

## RED WINES

### **Old River Red** B: \$20 | G: \$8

Smooth, smoky, vibrant red fruits, blend of Cabernet Sauvignon, Merlot, Petite Sirah, and Chambourcin.

Acidity: ○○○● | Tannin: ○○○●●

Sugar: ○○○○ | Body: ○○○●●

### **Norton 2021** B: \$27 | G: \$10

Cherry, tobacco, leather, accented by bright tasting notes of cherry, chocolate, baking spices Heritage Grape 24 Months barrel aging. Indiana Grown.

Acidity: ○○○● | Tannin: ○○○●●

Sugar: ○○○○ | Body: ○○○●●●

### **Chambourcin 2021** B: \$24 | G: \$9

50% stem inclusion makes for an earthy and spicy wine, showcasing cherry tobacco, bell pepper, and black pepper. Indiana Grown.

Acidity: ○○○● | Tannin: ○○○●●

Sugar: ○○○○ | Body: ○○○●●

### **Dry Marquette 2020** B: \$19 | G: \$8

Vibrant red fruits and a delicate body give this Hybrid of Pinot Noir characteristics similar to its heritage. Indiana Grown.

Acidity: ○○○● | Tannin: ○○○●●

Sugar: ○○○○ | Body: ○○○●●

### **Zinfandel** B: \$18 | G: \$8

Vibrant red Zin, grilled peaches, juicy red fruits, with a spicy lingering finish.

Acidity: ○○○● | Tannin: ○○○●●

Sugar: ○○○○ | Body: ○○○●●●

### **Crawdad Dinner 2023** B: \$19 | G: \$8

This stainless steel red blend of Villard Noir, Steuben, and Norton is made in a lighter bodied style red fruits, subtle fresh herbs, served chilled.

Acidity: ○○○● | Tannin: ○○○●●

Sugar: ○○○● | Body: ○○○●●

### **Uplands Nouveau 2024** B: \$17 | G: \$8

Nouveau wines represent the earliest to market wine from a particular year. Aroma of cranberries, red currant, with a smooth slightly tart jammy profile. Crowd pleaser!

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ○○○●● | Body: ○○○○●

### **Valley Red** B: \$16 | G: \$7

100% Concord grapes, bursting with jammy flavor, just like grape jelly in a glass

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ●●●●● | Body: ○○○●●

### **Fireside** B: \$17 | G: \$7

Mulled wine ready to drink, spices, citrus peel and ginger! Drink by itself or mix! Blend of Indiana Grown Petite Pearl, Villard Noir, Chambourcin and Concord

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ○●●●● | Body: ○●●●●

## WHITE WINES

### **Old River White** B: \$19 | G: \$7

Unoaked Chardonnay, aroma of mango, peaches, and yellow apple with a dry clean mineral finish.

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ○○○○ | Body: ○○○●●

### **Barrel Aged Vignoles 2021**

B: \$20 | G: \$8

Grilled pineapple, caramelized banana, toasted coconut aromas create a harmony of richness. Indiana Grown.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○○ | Body: ○○○●●

### **Dry Traminette** B: \$19 | G: \$8

Traminette wines exhibit qualities with Alsatian wines and its heritage shows, lychee and rose balanced nicely with passion-fruit characteristics.

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ○○○○ | Body: ○○○●●

### **Vidal Blanc 2021** B: \$20 | G: \$8

Guava, grapefruit, melon with a refreshing crisp taste of pears and exotic fruits, Indiana Grown.

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ○○○○ | Body: ○○○○●

### **Covered Bridge White**

B: \$16 | G: \$6

White peach, and flowers in the aroma, fresh citrus profiles of lime and tangerines,

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ○○○●● | Body: ○○○○●

### **Sweet Traminette** B: \$17 | G: \$8

Rich aroma of honeycomb and flowers are paired with vibrant tropical fruits, slightly sweet Indiana Grown wine.

