

DINNER MENU

For the Table

MERITAGE BOARD

Brut

Chef’s selection of artisan cheeses, cured meats, seasonal pate, dried fruits, nuts, stone ground mustard, fig jam, grilled pita, crackers

MP

BURRATA BRUSCHETTA

Pinot Gris

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

\$15

BAKED GOAT CHEESE

Sauvignon Blanc

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

\$17

SMOKED WINGS

Red Blend

House smoked wings tossed in CHV BBQ sauce

\$15

VINEYARD SAMPLER

Vignoles

Chef’s selection of housemade spreads and dips, served with crackers, warm pita, and fresh vegetables

\$19

SHORT RIB TOASTED RAVIOLI

Merlot

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

\$14

HUMMUS PLATTER

Vignoles

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

\$13

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, fresh torn basil, chocolate balsamic vinaigrette, sourdough crustini

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

# Entrees

CHV FRIED CHICKEN*	\$19	TENDERLOIN FILET	\$43
<i>Chardonnay, Brut, Zinfandel</i>		<i>Cabernet</i>	
Buttermilk marinated and house blend seasoned half fried chicken. Served with choice of two sides.		Ruth Family Farms 8oz tenderloin filet, Marchand de vin sauce. Served with choice of two sides.	
CHV BURGER	\$19	EGGPLANT PARMESEAN	\$17
<i>Pinot Noir, Red Blend, Norton</i>		<i>Zinfandel</i>	
Ruth Family Farms prime burger, sharp cheddar, lettuce, heirloom tomato, apricot ketchup, pickles, lemon garlic aioli, brioche bun. Served with choice of one side.		Layers of crispy breaded eggplants, marinara, provolone, fresh mozzarella and basil	
RIBEYE	\$45	PORKCHOP	\$37
<i>Cabernet Sauvignon</i>		<i>Riesling</i>	
Ruth Family Farms prime 12oz ribeye, bourbon and black pepper butter. Served with choice of two sides.		Brown sugar crusted 12oz bone-in Iberian pork chop, apple bourbon chutney. Served with choice of two sides.	
CHICKEN MUSHROOM MARSALA	\$24	SHORT RIB RAVIOLI	\$22
<i>Pinot Noir</i>		<i>Merlot</i>	
Grilled chicken, wild mushrooms, caramelized onions, marsala cream, parmagiano and rigatoni		Chianti braised short rib ravioli, wild mushrooms, sherry cream sauce, chives	
SMOKED SALMON FISH AND CHIPS	\$24	SPINACH TORTELLINI	\$22
<i>Sauvignon Blanc</i>		<i>Sauvignon Blanc</i>	
Ale battered smoked Atlantic salmon, red pepper remoulade. Served with fries or sweet potato fries and choice of one other side.		Garlic cream sauce, cherry tomato, spinach, local mushrooms	
		FISH OF THE DAY*	MP
		<i>Ask server for wine pairing</i>	
		Chef's selection of freshly prepared fish	
		CHEFS SMOKEHOUSE SELECTION*	MP
		<i>Ask server for wine pairing</i>	
		Chef's selection of hickory-smoked meat and choice of two sides	

\*Limited quantity available

# Desserts

All \$10

STICKY TOFFEE PUDDING	BASQUE CHEESECAKE	BROWN BUTTER CAKE	BROOKIE
Vanilla gelato, rum butter toffee sauce	Fresh strawberries, strawberry red wine sauce	Lemon whipped ricotta, blueberry compote	Double fudge brownie and gooey chocolate chip cookie, vanilla gelato, salted caramel

Sides	
FRENCH FRIES	BAKED POTATO
CAPRESE PASTA SALAD	CHEF'S MASHED POTATOES
CRANBERRY COLESLAW WITH TOASTED ALMONDS	BAKED SWEET POTATO +2
GRILLED ASPARAGUS	SIDE SALAD +\$2
GREEN BEANS	SWEET POTATO FRIES +\$2
MAPLE-GLAZED BRUSSELS SPROUTS	CUP OF SWEET TOMATO BASIL SOUP +\$2

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.