanal flatbread features tender duck and fig jam, layered with creamy Brie, topped with crispy prosciutto and arugula. Baked to golden perfection - **Pair with our Bruised Reed Reserve** | peppercorn, cranberry, dark cherry, cedar

Seafood Flatbread – 24

Shrimp, crab, Brie, and provolone cheese, finished with crispy bacon and a touch of Old Bay - **Pair with our Chardonnay** | light oak, pear, golden apple, vanilla, toasted almond

ENTREES

Blackened Swordfish - 30

Blackened swordfish over andouille and red bean risotto with roasted red pepper aioli - **Pair with our 2023 Merlot** | spice, plum, blackberry, cola, cocoa, smoke

Lamb Ragout over Gnocchi - 25

Slow cooked leg of lamb in our house red wine with capers, olives, and shaved parmesan - **Pair with our Bruised Reed Reserve** | peppercorn, cranberry, dark cherry, cedar

Braised Short Ribs - 30

Braised short ribs in house red wine with wild mushrooms and broccolini over polenta - **Pair with our Chambourcin** | floral, earthy, dried herbs, blackberry, cassis

Crab Stuffed Chicken Imperial - 35

Crab stuffed chicken imperial over roasted vegetables and fingerling potatoes - **Pair with our Sauvignon Blanc** | citrus, white peach, tarragon, thyme, light acidity

HOUSE MADE DESSERTS

Pumpkin Lava Cake – 10

Pair with our Viognier

Chocolate Italian Love Cake – 10

Pair with our Chambourcin

Cheesecake with House Red

Wine Caramel – 10

Pair with our Merlot

Flourless Chocolate Cake – 10 GF

Pair with our Summer Red



please join us for our
HOLIDAY CHEERS!

Cocktail Mixing Class

NOVEMBER **19** 6 TO 7:30 PM

Step into the spirit of the holidays at our cocktail workshop - where we'll show you how to stir, shake, and sip four festive cocktails!



\$35 PER PERSON

Sign up on
our website today!

www.windmillcreekvineyard.com



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