



## STARTERS

### Local Meat and Cheese Board

Small (2-3 people) \$11.95, Large (4-6 people) \$21.95  
Miller's Meat Market Old Style Summer Sausage, Croghan Meat Market Croghan Bologna, assorted bread and crackers, mustard sauces and local cheese.

### Tug Hill "Caviar" V

\$7.95

It's just corn folks! Charred and blended with fresh tomatoes, peppers, and black beans served with tortilla chips.

### Soup of the Day

Cup \$3.95 Bowl \$6.95

Served with toasted garlic flatbread.

## SALADS

### Seasonal House GF

\$10.95 Add chicken or steak for \$4

Seasonal Greens with crumbled applewood smoked bacon, toasted almonds, cheddar cheese, and our seasonal estate fruit, served with housemade maple dijon mustard dressing.

### Steak and Bleu Cheese GF

\$13.95

Tenderly seared beef on a bed of mixed greens with crumbled bleu cheese, fresh tomatoes, green onions, and bell peppers, served with a bright citrus vinaigrette.

### Summer Caesar V

Regular \$9.95 with Chicken \$12.95

Fresh baby kale and romaine lettuce blend tossed with feta cheese, dried cranberries, and homemade croutons in a creamy whole grain mustard Caesar dressing.

### Pecan Arugula V GF

Regular \$9.95 with Chicken \$12.95

Fresh peppery, arugula topped with candied pecans, pickled red onions, crumbled bleu cheese, served with our housemade maple balsamic vinaigrette.

## SANDWICHES

### Lemon Herb Chicken Salad Sandwich

\$11.95

Shredded chicken in a creamy lemon aioli with summer herb and lettuce, on a croissant. Served with rustic chips and a pickle.

### Dilly Egg Salad Sandwich V

\$8.95

Locally sourced eggs and fresh dill in a creamy egg salad sandwich. Served on a croissant with lettuce. Comes with rustic chips and a pickle.

### Devilled Ham Salad Sandwich

\$11.95

Ham salad with a touch of Dijon mustard, smoked paprika and fresh chives, served on a croissant with lettuce. Comes with rustic chips and a pickle.

## DESSERTS

### New York Cheesecake Trio V

\$8.95

Miniature New York Style cheesecake served with assorted seasonal toppings.

### Crème Brûlée GF V

\$8.95

Homemade baked custard, flambéed with a caramelized sugar. Serves 2.

### Estate Seasonal Fruit Crisp V

\$8.95

Made with our seasonal estate fruits and topped with whipped cream. Ask for today's flavor! Serves 2.

### Chocolate Chip S'mookies V

\$8.95

It's a cookie! It's a S'more! No, it's a S'mookie! 2 delicious chocolate chip graham cracker cookies sandwiched with a gooey marshmallow filling.

### Gelato V GF

\$4.95

Single serve Gelato from Hidden Pastures Dairy, served in it's own to-go container. Add a 1/2 shot of liqueur for \$2

To ensure the safety of our guests, and comply with COVID-19 regulations, please maintain social distancing practices, wear a mask when not seated with your party, and limit your seat time to 1.5 hours. Thank You, The Tug Hill Vineyards Team.

LUNCH SERVED 11-2

GROUP BILL FOR  
10+ (18% Gratuity)

NOTIFY SERVER OF  
AN ALLERGY RISK

### We proudly source from these local farms and suppliers:

Black River Farms • Black River Valley Natural • Lowville Producers  
Croghan Meat Market • Miller's Meat Market • Nolt's Country Store  
Hidden Pastures Dairy • Renzi's • Tug Hill Artisan Roasters  
Autumn Ridge Goat Farm • Neighboring Amish Farms