

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.

🍷 Vegetarian 🍷 Gluten Free

APPETIZERS

- Marinated Olives** 🍷 🍷 \$10
Castelvetrano olives marinated with garlic, herbs, orange zest, and Trebbiano wine.
🍷 Chenin Blanc, Leopard Vineyards
- Whipped Feta Dip** 🍷 \$18
Garlicy whipped Trebbiano feta topped with scallion confit and chili crunch for a savory, spicy finish. Served with sourdough bread.
🍷 Off Dry Muscat Canelli, Artist Series
- Polenta Tots** 🍷 \$16
Creamy Parmesan polenta fried crispy and served with spicy Gewürztraminer chipotle aioli.
🍷 Off Dry Gewürztraminer, Artist Series
- Crispy Fried Brie** 🍷 \$16
Crispy fried brie stuffed with peach filling and drizzled with Gewürztraminer herb honey. Served with sourdough bread.
🍷 Sauvignon Blanc, Artist Series
- Pesto Burrata** 🍷 \$16
Torn burrata, Vitality pesto, and melting garlic tomatoes. Served with toasted ciabatta.
🍷 Heritage Reserve, Bonarrigo Family Wines
- Garlic Chili Shrimp** 🍷 \$20
Colossal shrimp sautéed in spicy garlic chili crunch butter and Sparkling Brut.
🍷 Off Dry Riesling, Artist Series
- Warm Bread and Spice Oil** 🍷 \$10 Small / \$18 Large
Rotating bread selection with house made spice blend and garlic olive oil.
🍷 Sparkling Brut
- Sicilian Artichokes** 🍷 \$14
Crispy fried artichoke hearts tossed in Parmesan with lemon garlic Bonarrigo Family Wines Heritage Select aioli.
🍷 Heritage Select, Bonarrigo Family Wines
- Truffle Honey & Goat Cheese Brussels** 🍷 \$14
Crispy Brussels sprouts with Gewürztraminer herb truffle honey, goat cheese, and pickled onion.
🍷 GSM (Grenache, Syrah, Mourvèdre)

SALADS

- Legend Salad (Serves 2)** \$22
This Messina Hof staple is an homage to classic Caesar salad, with Romaine lettuce, anchovy, balsamic vinegar, house made croutons, Parmesan, and garlic olive oil.
🍷 Sémillon, Private Reserve
- Green Goddess Spinach Salad** 🍷 🍷 \$10 Half / \$18 Full
Fresh spinach tossed with toasted tri-color quinoa, avocado, Sangiovese pickled red onion and radish, cucumber, and green onion with Trebbiano dill Green Goddess dressing.
🍷 Trebbiano, Private Reserve
- Blushing Berry Salad** 🍷 🍷 \$10 Half / \$18 Full
Mixed greens with strawberries, goat cheese, shaved red onion, and candied pecans then finished with Blushing Angel strawberry vinaigrette.
🍷 Blushing Angel Rosé
- Corn & Polenta Salad** 🍷 🍷 \$10 Half / \$18 Full
Mixed greens with crispy polenta croutons, tomatoes, and crispy Parmesan, tossed in Gewürztraminer herb vinaigrette.
🍷 Sophia Marie Rosé

BRUNCH

Available Saturday & Sunday from 11am-3pm

- Avocado "Toast"** \$16
Crispy hashbrown topped with smashed avocado, scrambled egg, bacon strips, roasted tomatoes, chipotle aioli, and goat cheese. Served with mixed greens tossed in Gewürztraminer herb vinaigrette.
🍷 Viognier, Private Reserve
- Mushroom Spinach Crepes** 🍷 \$16
Crepes stuffed with melty brie, spinach, and garlic herb mushrooms. Served with mixed greens tossed in Gewürztraminer herb vinaigrette.
🍷 Cabernet Franc, Private Reserve
- Stuffed French Toast** 🍷 \$14
Thick cut brioche toast stuffed with sweetened strawberries and cream filling and topped with slivered almonds and powdered sugar. Served with Angel Riesling syrup.
🍷 Sparkling Almond

HANDHELDS

All served with seasoned french fries. Substitute truffle fries for \$6.

