

Chandler Hill

VINEYARDS

LUNCH MENU

For the Table

MERITAGE BOARD \$28

Brut

Chef's selection of artisan cheeses, cured meats, dried fruits, nuts, stone ground mustard, fig jam, grilled naan, crackers

BURRATA BRUSCHETTA \$15

Pinot Gris

Cream stuffed mozzarella, heirloom tomato, basil, olive oil, balsamic reduction, sourdough crustini

PRETZEL BOARD \$14

Pinot Noir

Soft baked pretzels, bacon and smoked gouda sauce, stoneground honey mustard, raspberry chipotle sauce

BAKED GOAT CHEESE \$17

Sauvignon Blanc

Goat cheese, dukkah (contains nuts), balsamic fig jam, crackers, grilled naan

SMOKED WINGS \$15

Red Blend

House smoked wings served with CHV BBQ sauce

VINEYARD SAMPLER \$22

Vignoles

Chef's selection of house made spreads and dips, served with crackers, naan, and fresh vegetables

LOBSTER RANGOON \$14

Brut

Crispy lobster and cream cheese pillows, strawberry sweet and sour sauce

SHORT RIB TOASTED RAVIOLI \$14

Merlot

Hand-breaded chianti braised short rib ravioli, pecorino romano, smoked tomato marinara

FALAFEL FRIES \$13

Sauvignon Blanc

Crispy falafel, housemade tzatziki, roasted garlic hummus, fresh vegetables

HUMMUS PLATTER \$13

Vignoles

Choose from roasted garlic or smoky red pepper hummus. Served with naan, crackers, and fresh vegetables

Wine Pairings

Our sommelier has expertly paired each dish with a select wine, listed just below the item's title.

Enjoy the perfect pairing—cheers!



Greens & Such

ADD ON:

GRILLED CHICKEN \$5

GRILLED SHRIMP \$7

GRILLED SALMON \$11

HOUSE SMOKED SALMON \$12

CAESAR SALAD \$13

Sauvignon Blanc

Crisp romaine, honey truffle caesar, parmesan crisp

STRAWBERRY BURRATA SALAD \$17

Rosé

Strawberries, creamy burrata, pistachios, red onions, crispy prosciutto, chocolate vinaigrette, mixed greens

VINEYARD MIXED GREEN SALAD \$13

Sauvignon Blanc

Roasted red peppers, pickled onions, heirloom cherry tomatoes, feta, almonds, red wine vinaigrette, mixed greens

SWEET TOMATO

BASIL SOUP Cup \$6 Bowl \$8

SOUP OF THE DAY

Cup \$6 Bowl \$8

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu items may contain or come into contact with wheat, eggs, nuts and milk. One check per table for parties of 10 or more.

Handhelds

(Served with your choice of one side)

SALMON BLT

\$22

Pinot Noir, Pinot Gris

House smoked salmon, applewood smoked bacon, lettuce, heirloom tomato, lemon garlic aioli, toasted wheatberry

SMOKED RIBEYE

\$23

Cabernet Sauvignon

Ruth Family Farms smoked ribeye, red onion marmalade, Boursin, lettuce, tomato, garlic aioli, ciabatta

CRISPY CHICKEN

\$18

Sauvignon Blanc, Merlot

Crispy chicken breast, applewood smoked bacon, Swiss, pickled red onions, lettuce, tomato, cayenne buttermilk ranch, brioche bun

CHV BURGER

\$19

Pinot Noir, Red Blend, Norton

Ruth Family Farms prime burger, sharp cheddar, lettuce, heirloom tomato, apricot ketchup, pickles, lemon garlic aioli, brioche bun

MUSHROOM SWISS

\$22

BURGER

Pinot Noir, Red Blend

Ruth Family Farms prime burger, applewood smoked bacon, sauteed forest mushrooms, mixed greens, truffle aioli, brioche bun

CHICKEN AND BRIE

\$19

Rosé

Grilled chicken breast, melted brie, strawberry and red onion jam, pretzel bun

CUBANO

\$19

Chardonnay

Smoked porkloin, roasted carnitas, ham, melted swiss, pickles & dijon on grilled ciabatta

SMOKED CORNED

\$19

BEEF REUBEN

Pinot Gris

Smoked corned beef, sauerkraut, swiss, 1000 island, marble rye

HAM & JAM

\$17

Pinot Gris

Smoked ham, herbed goat cheese, provolone, balsamic fig jam, heirloom tomatoes, toasted sourdough

SMOKED TURKEY CLUB

\$18

Red Blend, Sauvignon Blanc

House-smoked turkey breast, applewood bacon, pickled red onions, lettuce, tomato, pepper jack, cajun aioli, toasted wheatberry

PRIME RIB FRENCH DIP

\$19

Pinot Noir, Red Blend

Thinly sliced prime rib, Swiss, hoagie, served au jus

VINEYARD CHICKEN

\$16

SALAD

Vignoles

Roasted chicken, celery, grapes, candied pecans, croissant bun

GRILLED SHRIMP

\$21

TACOS

Vignoles, Sauvignon Blanc

Grilled shrimp, charred pineapple pico, cilantro lime slaw, sweet chili aioli, flour tortillas

CAPRESE MELT

\$17

Sauvignon Blanc

Heirloom tomatoes, buffalo mozzarella, fresh basil pesto, balsamic glaze, ciabatta

Sides

FRENCH FRIES

CAPRESE PASTA SALAD

WATERMELON FETA SALAD

CRANBERRY COLESLAW WITH TOASTED ALMONDS

SIDE SALAD + \$2

SWEET POTATO FRIES + \$2

CUP OF SWEET TOMATO BASIL SOUP + \$2

Desserts

All \$10

STICKY TOFFEE PUDDING

Vanilla gelato, rum toffee sauce

BASQUE CHEESECAKE

Fresh strawberries, strawberry red wine sauce

BROWN BUTTER CAKE

Lemon whipped ricotta, blueberry compote

STRAWBERRY CAKE TRIFLE

Fresh strawberries, strawberry cake, whipped cream

BROOKIE

Double fudge brownie and gooey chocolate chip cookie, vanilla gelato, salted caramel

SEASONAL DESSERT

Ask server for details