

Experience Vineyard Cuisine™

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

Charcuterie

Please ask your server for current selection of meats and cheeses. Gluten-free crackers available upon request.

THE MESSINA CHARCUTERIE BOARD \$38

Curated selection of three meats and cheeses served with crackers, fresh fruits, nuts, house marinated olives, cornichons, and Messina Hof Cranberry Syrah Jam and Raspberry Chipotle Gewürztraminer Sauce.

🍷 Primitivo, Artist Series

THE HOF CHEESE BOARD \$28

Selection of three cheeses served with fresh fruit, nuts, crackers, and Messina Hof Cranberry Syrah Jam and Spicy German Mustard.

🍷 Wallis White, Grapevine Exclusive

INDIVIDUAL CHARCUTERIE \$10

Two cheeses and two meats served with crackers and Messina Hof Cranberry Syrah Jam.

🍷 Off Dry Gewürztraminer, Artist Series

MARINATED OLIVE & NUT PLATE \$10

House marinated garlic, herb, orange zest, and Trebbiano olives served with mixed nuts.

🍷 Chenin Blanc, Leopard Vineyards

Dips

WHIPPED BRIE DIP WITH FIG & HOT HONEY \$15

Creamy whipped brie topped with Wallis White hot honey, fig preserves, and toasted walnuts. Served with toasted French bread.

🍷 Off Dry Muscat Canelli, Artist Series

GREEN GODDESS HUMMUS PLATE \$15

Scratch-made hummus full of fresh basil, parsley, chives and lemon with a touch a tahini and Private Reserve Trebbiano.

🍷 Viognier, Private Reserve

SPINACH & ARTICHOKE DIP \$15

Creamy three cheese blend with spinach, artichoke hearts, and Chardonnay served with corn tortilla chips for dipping.

🍷 Trebbiano, Private Reserve

BRUSCHETTA DIP \$15

Fresh Roma tomatoes with garlic, fresh basil, and Artist Series Primitivo topped with Parmesan and Emblaze balsamic reduction. Served with toasted crostini.

🍷 Steam Engine Red, Grapevine Exclusive

Paninis

CAPRESE GRILLED CHEESE \$14

Fresh mozzarella, Roma tomatoes, arugula, and Vitality pesto aioli on sourdough bread. Served with kettle chips.

Add sliced pepperoni for \$2

🍷 Sophia Marie Rosé

CHIPOTLE & CHICKEN PANINI \$15

Shaved chicken breast with provolone, arugula, and Gewürztraminer chipotle aioli on sourdough bread. Served with kettle chips.

🍷 GSM (Grenache, Syrah, Mourvèdre)

Flatbreads

TUSCAN FLATBREAD \$15

Fresh mozzarella, Roma tomatoes, Merlot marinara on a toasted flatbread crust drizzled with Vitality pesto and Emblaze balsamic reduction.

🍷 Sangiovese, Artist Series

HOT HONEY & PEPPERONI FLATBREAD \$15

Pepperoni, mozzarella, and Merlot marinara on a toasted flatbread crust drizzled with Wallis White hot honey.

🍷 Sparkling Sagrantino, Bonarrigo Family Wines

PESTO PROSCIUTTO FLATBREAD \$15

Vitality pesto, prosciutto, and feta on a toasted flatbread crust garnished with arugula.

🍷 Heritage Select, Bonarrigo Family Wines

Desserts

PORT FUDGE BROWNIE \$8

Fudgy brownie topped with Angel Riesling mascarpone whipped cream and drizzled with Port Fudge Sauce.

🍷 Paulo Port

CHOCOLATE INDULGENCE \$15

Seasonal Chocolate Bark from local chocolatier Dr. Sue's Chocolates, Messina Hof Port Truffle, and Port Fudge Brownie Bite.

Upgrade your experience with selected wine pairings for an additional \$10

MESSINA HOF PORT WINE TRUFFLES \$3/ea • 8 for \$20

Locally handcrafted truffles made with Papa Paulo Port dipped in dark chocolate.

🍷 Papa Paulo Port, Private Reserve

Take home our gourmet food today!

Enhance your next recipe with Messina Hof's selection of wine-infused gourmet jams and sauces.

Cranberry Syrah Jam • \$9 | Spicy German Mustard with Riesling • \$9 | Peach Jam with Moscato • \$12