



# WINE DOWN MENU

## STARTERS

### Cheese and Cracker Board \$14.95

Three local cheeses with an assortment of crackers and mustard sauce. Ask your server for today's cheese!

### 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.

### Homemade Dip of the Day \$10.95

Always served piping hot in a bread bowl with assorted crackers for dipping. Ask your server for today's flavor!

### Jumbo Soft Pretzel \$10.95 V

A huge shareable soft pretzel, salted and served warm with a trio of dipping sauces: horseradish and beer mustard, tangy brewpub mustard, and a homemade sweet cinnamon butter.

### Tug Hill "Caviar" \$7.95 V

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

## SOUP & SALAD

### Soup of the Day Cup \$3.95 Bowl \$6.95

Served with toasted garlic flatbread.

### French Onion \$7.95

Caramelized onions in a robust beef broth, baked with homemade croutons and swiss cheese.

### Seasonal House \$9.95 GF Add Steak or Chicken 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.

### Pecan Arugula \$9.95 with Chicken \$12.95 V GF

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

### Harvest Caesar \$9.95 with Chicken \$12.95 V

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.

## SANDWICHES

### Bourbon Steak Flatbread \$12.95

Flatbread baked with a white garlic sauce, crumbled bleu cheese, sliced steak, green onions and a generous drizzle of bourbon sauce.

### Lemon Herb Chicken Salad Sandwich \$11.95

Shredded chicken in a creamy lemon aioli with bright herbs and lettuce, on a fresh roll. Served with rustic chips and a pickle.

### Daily Special

Ask your server for today's selection.

## DESSERTS

### Estate Seasonal Fruit Crisp \$8.95 V

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

### Brownie Sundae for Two \$8.95 V

A warm, fudgy chocolate brownie smothered with vanilla ice cream, chocolate syrup and whipped cream. Served with 2 spoons!

### Tug Hill Estate Sundae \$8.95

You choose how we top your vanilla ice cream:

- Raspberry- A sweet raspberry sauce made from our estate raspberries and Raspberry Lemonade Liqueur
- Blueberry- Estate blueberries macerated in our Ruby Red Liqueur
- Maple Pecan- A creamy maple sauce made from our estate Maple Liqueur with candied pecans

### Crème Brûlée \$8.95 V GF

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

V = Vegetarian GF = Gluten Free

\*Gluten Free or Vegetarian? Just ask your server bread or meat products

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 group orders for your party. Thank You, The Tug Hill Vineyards Team.

KITCHEN OPEN  
4-9 PM

TABLES OF 6+  
SINGLE BILL,  
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