



MENU

SHARED PLATES

FRIED MOZZARELLA \$12.00

House-made breaded mozzarella wedges with house marinara.

GARLIC PARMESAN CHIPS \$6.00

Crispy fried potato chips, garlic & herb seasoned, served with a creamy parmesan dip.

BLACK BEAN HUMMUS \$12.00

Hummus made from black beans and chipotles. Served with pita chips and peppers.

CHARCUTERIE BOARD \$18.00

Smoked gouda, havarti, cured meats, castelvetroano olives, grapes, whole grain mustard, and crackers.

PRETZEL BITES \$11.00

Fried mini pretzels (15) served with our Vidal Blanc wine white cheddar cheese sauce.

SHISHITO PEPPERS \$10.00

Flash fried shishito peppers drizzled with a sun-dried tomato pesto and shredded parmesan.

FRIED PICKLES \$10.00

Battered dill pickle chips served with a cajun dill ranch.

SPINACH & ARTICHOKE DIP \$12.00

House spinach and artichoke dip served with pita chips.

SMALL PLATES

FRENCH ONION CROCK \$8.00

Our signature French onion made with Dechaunac, croutons and broiled Swiss cheese.

SHORT RIB RAGU \$16.00

Tender beef short rib simmered in a Dechaunac tomato sauce. Served with black pepper pappardelle and topped with fresh burrata.

TORTELLINI PRIMAVERA \$14.00

Cheese filled tortellini sauteed with artichokes, tomatoes, and roasted red peppers in a creamy alfredo sauce.

PESTO BUCATINI \$14.00

Bucatini pasta is sauteed with peppers, onions, and crumbled Italian sausage in a Vidal Blanc and sun-dried tomato pesto sauce.

SANDWICHES

ANGUS BURGER \$16.00

Half pound Angus beef burger, grilled to your liking, with lettuce, tomato, and choice of American, smoked gouda, or provolone on toasted brioche.

PUB CHICKEN \$14.00

Crispy fried chicken breast topped with pulled bacon, pickles, pub sauce, and smoked gouda on toasted pretzel bun.

EGGPLANT PARMESAN \$14.00

Crispy fried eggplant topped with red sauce and melty provolone on toasted brioche.

CHICKEN CAESAR \$14.00

Grilled chicken breast with shredded romaine, caesar dressing, and melted parmesan on toasted brioche.

BBQ BRISKET \$16.00

Sliced beef brisket grilled with Peach Wine BBQ. Served on a toasted cornbread bun with crispy onions and smoked gouda.

**SERVED WITH CHOICE OF FRESH CUT FRIES, GARLIC PARM CHIPS, SIDE SALAD, OR CUP OF SOUP(\$3)
SUBSTITUTE A GLUTEN FREE BURGER BUN FOR
ANY SANDWICH FOR (\$4)**



MENU

WOOD-FIRED PIZZAS

GF/V CAULIFLOWER CRUST MAY BE SUBSTITUTED ON ANY PIZZA FOR (+\$6.00)

BRUSSELS SPROUT & BACON \$16.00

Garlic oil with roasted brussels sprouts, pulled bacon, shredded parmesan, and lemon garlic aioli.

CAPRESE \$16.00

Garlic oil with slow roasted tomatoes, basil, fresh mozzarella, and a balsamic glaze.

CHICKEN BACON RANCH \$16.00

Buttermilk ranch topped with chicken, pulled bacon, and monterey & cheddar jack cheese.

BUFFALO CHICKEN \$16.00

Spicy buffalo ranch sauce with chicken, and monterey & cheddar jack cheese.

MARGHERITA \$16.00

Our red sauce topped with fresh mozzarella, basil, and a balsamic glaze.

PIZZA OF THE WEEK \$17.00

Ask us about our wood-fired pizza of the week!

BUILD YOUR OWN PIZZA \$13.00

House red sauce with provolone & mozzarella mix. Build your own for (+\$1.50) per topping:

Extra cheese, extra sauce, pepperoni, sausage, bacon, bell peppers, mushrooms, tomatoes, and onions.

****Maximum of 3 toppings per pizza**

SALADS

ADD YOUR CHOICE OF PROTEIN

GRILLED CHICKEN \$8 - GRILLED STEAK \$10

GARDEN SALAD \$10.00

Mixed greens with tomatoes, cucumbers, red onion, shredded cheese, & hand-cut fries. Choice of dressing: Ranch, Honey Balsamic, Italian Vinaigrette, or Cranberry Maple Vinaigrette

CRANBERRY KALE \$12.00

Fresh kale blend with cranberries, crumbled feta, roasted pecans, and a cranberry maple vinaigrette.

BURRATA SALAD \$12.00

Fresh burrata on a bed of field greens with roasted tomatoes, croutons, basil pesto, and balsamic glaze.

CAESAR SALAD \$11.00

Chopped romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing.

DESSERTS

CHURRO SUNDAE \$10.00

Cream cheese stuffed churros are rolled in cinnamon maple sugar and served with salted caramel ice cream.

CHOCOLATE BUNDT CAKE \$10.00

Warm chocolate cake filled with chocolate ganache and topped with strawberry gelato.

CHEESECAKE \$10.00

Cheesecake with your choice of house-made wine sauce topping.

ROUND OF DRINKS FOR THE KITCHEN STAFF \$20

ENJOY YOUR YOU MEAL? SAY THANK YOU BY PURCHASING A ROUND OF DRINKS FOR OUR KITCHEN STAFF.

LIBATIONS WINERY

WINE COCKTAILS

BLACKBERRY SMASH

Our #1 wine cocktail! Blackberry Wine together with American whiskey, and fresh-squeezed lime juice.

BLUEBERRY SWEET TREAT

Fulfill your sweet tooth with this flavor forward delight. Blueberry wine, vanilla vodka, lemon, and simple syrup.

FAMOUS VOLANT WINERY

BLOODY MARY

Order it regular or kick it up a notch and make it spicy with our Hot Mama wine. Ask your server for more details.

HARVEST LONG ISLAND

A spiced up twist on your favorite long island iced tea. Cran-grape wine, apple wine, gin, spiced rum, triple sec, and sprite.

APRICOT AMARETTO TWIST

This bright cocktail will warm you up for the cold months ahead! Vidal Blanc, apricot brandy, amaretto, lemon juice, simple syrup, and sprite.

BLOOD ORANGE OLD FASHIONED

A citrus spin on a popular classic. Bourbon, simple syrup, blood orange juice, lime juice, our Medieval Solstice, and simple syrup.

SPICED PEAR MULE

Tease your taste buds with this cozy cocktail. Pear wine, cinnamon, white rum, and ginger beer.

NOT YOUR GRANDMA'S PEACH PIE

A spiked martini of your granny's world famous baked good. Peach wine, vodka, lemon juice, bitters, and simple syrup.

MULLED APPLE WINE

The perfect drink to warm you up during the cold season! Hot apple wine with mulling spices.

GLUHWEIN

The weather is chilly, warm up with this German inspired drink. Heated up Volant Red, mulling spices and spiked with orange vodka.

WINE SLUSHIES

Sangria, Peach Bellini, & inquire about our seasonal flavors!

BEER

DRAFTS

Always on Tap - IC Light, Yuengling, New Trail Hazy IPA & Samuel Adams Seasonal. Three Rotating Taps: Ask your server what PA craft beers are on tap today!

BOTTLES AND CANS

Straub Light, Stateside Vodka Sodas (assorted), and rotating cans/bottles. Ask your server about our other available options!

SERVING PENNSYLVANIA DISTILLED PRODUCTS

Happy Hour Mon-Thurs 4-6pm