



## Welcome to Bluemont Vineyard

The Tasting Room is open daily 11:00am to 6:00pm. Fridays we're open 11:00am to 8:00pm.  
Live music every Saturday!

### FARMHAND FLIGHT - \$10

Self-guided tasting of six wines.

2015 Farm Table White

2016 "The Peach"

2015 Vidal Blanc "The Cow"

2015 Farm Table Red

2015 Chambourcin

2014 951 Norton "The Pig"

### ELEVATION TASTING - \$15

Poured tasting with an associate.

2015 Chardonnay

2015 951 Viognier "The Goat"

2015 Petit Manseng

2016 Rose "The Donkey"

2014 Meritage

2014 Cabernet Franc "The Horse"

### White Wines

#### Glass/Bottle

2015 Chardonnay

Mineral | Citrus | Oak

\$9/\$27

2015 Farm Table White

Apple | Crisp | Blend

\$8/\$22

2016 Sparkling Farm Table

Bright | Effervescent | Grapefruit

\$9/ \$28

2015 951 Viognier "The Goat"

Spring Blossom | Light Oak | Fresh

\$10/\$32

2015 Petit Manseng

Dried Apricots | Lingering Acidity

\$10/\$32

2016 The Peach

Fruit-Forward | Dry | Stainless

\$8/\$22

2015 Vidal Blanc "The Cow"

Sweet | Tropical Fruits | Rose Water

\$8/\$22

### Red Wines

#### Glass/Bottle

2015 Farm Table Red

Fruit-Forward | Light Tannins

\$8/\$23

2015 Chambourcin

Blueberry | Smokey | Black Currant

\$9/\$30

2014 Meritage

Bordeaux Blend | Leather

\$9/\$30

2014 Cabernet Franc "The Horse"

White Pepper | Dark Cherries

\$10/\$32

2014 951 Norton "The Pig"

Smokey | Adventurous | Blackberry

\$9/\$29

### Limited Release

2016 Rose "The Donkey"

Cranberry | Strawberry | Lychee Fruit

\$8/\$22

2016 "The Strawberry"

Dry | Dessert-Style | Jammy

\$22

# BLUEMONT VINEYARD

## ~ Food Menu ~

### LIGHT FARE

**Farm Pint Salad** \$12  
Mixed Greens | Asparagus | Feta  
Pine Nuts | Tomatoes  
Lemon Olive Oil Vinaigrette

**Baked Brie** \$11  
Brie | Wine Jelly | Sliced Almonds  
Warm Ciabatta

**The Italian Comfort Duo** \$15  
Fresh Tomato Bruschetta | Arugula  
Mozzarella Burrata | Basil Olive Oil  
Warm Baguette

**Taster's Platter** \$18  
Local & Imported Cheeses | Gourmet Meats  
Toasted Almonds | Accoutrements  
Warm Baguette

### GOURMET FLATBREADS

**Keep it Simple** \$13  
Tomato Base | Romano | Asiago | Parmesan  
~ Suggested Pairing: Cabernet Franc

**Out to Pasture Pesto** \$14  
Pesto Base | Sliced Tomatoes  
Fresh Mozzarella | Basil  
~ Suggested Pairing: Farm Table White

**Virginia is For Lovers** \$15  
Tomato Base | Smoked Virginia Country Ham  
Sweet Vidalia Onions | Shredded Cheddar | Bacon  
~ Suggested Pairing: Vidal Blanc

### SUNDAY BRUNCH

Served every Sunday from 11:00am–2:00pm.

**Chicken & Waffle Sliders** \$12.50  
Fried Chicken | Waffles | Maple Syrup  
Fresh Fruit Side  
~ Suggested Pairing: Petit Manseng

**Farmer Bob's Flatbread** \$13.50  
Smoked Virginia Country Ham | Cheddar  
Bacon | Scrambled Egg  
~ Suggested Pairing: Farm Table Red

**Avocado Toast** \$9.00  
Rye Bread | Chili Flakes | Feta  
Greek EVOO  
~ Suggested Pairing: 951 Viognier "The Goat"

**Cider Donuts- Half Dozen** \$5.00  
Fresh from Great Country Farms  
~ Suggested Pairing: Farm Table White

**Specialty Donuts - Half Dozen** \$9.00  
Fresh from Great Country Farms

**Mimosas** \$7.00  
Sparkling Wine | Orange Juice

### DRINKS

**Bottled Water** \$1.50

**Sparkling Water** \$3.00

**Root Beer** \$3.00

**Classic Coke** \$3.00

**Coffee/Tea** \$3.00

### SOCIALIZE WITH US!



#BluemontVineyard #LoveLoudoun



\* 20% gratuity will be applied to all tabs left open at the end of the day.