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ○○○●● | Body: ○○○○●

### **Charm** B: \$17 | G: \$6

Our latest release of Charm is a blend of Brianna and Vidal Blanc grapes, with aromas of Guava, Apricot, Mango and Cotton Candy. Indiana Grown.

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ○●●●● | Body: ○○○●●

## ROSE WINES

### **Chambourcin Rosé 2023**

B: \$17 | G: \$8

Delicate light pink hue, watermelon candy, fresh nectarines, and strawberries throughout.

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ○○○○ | Body: ○○○○

### **Timber Ridge Rosé** B: \$16 | G: \$8

Blended red and white wines to add complexity and bring out unique fruit qualities of apricot, raspberry, and citrus.

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ○○○●● | Body: ○○○●●

### **Catawba 2023** B: \$17 | G: \$7

Very ripe Catawba grapes create a richly colored rose wine that is full of strawberry candy, watermelon, and cherries. Indiana Grown

Acidity: ○●●●● | Tannin: ○○○○

Sugar: ○●●●● | Body: ○○○●●

### **Crimson and Cream** B: \$15 | G: \$7

Blend of Catawba, Niagara, & Steuben. A unique flavor with a delightful and smooth finish and our best selling sweet wine!

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ○●●●● | Body: ○○○○●

## FRUIT WINES

### **Persimmon Heritage** B: \$17 | G: \$9

Rich and sweet honey based wine that in produced with Indiana Persimmons making this a true homage to the indigenous fruit of Southern Indiana. Split bottle size.

Acidity: ○○○○● | Tannin: ○○○○

Sugar: ○●●●● | Body: ○○○●●

### **Bourbon Barrel Blueberry**

B: \$18 | G: \$8

Delicious rich blueberry wine, with balanced sweetness and spice character infused from Bourbon Barrels.

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ○●●●● | Body: ○●●●●

### **Strawberry** B: \$15 | G: \$7

Classic strawberry wine with profiles of juicy strawberry jam.

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ○●●●● | Body: ○○○○●

### **Apple** B: \$45 \$10 | G: \$7 **SALE**

Sweet and fruity blend of local apples made into a sweet and refreshing wine.

Acidity: ○○○○● | Tannin: ○○○○

Sugar: ○○○●● | Body: ○○○○●

### **Hummingbird Nectar Sangria**

B: \$17 | G: \$7

This blend of Indiana Grown Chambourcin Rose & Steuben infused with lemon, lime and orange peels is a perfect companion to a warm day.

Acidity: ○○○●● | Tannin: ○○○○

Sugar: ○●●●● | Body: ○○○○●

## CIDERS

New Growler Bottle: \$4

### **Semi Sweet Strawberry**

Growler Fill: \$17 | G: \$6

Indiana apple cider made from a blend of Jonathan, Golden Delicious, Cameo, Gold Rush, Ida Red, Granny Smith, Jonagold, EverCrisp and Fuji with fresh strawberries

### **Cantankerous Neighbor**

Growler Fill: \$17 | G: \$6

Indiana apple cider made from a blend of Jonathan, Golden Delicious, Cameo, Gold Rush, Ida Red, Granny Smith, Jonagold, EverCrisp and Fuji.

### **Unfiltered Dry Cider**

Growler Fill: \$17 | G: \$6

Unfiltered and unfined Indiana apple cider made from a blend of Ida Red, Melrose, Cortland, Jona Gold, Red Delicious, Golden Supreme, McIntosh

### **White River Plateau - Semi**

Growler Fill: \$17 | G: \$6

From Steinsville Indiana - This blend of semi-tart heritage and traditional apples makes for a nice crisp semi-dry style cider that is classic and refreshing

## SHAREABLE

### **Hunter's Platter - \$16**

Locally made summer sausage  
your choice of one cheese  
crackers, cocoa dusted almonds

