



Appetizers

Wine Flights available for \$15

- The Villa Board** **30**
Our jumbo Bavarian pretzel served alongside a selection of NYS artisan cheeses, house-cured meats, crunchy candied walnuts, tart cranberries, crisp local apples, and zesty pickle with zesty mustard. Perfect for sharing....or not!
Wine Pairing: Crisp Chardonnay or Rose'
- Baked Brie** **21**
Creamy brie cheese baked to perfection in a fresh pastry puff, topped with a sauteed medley of tart cranberries, crunchy candied walnuts, and savory honey.
Wine Pairing: Chardonnay
- Bistro Poutine** **20**
Our fresh cut fries topped with roast beef, rich gravy and melted cheese curds, finished with fresh herbs.
Wine Pairing: Elderberry
- Duck Wontons** **17**
Handcrafted wontons filled with tender duck, bacon, sweet corn and cream cheese, served over a savory bed of sauteed spinach with a zesty Sriracha sauce.
Wine Pairing: Pinot Noir
- Hot Honey Cheese Bites** **16**
Cheese balls filled with whipped cream cheese, mozzarella cheese, sweet honey and zesty siracha coated in a crispy pretzel crust, lightly fried, and drizzled with hot honey for a sweet and spicy kick.
Wine Pairing: Miss Sassy Pants
- Fried Avocado Bites** **16**
Crispy avocado slices served with garlic truffle aioli.
Wine Pairing: Effervescence
- Fried Pita and Hummus** **15**
Crispy pita chips served alongside house-made hummus.
Wine Pairing: Isabella or Dry Rosé of Cab Franc



Appetizers

- Buffalo Chicken Wontons** **15**
Flavorful buffalo chicken wrapped in wontons, fried to a golden crisp, served with creamy ranch dressing.
Wine Pairing: Diamond Diva
- Three Cheese Cremini Mushroom Croquette** **15**
Five savory cremini mushrooms stuffed with cheese, breaded, and fried.
Wine Pairing: Cabernet Sauvignon
- French Fry Flight** **13**
A flight of our fresh cut fries, sweet potato fries, and waffle fries with your choice of three specialty sauces: Cranberry Barbeque, Forest Aioli, Fireman Aioli, Hot Honey Ketchup, and Truffle Parm Aioli.
Paired with a Wine Flight **25**
- Fried Brussels Sprouts** **13**
Crispy Brussels sprouts tossed in a savory honey, drizzled with balsamic reduction for a hint of sweetness.
Wine Pairing: Dry Riesling
- Bistro-Battered Portobello Mushroom** **13**
Large Portobello mushrooms, delicately battered and fried until golden brown, served with a zesty ranch dipping sauce.
Wine Pairing: Pinot Grigio
- Tempura Sweet Potato Slices** **10**
Lightly battered and fried sweet potatoes, served with a spicy dipping sauce.
Wine Pairing: Chardonnay



Specialty Pizzas & Jumbo Wings

All specialty pizzas are 16” traditional crusts. Gluten Free 12” available for an additional \$3.

The Carnivore

28

A classic with rich tomato sauce base melted mozzarella, and a generous topping of bacon, pepperoni, and sausage.

Wine Pairing: 50 Shades of Red

The Chicken Bacon Ranch

28

A creamy ranch-brushed crust, topped with tender fried chicken, crispy bacon, and melted mozzarella, finished with a drizzle of creamy ranch.

Wine Pairing: Unoaked Chardonnay, Dry Rose’ of Cab Franc

Bistro BBQ Chicken Pizza

28

A golden crust topped with smoky barbeque sauce tender chicken, melted mozzarella

Wine Pairing: Dry Riesling, Pino Noir, Dry Rose’ of Cab Franc

VVV Veggie Pizza

28

Rich tomato sauce base topped with melted mozzarella, sweet onions, crisp bell peppers, mushrooms, black olives and a kick of jalapeños.

Wine Pairing: Dry Riesling, Dry Rose’ of Cab Franc

The Devil’s Brother

26

An olive oil garlic-brushed crust layered with melty mozzarella, topped with pan-seared shrimp and fresh Roma tomatoes, finished with a sprinkle of red pepper flakes, and grated parmesan.