- French Dip** \$24
GSM braised beef, white cheddar, horseradish aioli, and caramelized onions on a buttered baguette. Served with a rustic onion au jus dipping sauce.
🍷 Tempranillo, Private Reserve
- Blue Cheese Burger** \$24
Toasted bun with Sémillon garlic aioli, ground ribeye burger topped with melted Gorgonzola, crispy bacon, and Petit Verdot onion jam. Served with French fries.
🍷 Petite Sirah, Private Reserve
- Pesto Chicken Caprese Sandwich** \$21
Warm grilled chicken breast, creamy burrata, arugula, Vitality pesto, sundried tomato aioli, and Emblaze balsamic reduction. Served on sourdough bread.
🍷 Abounding
- Turkey Press** \$19
Pressed turkey sandwich layered with shaved turkey, pepper jack cheese, red onion, and chipotle aioli. Served on sourdough bread.
🍷 Malbec, Private Reserve

ENTRÉES

- Paulo Merlot Ribeye Bolognese** \$28
Rigatoni tossed in a ground ribeye, Italian sausage, and Paulo Merlot marinara sauce topped with Parmesan cheese and torn burrata.
🍷 Paulo Sagrantino
- Pappardelle with Lemon Ricotta Sauce** 🍷 \$24
Pappardelle pasta tossed in a creamy Vitality ricotta sauce with fresh lemon, spinach, and green onion.
🍷 Vitality
- Cavatappi & Cheese** \$32
Choice of crab, shrimp, or Chicken and cavatappi pasta tossed in a Vitality cream sauce with fontina, mozzarella, and white cheddar topped with buttered panko breadcrumbs, and green onion.
🍷 Sangiovese, Artist Series
- Gorgonzola Chicken** \$26
Crispy, breaded chicken breast stuffed with spinach & Gorgonzola and topped with Vitality Gorgonzola. Served with roasted garlic mashed potatoes.
🍷 Emblaze
- Peach Glazed Duck** 🍷 \$44
Duck breast with Peach Moscato glaze served on creamy Parmesan polenta with sautéed garlic spinach.
🍷 Sparkling Sagrantino, Bonarrigo Family Wines
- Rustic Steak & Potatoes** 🍷 \$42
Hand-cut 12oz ribeye steak topped with Sémillon truffle butter. Served with chopped potatoes tossed in herb butter and crispy Brussels sprouts.
🍷 Paulo Blend
- Blackened Salmon** \$28
Blackened salmon served with creamy Vitality corn sauce and asparagus and corn succotash
🍷 Dry Grenache Rosé, Artist Series

SIDES & ADD ONS

Grilled Chicken	\$6	Truffle Fries	\$12
Shrimp	\$14	Mashed Potatoes	\$6
Crab	\$13	Succotash	\$6
Salmon	\$12	Polenta	\$6
Avocado	\$3	Brussels Sprouts	\$6
Burrata	\$6		

WINE TASTINGS



Each tasting includes five wines of your choice, plus a keepsake glass.

Standard Tasting \$28

Premium Tasting \$35

(For premium tastings, select wines with ♦ symbol)

Glass Price
 Bottle Price
 Club Price

WHITES

DRY

Sparkling Brut	\$10 • \$35 • \$28
<i>refreshing notes of apple, honeycomb, and brioche</i>	
Heritage Select, Bonarrigo Family Wines	\$10 • \$30 • \$24
<i>dynamic blend with aromas of citrus and white flowers</i>	
Trebbiano, Private Reserve	\$9 • \$25 • \$20
<i>refreshing with hints of slate and lemon peel</i>	
Sauvignon Blanc, Artist Series	\$9 • \$25 • \$20
<i>striking aromas of lemongrass with bright acidity</i>	
Sémillon, Artist Series	\$9 • \$25 • \$20
<i>crisp aromas of chamomile, melon, and pineapple</i>	
Chenin Blanc, Leopard Vineyards	\$9 • \$25 • \$20
<i>bold notes of lemongrass, pear, and honeysuckle</i>	
Viognier, Private Reserve	\$9 • \$25 • \$20
<i>lush flavors of melon, pineapple, and citrus</i>	
Vitality	\$9 • \$25 • \$20
<i>light and refreshing with ripples of honeysuckle and limestone</i>	
Chardonnay, Private Reserve	\$10 • \$30 • \$24
<i>full-bodied with rich notes of oak and butter</i>	
Good Bull Blend, Aggie Network	\$10 • \$30 • \$24
<i>bright notes of tropical fruit and white flowers</i>	

OFF DRY

Riesling, Artist Series	\$9 • \$25 • \$20
<i>green apple and lime zest with aromas of spiced pears</i>	
Gewürztraminer, Artist Series	\$9 • \$25 • \$20
<i>a delicate dryness with flavors of lychee, ginger, and mango</i>	
Muscat Canelli, Artist Series	\$9 • \$25 • \$20
<i>refreshing with notes of jasmine, melon, and orange blossom</i>	

