



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 crackers.

SALADS

Fall Apple and Feta Salad House GF

\$10.95 Add chicken or steak for \$4

Mixed greens topped with fresh estate apples, dried
cranberries, candied pecans and crumbly goat milk feta.
Served with our housemade apple cider poppy seed
vinaigrette.

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.

Harvest Caesar V

Regular \$9.95 with Chicken \$12.95

A blend of fresh kale and romaine lettuce with toasted
sunflower seeds, sweet estate pears, smoked cheddar
cheese and fresh baked garlic croutons. Served with a
rustic 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

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

Caprese Flatbread V

\$11.95

Fresh mozzarella and locally sourced tomatoes baked on
a flatbread crust with a white garlic sauce. Finished with
fresh basil and a drizzle of sweet and tangy maple
balsamic glaze.

Apple, Ham and Cheddar Grilled Cheese

\$11.95

Fresh estate apples, hand carved ham and sharp cheddar
cheese melted on a jumbo croissant. Served 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.

Salted Caramel Fudge Brownie V

\$8.95

A fudgy brownie served warm with a decadent drizzle of
salted caramel and whipped cream.

V = Vegetarian GF = Gluten Free

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