

THE
VINTAGE HOUSE
RESTAURANT

MESSINA HOF ESTATE WINERY & RESORT

Ⓥ Vegetarian



VINEYARD CUISINE™

...DESIGNED WITH WINE IN MIND...

Vineyard Cuisine™ was established by Messina Hof Winery. It is an expression of wine's fusion with the fresh herbs and vegetables harvested daily. Messina Hof wines are used in every recipe and each recipe is created to expertly complement a style of wine providing that perfect food and wine experience.

A P P E T I Z E R S

HONEY-CRUSTED BAKED RICOTTA Ⓥ

Oven baked herb ricotta with Gewürztraminer herb honey, thyme, crispy garlic, and lemon peels. Served with toasted ciabatta. | 14

Recommended with Sparkling Rosé

CRISPY RISOTTO CAKES WITH MERLOT MARINARA Ⓥ

Three crispy Parmesan and mozzarella risotto cakes served with Merlot marinara. | 18

Recommended with Merlot, Private Reserve

TOMATO AND BURRATA BRUSCHETTA Ⓥ

Fresh burrata on a bed of roasted tomatoes, garlic, basil, and olive oil drizzled with Emblaze balsamic glaze. | 18

Recommended with Vitality

FRITTO TRIO

Crispy fried calamari and shrimp with a Sémillon lemon-garlic aioli, pesto aioli, and Merlot marinara. | 21

Recommended with Heritage Select, Bonarrigo Family Wines

MAMA ROSA MEATBALLS

Our classic Mama Rosa Meatballs with Merlot marinara, melted mozzarella, and Parmesan. In honor of the late Bonarrigo matriarch – Rose Bonarrigo (Mama Rosa). | 15

Recommended with Sangiovese, Artist Series

THE HOF

Mix of two meats and cheese served with fruit, nuts, and crackers. | 28

Recommended with Sophia Marie Rosé

Take home Messina Hof Vineyard Cuisine™ gourmet foods.

Cranberry Syrah Jam | 9 · Peach Jam with Moscato | 12

Raspberry Chipotle Sauce | 14 · Spicy German Mustard | 9

B R U N C H

BRISKET HASH

Smoked Tempranillo brisket hash with onions, bell peppers, and potatoes. Topped with two fried eggs. | 22

Recommended with Heritage Reserve, Bonarrigo Family Wines

MONTE CRISTO

Ham and Swiss cheese on brioche bread dipped in batter and fried crisp. Topped with powdered sugar and served with Gewürztraminer Raspberry Chipotle sauce and brunch potatoes. | 22

Recommended with Orange Muscat Mistella

CRISPY CHICKEN AND WAFFLES

Savory cheese and chives mashed potato waffle topped with crispy spiced chicken strips and served with our Angel Late Harvest Riesling syrup. | 20

Recommended with GSM

VERMONSTER

Grilled chicken, bacon, mixed greens, apples, smoked Gouda, and Sémillon garlic aioli on Ciabatta. Served with fries. | 16

Recommended with Viognier, Private Reserve

ANGEL-INFUSED FRENCH TOAST

A sweet custard French toast with Petit Verdot berry compote and Angel Late Harvest Riesling syrup. | 16

Recommended with Sparkling Almond

EGGS BENEDICT

Your choice of roasted tomato and spinach or crispy bacon with poached eggs served on a split, toasted English Muffin and our Port Hollandaise. Served with brunch potatoes. | 18

Recommended with Vitality

CLASSIC CHEESEBURGER

Texas beef with Sémillon aioli, melted cheddar cheese, tomatoes, lettuce, and red onion. | 20

Recommended with Cabernet Sauvignon, Private Reserve

BRUNCH SIDES

Bacon | 5 · English Muffin | 3 · Fruit | 6 · Eggs | 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

SALADS

GRILLED WEDGE

Grilled Romaine with Chenin Blanc green olive dressing, Gorgonzola, tomatoes, and bacon.

STARTER | 10 · ENTRÉE | 18

Recommended with Tempranillo, Private Reserve

MESSINA HOF HOUSE SALAD Ⓥ

Spring greens tossed with tomatoes, cucumbers, Parmesan, and croutons with Garlic Merlot Dressing.

STARTER | 7 · ENTRÉE | 13

Recommended with Abounding

CAPRESE SALAD

Roasted tomatoes, mozzarella pearls, basil leaves, and Gewürztraminer Herb Vinaigrette on a bed of spring greens drizzled with balsamic reduction.

STARTER | 9 · ENTRÉE | 19

Recommended with Sophia Marie Rosé

STEAK SALAD

Port-mustard glazed Top Sirloin steak served on top of a bed of greens with herb dressing, goat cheese, and tomatoes. | 29

Recommended with Private Reserve Petit Verdot

SOUP

Please ask your server about today's soup.

CUP/BOWL | MKT

ADD TO ANY SALAD:

Top Sirloin Steak | 11 · Grilled Chicken | 6 · Sautéed Shrimp | 10

ENTRÉES

BACON WRAPPED TOP SIRLOIN

Hand cut 6 oz. bacon wrapped Top Sirloin in a Cabernet Sauvignon demi-glace. Served with roasted garlic mashed potatoes and seasonal vegetables. | 40

Recommended with Paulo Blend

GRILLED RIBEYE

Hand-cut, marbled grilled Ribeye with Sémillon garlic butter, roasted garlic mashed potatoes, and seasonal vegetables. | 43

Recommended with Paulo Merlot

GORGONZOLA STUFFED CHICKEN

Crispy Gorgonzola stuffed chicken breast with a Parmesan risotto, Viognier Gorgonzola cream sauce, and seasonal vegetables. | 27

Recommended with Viognier, Private Reserve

PAN-SEARED SALMON

Crispy pan-seared blackened salmon with Viognier cream sauce, sautéed tomatoes, and spinach. Served with Parmesan risotto. | 32

Recommended with Off Dry Gewürztraminer, Artist Series

GORGONZOLA STEAK PASTA

Grilled Top Sirloin steak sliced and served on top of pasta tossed in a creamy Viognier Gorgonzola cheese sauce. Garnished with roasted grape tomatoes. | 29

Recommended with Emblaze

RUSTIC PASTA

Pasta with garlic-roasted tomatoes, mozzarella pearls, and fresh basil tossed in our Merlot Marinara and topped with one of our signature Mama Rosa Meatballs. | 27

Recommended with Heritage Reserve, Bonarrigo Family Wines

SIDES

PARMESAN RISOTTO | 8

SEASONAL VEGETABLES | 7

ROASTED GARLIC MASHED POTATOES | 6

SAUTÉED GARLIC SPINACH | 6

SEASONED FRIES | 6