SEMI-SWEET

Peach Moscato, Artist Series	\$9 • \$25 • \$20
<i>flavors of peaches with aromas of honeysuckle and jasmine</i>	
♦ Sparkling Almond	\$12 • \$40 • \$32
<i>fun style with notes of toasted almond and vanilla cream</i>	

DESSERT

Angel, Late Harvest Riesling	\$9 • \$25 • \$20
<i>sweet with flavors of crisp green apple, pear, and honey</i>	
Orange Muscat Mistella, Artist Series	\$9 • \$25 • \$20
<i>sweet aromas of candied oranges and nectar</i>	

ROSÉS

DRY

♦ Sparkling Sagrantino, Bonarrigo Family Wines	\$12 • \$40 • \$32
<i>notes of red plum and black tea with a crisp, clean finish</i>	
Sparkling Rosé	\$10 • \$35 • \$28
<i>bright notes of ripe strawberry, grapefruit, and roses</i>	
Grenache Dry Rosé, Artist Series	\$9 • \$25 • \$20
<i>aromas of fresh roses, strawberry, and cranberry</i>	

SEMI-SWEET

Mama Rosa Rosé, Tribute Series	\$6 • \$15 • \$12
<i>subtle floral aromas with ripe cherry and tangerine flavors</i>	

REDS

DRY

GSM (Grenache, Syrah, Mourvèdre)	\$10 • \$30 • \$24
<i>medium-bodied with flavors of blackberry, plum, and spice</i>	
Sangiovese, Artist Series	\$10 • \$30 • \$24
<i>balanced flavors of earth and tart cherry</i>	
Pinot Noir, Private Reserve	\$10 • \$35 • \$28
<i>flavors of strawberry fruit essences and hints of mushroom</i>	
Abounding	\$10 • \$35 • \$28
<i>earthy with layers of black tea and leather</i>	
Syrah, Artist Series	\$10 • \$35 • \$28
<i>dark fruit flavors with hints of black olive and cracked pepper</i>	
Primitivo, Artist Series	\$10 • \$35 • \$28
<i>full-bodied with notes of cedar and espresso</i>	
Malbec, Private Reserve	\$10 • \$35 • \$28
<i>hints of violets, currant, and spice</i>	
Petite Sirah, Private Reserve	\$10 • \$35 • \$28
<i>notes of black cherry and plum with hints of spice</i>	
Tempranillo, Private Reserve	\$10 • \$35 • \$28
<i>aromas of smoke with savory notes of dark fruit and herbs</i>	
Merlot, Private Reserve	\$10 • \$35 • \$28
<i>cherry and blackberry flavors with hints of violet</i>	
Cabernet Franc, Private Reserve	\$10 • \$35 • \$28
<i>bold aromas of herbs, dark fruit, and leather</i>	
Cabernet Sauvignon, Private Reserve	\$10 • \$35 • \$28
<i>spicy undertones of pepper, blackberry, and vanilla</i>	
Gig 'Em Red, Aggie Network	\$10 • \$35 • \$28
<i>soft aromas of baking spice and sugar plum</i>	

PREMIUM DRY

♦ Paulo Blend	\$16 • \$60 • \$48
<i>full-bodied with notes of dried cedar, rose, and dark fruit</i>	
♦ Paulo Merlot	\$16 • \$60 • \$48
<i>aromas of spiced mocha and anise with notes of cherry</i>	
♦ Paulo Cabernet Sauvignon	\$16 • \$60 • \$48
<i>full-bodied with notes of dried fig and cranberry</i>	
♦ Paulo Tempranillo	\$16 • \$60 • \$48
<i>nuances of dark cherry, vanilla, and dried cloves</i>	
♦ Paulo Sagrantino	\$16 • \$60 • \$48
<i>bold tannins with notes of dark fruits and oak</i>	
♦ Sagrantino Reserva	\$12 • \$40 • \$32
<i>hints of cinnamon and bold, earthy tannins</i>	
♦ Heritage Reserve, Bonarrigo Family Wines	\$12 • \$40 • \$32
<i>blend of Italian varietals with rustic notes of herbs and spice</i>	
Estate Sagrantino	--- • \$65 • \$52
<i>bold tannins with light notes of bell pepper and red fruit</i>	

SEMI-SWEET

Emblaze	\$9 • \$25 • \$20
<i>sweet notes of rose petals and magnolia</i>	

DESSERT

Ports served as 3oz pours

♦ Papa Paulo Port, Private Reserve	\$8 • \$50 • \$40
<i>complex, rich flavors of dark chocolate and nutmeg</i>	
♦ Tawny Port	\$9 • \$60 • \$48
<i>nutty caramel flavors that blend with chocolate undertones</i>	