Wine Pairing: Unoaked Chardonnay, Dry Rose’ of Cab Franc

The Vampire Slayer

25

A fragrant garlic-oil brushed crust topped with creamy ricotta, tender broccoli, and sweet sun-dried tomatoes.

Wine Pairing: Pinot Grigio

Hot Honey Pepperoni

25

Rich tomato sauce base with melted mozzarella and spicy pepperoni, finished with a drizzle of sweet and zesty hot honey.

Wine Pairing: Dry Riesling, Pino Noir, Dry Rose’ of Cab Franc



Specialty Pizzas & Jumbo Wings

All specialty pizzas are 16” traditional crusts. Gluten Free 12” available for an additional \$3.

- The Caprese** **22**
Garlic olive oil base layered with mozzarella, topped with fresh Roma tomatoes and fragrant basil, finished with a drizzle of sweet-tangy balsamic fig glaze.
Wine Pairing: Pinot Grigio or Isabella’s Dream
- The Empire** **22**
Our golden crust topped with creamy herb-goat cheese, slow-caramelized onions, and crisp NYS Granny Smith apples, finished with a light drizzle of honey for a savory, sweet and tangy flavor.
Wine Pairing: Dry Riesling, Unoaked Chardonnay or Isabella’s Dream
- Pizza Flight** **21**
Choice of three specialty pizzas served on 6”pitas.
- Build your own pizza** **20**
Additional vegetable toppings are \$2 each & protein toppings are \$3 each
sausage|pepperoni|bacon|broccoli|caramelized onions|roasted red peppers
sundried tomatoes|roma tomatoes| jalapeños|banana peppers|mushrooms
- Jumbo Chicken Wings** **15**
Eight jumbo, juicy chicken wings perfectly cooked and tossed in your choice of sauce
Mild, Medium, Hot, BBQ, Garlic Parmesan, Everything, Spicy Apricot, Cilantro Lime,
Peach Chipotle Honey, Sweet Asian Chili
- Chicken Wing Flight** **17**
9 jumbo wings smothered in 3 of our signature sauces of your choice



Handhelds Gourmet Burgers & Sandwiches

All selections served on our fluffy brioche roll, with fries from hand cut potatoes. Substitute sweet potato fries \$3.25, or onion rings for an additional charge of \$3.25 Gluten free roll additional \$3.25

Cowboy Burger

22

Our signature half pound burger topped with bourbon stout battered onion rings, cheddar cheese, bacon and barbeque sauce.

Wine Pairing: Elderberry, Miss Sassy Pants, Diamond Diva, BFF

Grilled Peach Burrata Burger

21

Our mouth-watering half-pound burger topped with sweet peach puree infused with honey, creamy burrata, ripe tomato with a rich balsamic glaze.

Wine Pairing: Dry Riesling, Pino Noir, Dry Rose' of Cab Franc

Fried Avocado Burger

21

A half-pound juicy burger topped with crispy fresh fried avocado, pickled jalapeños, smoked bacon, topped with our homemade chipotle mayo and melted cheddar cheese.

Wine Pairing: Cayuga White, Diamond Diva, Dry Riesling, Pino Noir, Dry Rose' of Cab Franc

Fireman Burger

19

A half-pound juicy burger stacked with applewood smoked bacon, sharp aged cheddar, and pickled jalapeños, all finished with our homemade smoky chipotle mayo.

Wine Pairing: Dry Riesling, Pino Noir, Dry Rose' of Cab Franc, Isabella's Dream

Forest Burger

19

Our succulent half pound burger piled high with mushrooms and onions sautéed in our own Cayuga White Wine, melted aged Swiss, finished with our homemade garlic truffle aioli.

