



# BLUEMONT

## VINEYARD

Open daily 11:00am to 6:00pm. Kitchen open until 5:30pm. Last pour 5:45pm.  
Souvenir wine glasses are \$7.00 per glass.

### FLIGHT TASTING

\$10.00

Taste at your own pace through a self-guided flight of our flagship wines.

	Club / Bottle
<b>2017 "The Apple"</b> Bright Acidity   Fruity   Semi-sweet Glass   9	21.25 / 25
<b>2016 Farm Table White</b> Grapefruit   Crisp   Rounded Glass   8	18.70 / 22
<b>2016 Vidal Blanc "The Cow"</b> Sweet   Tropical Fruits Glass   8	18.70 / 22
<b>2016 Petit Manseng</b> Dried Apricots   Lingering Acidity Glass   9	21.25 / 25
<b>2015 Farm Table Red</b> Light Tannins   Fruit-Forward Glass   8	19.55 / 23
<b>2016 Merlot "The Ram"</b> Red Fruit   Pomegranate Glass   9	23.80 / 28

### ELEVATION TASTING

\$15.00

A guided tasting of our seasonal, estate & reserve wine selections.

	Club / Bottle
<b>2017 Albariño</b> Lemongrass   Green Apple   Orange Rind Glass   10	25.50 / 30
<b>2016 Viognier "The Goat"</b> White Floral   Light Oak Glass   11	27.20 / 32
<b>2016 Chambourcin</b> Blackberry   Smoky Glass   9	22.95 / 27
<b>2015 Merlot "The Ram"</b> Baked Cherry   Blackberry   Caramel Glass   9	23.80 / 28
<b>2015 Meritage</b> Candied Fruit   Complicated   Brambly Glass   12	28.90 / 34
<b>2015 Norton "The Pig"</b> Adventurous   Baker's Chocolate   Spice Glass   10	24.65 / 29

### SEASONAL RELEASES

	Club / Bottle
<b>2017 Sparkling Peach</b> Bright   Fruity   Semi-sweet Glass   9	26.50 / 30
<b>Norton Port</b> Candied Cherry   Bourbon   Leather Glass   10	25.50 / 30
<b>Spiced Apple Wine</b> White Wine   Nutmeg   Allspice Glass   9	
<b>Mulled Wine</b> Red Wine   Cinnamon   Clove Glass   9	

### VISTA CLUB WINES

(Ask an associate for club information)

	Club
<b>2016 Chardonnay</b> Mineral   Asian Pear   Apple	25.50
<b>2016 Cabernet Franc</b> Caramelized Figs   Vanilla   Peppercorn	27.20
<b>2015 Petit Verdot</b> Soft Tannins   Blueberry   Rich	29.75
<b>2015 Russ Mountain Merlot</b> Coffee   Fig   Bold	28.90



# BLUEMONT

VINEYARD

## LIGHT FARE

### Mediterranean

Hummus | Pesto | Red Pepper  
Accoutrements | Warm Pita

### Baked Brie

Brie | Wine Jelly | Sliced Almonds  
Warm Ciabatta

### Spinach & Artichoke Dip

Blended Cheeses | Artichoke Hearts  
Chopped Spinach | Sliced Baguette

### The Italian Comfort Duo

Fresh Tomato Bruschetta  
Mozzarella Burrata | Arugula  
Warm Baguette

### Taster's Board

Local & Imported Cheeses  
Cured Meats | Accoutrements  
Warm Baguette

### Daily Special

Ask a server for our current offerings.

## FLATBREADS TO SHARE

### Classic Margherita

Tomato Base | Fresh Mozzarella  
Sliced Tomatoes | Basil

### Suggested Pairing:

**2015 Farm Table Red**

### Charcuterie Flatbread

Tomato Base | Cured Meats  
Mozzarella | Black Olives | Red Onion  
Cracked Pepper

### Suggested Pairing:

**2016 Merlot "The Ram"**

### Out to Pasture Pesto

Pesto Base | Smoked Chicken  
Sun-dried Tomatoes | Fresh Mozzarella  
Arugula | Balsamic Glaze

### Suggested Pairing:

**2016 Chambourcin**

9

14

14

18

23

12

15

18

18

## A LA CARTE FARE

Assemble a snack at one of  
our tasting bars.

### Goot Essa Cheese

Eight oz. Serving

12

### Cured Meats

Ask about our current selection

12

### Boxed Crackers

Ask about our current selection

7

### Honey Truffle

Choice of: Milk, Dark, Caramel  
or Coconut Almond

4

### Boylan's Soda

Choice of: Ginger Ale, Diet Cola,  
Cane Cola, Orange Soda

3

## SOMETHING SWEET

### Cast Iron Cookie

Chocolate Chip | Ice Cream  
Chocolate Drizzle

6

### Chocolate Lava Cake

Ice Cream | Chocolate Drizzle

8

### Crème Brûlée Cheesecake

Whipped Cream | Raspberry Drizzle

8

*GF alternatives available upon request.*

*Ask about our Vegan options.*

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