

Amazing Grace Vineyard and Winery Menu

Soups and Salads

Butternut Squash Bisque- *a combination of butternut squash, potato, onions, spices and cream blended together for soul-warming soup.* Cup: \$4.99 Bowl: \$5.99

French Onion and Apple Soup- *Caramelized onion, beef stock, wine and apple combine with spices and baby swiss to create a France meets New York soup.* Bowl: \$6.99

Garden Salad- *Spring mix with romaine salad with tomatoes, carrots, cucumbers and peppers.* \$4.99

Vineyard Salad- *Large garden salad with added feta cheese, slivered almonds, grapes and grilled chicken breast. Served with our homemade maple vinaigrette dressing.* \$11.99



Appetizers and Sandwiches

Bruschetta- *Toasted French baguette topped with tomato camponata, fresh basil and fresh mozzarella.* \$7.99

Vineyard Nachos- *Vegetarian style chili, melted cheese and sour cream served over a generous bed of tortilla chips.* \$10.99

Pulled Pork Flatbread—*A thin crust flatbread with our slow roast seasoned pulled pork topped with caramelized onions and cheddar cheese.* \$12.99

Caprese Flatbread—*A thin crust flatbread covered with spinach, pesto, fresh tomatoes and mozzarella with a balsamic glaze.* \$12.99

Turkey Club Wrap—*Turkey breast, bacon, tomato, romaine, cheese and cranberry mayo on a sun-dried wrap.* \$9.99

Paninis

Bacon, Apple Grilled Cheese—*a twist on a traditional grilled cheese sandwich with apple and bacon added to your cheddar cheese.* \$8.99

Zucchini Panini—*Fresh zucchini, seasoned and sautéed in olive oil on sour dough bread with roasted red peppers, spinach, provolone cheese and pesto.* \$9.99

Thanksgiving Leftovers Panini—*Leftover turkey, stuffing, gravy, cranberry and cheddar cheese served on sourdough bread.* \$10.99

Entrees- Served after 5 pm only

All entrees are served with a garden salad and rolls

Grace's Red Lasagna- *layers of pasta, 3 cheeses, sausage and ground beef baked in a red wine sauce.* \$ 15.99

Mary's Pot Roast- *slow roasted beef in a savory sauce served with garlic mash potatoes and vegetable.* \$16.99

Lobster Ravioli- *lobster stuffed ravioli served under a delicious creamy alfredo sauce.* \$17.99

Today's Special-*ask your server for today's special.* \$ market price

Desserts

Cheesecake Special- \$6.99

Apple Crisp- \$6.99

Maple Wine Ice Cream Sundae- \$6.99

Maple Wine Ice Cream Crepe- \$10.99



Wines

By the glass- \$7.00

By the bottle- \$16.00

Tasting of 4 wines- \$6

<u>Whites</u>	<u>Reds</u>	<u>Blush/Fruit</u>
<p>Seyval Blanc- <i>Chardonnay</i></p> <p>Isaiah James- <i>Pinot</i></p> <p>Aiden's Reserve- <i>Sauvignon</i></p> <p>Vignoles- <i>Riesling</i></p> <p>Aiden's Estate- <i>Moscato</i></p> <div style="text-align: center; margin-top: 10px;">  </div>	<p>Little Red Cab- <i>Cab Sav</i></p> <p>Frontenac- <i>Shiraz</i></p> <p>Harvest Moon- <i>Leon Millot</i></p> <p>Grace's Red- <i>Pinot</i></p> <p>Aaron's Red- <i>red table blend</i></p> <p>Selah- <i>Marquette</i></p> <p>ADK Reflections- <i>Mulled wine</i></p> <p>Concord- <i>Fruity grape</i></p>	<p>Winter Blues- <i>Blueberry Niag.</i></p> <p>Soccer Mom- <i>White Zin</i></p> <p>Petite Cerise- <i>Cherry Catawba</i></p> <p>Zeke's Peach- <i>Peach essence with white varietals</i></p> <div style="text-align: center; margin-top: 10px;">  </div>

Beers-made locally at Oval Brewery

Spring Fling-light pale ale with a hint of strawberry flavor \$6/glass

Touch of Kindness-light & refreshing IPA \$6/glass

Non-Alcoholic

Soda- (cans) *Coke, Diet Coke, Ginger Ale, Diet Ginger Ale* \$2/can

Unsweetened Ice Tea \$2/glass

Coffee or Tea \$2/cup

Now taking reservations for Taste of the Holidays on December 12th for 1pm or 6pm. Seating is LIMITED so book early.



ASK ABOUT HAVING YOUR NEXT LIFE EVENT AT AMAZING GRACE VINEYARD AND WINERY. NOW ACCEPTING BOOKINGS FOR

- WEDDINGS
- BRIDAL AND BABY SHOWERS
- HOLIDAY PARTIES
- ANNIVERSARIES AND BIRTHDAYS
- RETIREMENTS
- FAMILY GATHERINGS