

SHAREABLES

BAKED GOAT CHEESE

Fresh goat cheese with Tempranillo bacon jam, Angel Riesling candied jalapeños, garlic confit, & olive oil. Served with in-house wood-fired flatbread. | 17

Recommended with Mama Rosa Rosé, Tribute Series

GULF FRITTO MISTO

Fried Gulf shrimp and calamari with Sémillon Bianco, Merlot tomato sauce, and Gewürztraminer pickled vegetables. | 19

Recommended with Heritage Select, Bonarrigo Family Wines

MAMA ROSA MEATBALLS

Italian sausage, beef, and fennel meatballs with Mama Rosa Rosé, garlic, and Merlot marinara. Sprinkled with Parmesan & herbs. | 16

Recommended with Primitivo, Artist Series

HOF CHEESE BOARD

Includes three cheeses served with fruit, nuts, and crackers. Served with one Messina Hof jelly and Spicy German Mustard with Riesling. | 28

Recommended with Off Dry Riesling, Artist Series

MESSINA CHARCUTERIE BOARD

Mix of three meats and three cheeses served with fruit, nuts, pickled vegetable, and crackers. Served with a Messina Hof jelly and Spicy German Mustard with Riesling. | 38

Recommended with Sparkling Rosé

SALADS

MESSINA HOF GRILLED CAESAR WEDGE

Grilled heart of romaine, Trebbiano Caesar dressing, chili flakes, toasted Parmesan crisps, and garlic croutons.

HALF | 9 · FULL | 12

Recommended with Chenin Blanc, Leopard Vineyard

WARM BACON SPINACH SALAD

Fresh spinach, crispy bacon, cherry tomatoes, shaved red onions, blue cheese, and warm Vitality-bacon vinaigrette. | 15

Recommended with Emblaze

FOUR CHEESE STUFFED MUSHROOMS

Mushroom caps stuffed with cheese, garden herbs, garlic, toasted breadcrumbs, and Sémillon Bianco sauce. | 15

Recommended with Cabernet Franc, Private Reserve

BRUSCHETTA TRIO

Three slices of grilled bread each with its own topping: Classic tomato with Emblaze-balsamic, Vitality-pesto with honey roasted red peppers, and Abounding-roasted grapes with mascarpone, thyme, and honey. | 14

Recommended with Vitality

SEASONAL HUMMUS

Seasonal hummus infused with Sauvignon Blanc and topped with grated lemon. Served with in-house wood-fired flatbread. | 15

Recommended with Trebbiano, Private Reserve

SPINACH DIP

Creamy spinach dip with Vitality sauce served with in-house wood-fired flatbread. | 15

Recommended with Sophia Marie Rosé

MOZZARELLA FRITTA

Sliced mozzarella cheese coated in breadcrumbs and deep fried to perfection. Served with Merlot marinara and Bianco sauce. | 13

Recommended with Sangiovese, Artist Series

BURRATA SALAD

Peppery arugula and roasted tomatoes dressed in Vitality-lemon vinaigrette topped with cream burrata, delicate sea salt flakes, and pickled onions. | 16

Recommended with Sophia Marie Rosé

CANDIED BEET SALAD

Spring mix, candied beets, toasted walnuts, apples, a fried herb goat cheese medallion, and Vitality-lemon vinaigrette. | 17

Recommended with Off Dry Muscat Canelli, Artist Series

ADD TO ANY SALAD: Pan Seared Chicken Breast \$5 · Gulf Shrimp \$7 · Steak \$12

PIZZA

BAKED IN A MUGNAINI WOOD FIRE OVEN

MARGHERITA PIZZA

Traditional Neopolitan-style with fresh mozzarella, torn basil, and Merlot San Marzano tomato sauce. | 15

Recommended with Sangiovese, Artist Series

PEPPERONI PIZZA

Traditional pizza with pepperoni, cheese, and Merlot marinara. | 16

Recommended with GSM

FIG & PROSCIUTTO

Fresh figs, prosciutto, garlic confit, Gorgonzola dolce, fontina, Emblaze-balsamic reduction, and arugula. | 18

Recommended with Off Dry Gewürztraminer, Artist Series

PIZZA SPECIAL

Ask your server about the pizza special. | MKT

THE DOUGLAS

Spicy salami, pepperoni, spicy Italian sausage, torn basil, and Merlot San Marzano tomato sauce. | 18

Ask for it 'Shepard Style' to add meatballs, oregano, Parmesan, and crushed red pepper.

Recommended with Abounding

MUSHROOM & PROSCIUTTO

Prosciutto, roasted wild mushrooms, goat cheese, black pepper, and Trebbiano-ricotta base. | 19

Recommended with Sophia Marie Rosé

BACON & BRUSSELS SPROUTS

Shaved Brussels sprouts, Tempranillo bacon jam, goat cheese, garlic oil, and Emblaze-balsamic reduction. | 17

Recommended with Tempranillo, Private Reserve

ADD HOUSE OR CAESAR SALAD TO ANY ENTRÉE FOR \$5

ENTRÉES

LAND & SEA BURGER*

Brisket blend beef patty, bacon, fried shrimp, Vitality-tarragon aioli, Gruyere cheese, romaine, tomato, and red onion on a Brioche bun. Served with fries. | 24

Recommended with Merlot, Private Reserve

BROWN BUTTER WHITE FISH & RISOTTO

Fresh white fish grilled to perfection in brown butter. Served on a bed of creamy Trebbiano-risotto with carrots and fennel. | 35

Recommended with Vitality

SHRIMP & GRITS

Blackened Gulf shrimp, creamy onion cheddar grits, fire-roasted tomato garlic confit, and creamy Merlot tomato sauce. | 25

Recommended with GSM

COFFEE CRUSTED NEW YORK STRIP*

10 oz. Messina Hof Blend coffee-crusted New York Strip steak, GSM garlic butter onions and mushrooms with garlic chive mashed potatoes. | 37

Recommended with Paulo Sagrantino

CHEF'S SPECIAL

Ask your server about the Chef's special. | MKT

ROASTED CHICKEN GNOCCHI

Grilled chicken breast with roasted mushroom, spinach, caramelized onion, tomato, peas, garlic, and gnocchi in a Sauvignon Blanc cream sauce. Topped with basil and herb toasted breadcrumbs. | 26

Recommended with Heritage Select, Bonarrigo Family Wines

BROWN SUGAR MUSTARD PORK CHOP*

14 oz. double-bone pork chop with a brown sugar-mustard Riesling glaze. Served with crispy bacon Brussels sprouts. | 30

Recommended with Paulo Blend

ROASTED LEMON HALF CHICKEN

Viognier brined half chicken with a Viognier-lemon butter and smashed baby Yukon potatoes with garlic and herbs. | 28

Recommended with Viognier, Private Reserve

PASTA OF THE WEEK

Ask your server about the pasta of the week. | MKT

CRISPY PROSCIUTTO SPINACH ALFREDO

Fettuccini noodles and spinach coated in creamy, Vitality alfredo and topped with crispy prosciutto. | 18

ADD: Pan Seared Chicken Breast \$5 · Gulf Shrimp \$7 · Steak \$12

Recommended with Chenin Blanc, Leopard Vineyard

SIDES: Garlic Chive Mashed Potatoes \$5 · Bacon Brussel Sprouts \$7 · Glazed Carrots \$5 · Grits \$6 · Fries \$4

Automatic gratuity of 20% will be applied to parties of over 6 people. Maximum of 4 split tickets per party.

*These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.