### **Mediterranean - \$13**

Hummus, pita wedges, olives  
pepperoncini, dried fruit

### **Cheese & Crackers - \$13**

Your choice of one cheese, crackers,  
cocoa dusted almonds

### **Charcuterie Platter - \$21**

Summer sausage, chefs choice of two  
types of cheese, pickled vegetables, dried  
fruit, candied nuts, olives

### **Bread Board - \$17**

Bread, pickled vegetable, dried fruit, with  
oven baked brie cheese topped with fig  
jam

### **Pub Chips - \$8**

Kettle chips, melted cheese blend,  
crumbled bacon, and ranch dressing

### **Olives and Crostini - \$8**

Oven warmed olives tossed in olive oil  
and saba served with toasted crostini

## DISCOUNTS

Bottles	General	Club
3-5	5%	15%
6-11	10%	15%
12	15%	20%
24+	15%	25%

## ENTREES

### **Hunters Panini - \$15**

Locally made summer sausage,  
kettle chips, pickle on toasted bread

### **Italian Flatbread Sandwich - \$14.70**

Dry cured salami, genoa salami, pepperoni  
provolone, olive salad, pickled red onion  
served in a thick cut flat bread.

### **Three Cheese Panini - \$13**

Cheddar, muenster, monterey jack  
kettle chips, pickle on toasted bread

### **Smokehouse Panini - \$17**

Shredded beef, caramelized onion,  
sharp cheddar, dill pickles, barbecue  
sauce, kettle chips on toasted bread

### **Soup of the Day - \$6.50 cup or**

### **\$8.50 bowl served with bread**

## KIDS PLATE

### **Kids Munchable - \$5**

Crackers & cheese, cookies, juice box,  
applesauce, dried fruit

## SIDES

### **Kettle Chips - \$3**

Gluten free

### **Olives Mix - \$5**

Dish of a blend of olives

## DESSERTS

### **Cheesecake Slice - \$7.50**

### **Cheesecake Whole - \$58**

House Made Cheesecake, new flavors weekly

### **Cupcake or Brownie - \$3**

### **Chocolate Chip Skillet Cookie - \$8**

Ooey gooey chocolate chip cookie topped  
with vanilla ice cream, chocolate syrup and  
whipped cream.

### **Chocolate Caramel Truffle - \$1**

## BRUNCH BOARD

*(Sundays Starting at 11a.m.)*

### **Serves Two - \$40**

**Spinach Frittata:** spinach, cream, eggs, and  
melted cheese.

**Classic Pork Sausage Links:** pork shoulder,  
savory spices, natural casing.

**Mini Danish pastries assortment.**

**Juicy fruits:** sliced fruit, sangria wine, honey.

**Sourdough Batard:** toasted bread served Fromage  
Frais cheese.

**Roasted Fingerling Potatoes.**

**Autumn Salad:** baby spinach, crisp apples, tart  
cranberries, candied pecans, tangy vinaigrette.

### **BRUNCH DRINKS**

Endless Coffee - \$4.50

Orange Juice - \$1.50

*Please be advised that food prepared  
here may contain eggs, wheat,  
peanut, tree nut, soybean, fish or  
shellfish*

## CHEESE OPTIONS

### **(add a chunk \$7)**

- Rosemary Olive Oil Asiago
- Black Pepper Asiago
- Tomato Basil Cheddar
- Cranberry & White Cheddar
- Habanero Jack
- Applewood Smoked Cheddar
- Blueberry White Cheddar
- Colby Jack Pepperoni
- Farmers Cheddar
- Gold Asiago

## NON-ALCOHOL

## DRINKS

### **Can Soda - \$2**

### **Bottled Water - \$1**

### **Hot Chocolate - \$4**

### **French Press Coffee**

Large \$4.5

## WINE DRINKS

### **Wine Slushies \$6.50**

- Tropical
- Crimson Colada
- Wildberry
- Mojito

### **Mimosa with Cider - \$7**

### **Mimosa with Wine - \$8**