Wine Pairing: Cayuga White, Pino Noir, Dry Rose' of Cab Franc, Unoaked Chardonnay, Cab Franc

Bistro Burger

17

Classic half-pound juicy burger topped with cheddar cheese and ketchup

Wine Pairing: Pino Noir, Dry Rose' of Cab Franc, Unoaked Chardonnay, Cab Franc



Handhelds

Gourmet Burgers & Sandwiches

- Chicken Boursin** **21**
Our juicy grilled marinated chicken breast, topped with sautéed spinach & onions, Boursin white wine cream spread and aged cheddar.
Wine Pairing: Pino Grigio, Effervescence, Unoaked Chardonnay, Pinot Noir, Dry Riesling
- Bistro Hot Honey Chicken BLT** **21**
Our juicy grilled marinated chicken breast, topped with bacon, cheddar cheese, tomato & lettuce and topped with our succulent hot honey. A favorite at the winery!
Wine Paring: Dry Rose' of Cab Franc, Dry Riesling, Effervescence, Pinot Noir
- Bistro Hot Honey Chicken Sandwich** **21**
Our juicy chicken breast lightly breaded and fried and tossed in hot honey sauce, piled high with coleslaw, and pickles on a hot honey aioli glazed brioche bun. Another favorite at the winery!
Wine Paring: Effervescence, Dry Rose' of Cab Franc, Cayuga White, Isabella's Dream, Pinot Noir
- Chicken Gyros** **15/21**
Our fresh chicken breast parmesan crusted or grilled topped with lettuce, tomatoes and Caesar aioli wrapped in a warm pita. Chose grilled or parmesan crusted/ small (one pita) or large (two pitas).
Wine Paring: Effervescence, Dry Rose' of Cab Franc, Cayuga White, Isabella's Dream, Pinot Noir
- Fish Fry Sandwich** **21**
Fresh beer battered haddock topped with lettuce, tomato, and tarter sauce
Wine Paring: Effervescence, Unoaked Chardonnay, Dry Riesling, Cayuga White, Isabella's Dream



Large Plates

- Lobster Ravioli** **25**
Four tender ravioli stuffed with sweet lobster finished with a rich, velvety lobster bisque
Wine Paring: Unoaked Chardonnay, Pinot Grigio
- Fish Fry** **22**
Crispy, golden beer-battered haddock fried to perfection, served w/house-made coleslaw & hand-cut fries
Wine Paring: Dry Riesling, Cayuga White, Pinot Grigio

From the Garden

- Caprese Stuffed Pepper** **18**
A fire roasted pepper stuffed with Roma tomatoes, fresh basil, mozzarella, and drizzled with balsamic fig glaze served on a bed of mixed greens.
Wine Paring: Isabella's Dream, Effervescence, Pinot Grigio
- Harvest Salad** **15**
A large plate of mixed greens, topped with chopped NYS apples, dried cranberries, goat cheese, and candied walnuts
Wine Paring: Dry Riesling, Effervescence, Dry Rose' of Cab Franc
- Roasted Beet & Burrata Salad** **16**
Mixed greens, garnished with pickled beets, tomatoes, with balsamic vinaigrette
Wine Paring: Dry Riesling, Pinot Noir

Add protein to your salad:
Chicken 9 | Salmon 14



Desserts

Desserts pair well with our sweet wines and our Elderberry wine pairs well with Chocolate desserts

- Chocolate Bomb Cake** **10**
Rich chocolate melt-in-your-mouth cake layers stacked with sweet milk chocolate mousse filling and covered in decadent chocolate ganache.
- Cheesecake** **10**
Traditional NYS cheesecake with a graham cracker crust.
- Cinnamon Churro Cake** **10**
Inspired by classic churros, crafted with a cinnamon spiced cake, filled with delicious dulce de leche and topped with a sugar streusel and caramel syrup.
- Chocolate Dubai Pistachio Tort** **10**
A chocolate graham crust base topped with a luscious ganache and a crunchy layer of pistachio and Kataifi (Phyllo dough). Topped with more velvety chocolate ganache.
- Hazelnut Crunch Square** **10**
A decadent yet light sweet treat that combines the flavors of hazelnut and cocoa. Featuring layers of airy cocoa meringue, hazelnut meringue and semifreddo and a hazelnut crunch mixture topped with a dusting of cocoa powder.