



*The Bistro at Childress Vineyards promotes the celebration of food and wine. We take great pride in our ability to hand-pick the best ingredients locally and abroad. Our goal is to create the ultimate culinary experience for our guests, providing the finest food and wine in an extraordinary setting.*

**– David Thomas, CCC Executive Chef**

## TASTING FLIGHT for MONDAY, AUGUST 30 through SUNDAY, SEPTEMBER 5

*“Tasting flight” is a term to describe a selection of wines presented for the purpose of sampling and comparison. Our flight consists of three courses, each presented with a different wine.\**

*Discover how food and wine can complement and highlight the best in each other.*

*Enjoy!*

**\$18**

PER PERSON

- 1** | **Roasted Figs with a Cherry Sauce** paired with **2008 Viognier**
- 2** | **Roasted Chicken with Green Beans and Macaroni & Cheese** paired with **2009 Reserve Chardonnay**
- 3** | **Pound Cake with Strawberries, Whipped Cream and Maple Syrup** paired with **Polar**

*Our weekly Tasting Flight is also available without wine for \$15 per person.*

## WINE FLIGHT

*Create your own wine flight by selecting any three wines\* offered by the glass.*

**\$10**

PER PERSON

*\* Each wine presentation is a 2 oz. serving.*

### SOUPS & APPETIZERS

CHEF'S HOMEMADE SOUP DU JOUR .....	4
MEDITERRANEAN SKEWERS <i>gluten-free without breads</i> .....	9
<i>Serves 2 to 3</i>	
Country Olives, Peppadews and Ciliegene Mozzarella drizzled with Balsamic Reduction, served with Earth-Baked Breads and Marinated Artichoke	
SPINACH ARTICHOKE DIP .....	10
<i>Serves 2 to 3</i>	
White Wine Reduction, Cream Cheese, Monterey Jack, Creamed Spinach and Artichokes, served with Tortilla Chips	
CRAB CAKE .....	11
<i>Serves 2</i>	
Scrumptious Crab Cake combining Lump and Claw Meat, served with Micro Greens, Lemon Oil and Rémoulade Sauce	

### SUGGESTED WINE

*Ask Server for Suggestions*

BARREL SELECT SYRAH

PINNACLE

CELLAR SELECT  
VIOGNIER

*Inquire with your server about vegetarian and gluten-free choices.*

## SALADS

BISTRO SALAD <i>gluten-free without croutons</i> . . . . .	7
Hearts of Romaine, Red Leaf and Mesclun Greens, Grape Tomatoes, Carrots, Red Onion, English Cucumbers and Herb Croutons ADD ROASTED CHICKEN . . . . .	3
TRADITIONAL CAESAR SALAD <i>gluten-free without croutons</i> . . . . .	7
Hearts of Romaine, Herb Croutons, Shaved Parmigiano-Reggiano, Roasted Red Peppers and Creamy Caesar Dressing ADD ROASTED CHICKEN . . . . .	3
SPINACH ARUGULA SALAD <i>gluten-free</i> . . . . .	11
Baby Spinach tossed with Goat Lady Cheese, Fresh Strawberries, Dried Banana Chips, Sugared Pecans and served with our Victory Cuvée Vinaigrette	
THE MILAN SALAD <i>gluten-free</i> . . . . .	11
Hearts of Romaine, Red Leaf and Mesclun Greens with South African Peppadews, Ciliegine Mozzarella, Country Olives, Marinated Artichokes and Shaved Parmigiano-Reggiano, tossed in Olive Oil and Aged Balsamic	

## SUGGESTED WINE

BARREL SELECT  
CHARDONNAY

SIGNATURE  
CHARDONNAY

CELLAR SELECT  
SAUVIGNON BLANC

BARREL SELECT  
CABERNET FRANC

## CHEF'S SPECIALTIES

CHICKEN PENNE PALLARD . . . . .	11
Pan-Seared Chicken Breast with Chardonnay Reduction Cream Sauce, Slow-Roasted Tomatoes, Wild Mushrooms and Basil over Penne Pasta	
PETITE FILET <i>gluten-free</i> . . . . .	12
Savory Beef Tenderloin, Seasonal Vegetables from Sandy Creek Farms and Chef's Herb Butter	
FLAT BREAD PIZZA . . . . .	8
Hand-Rolled Pizza Dough topped with Pesto Sauce, Shaved Parmigiano-Reggiano, Ciliegine Mozzarella, Slow-Roasted Tomatoes and Fresh Basil	

## SUGGESTED WINE

BARREL SELECT MERLOT

BARREL SELECT  
CABERNET SAUVIGNON

BARREL SELECT SYRAH

## SANDWICHES

BISTRO SPECIAL . . . . .	9
Half of Your Choice of Sandwich with Your Preference of either a Cup of Soup or a Small Bistro Salad	
JUDY'S CHICKEN CHIPOTLÉ WRAP. . . . .	10
Southwest Chicken, Aged Cheddar Cheese, Chipotle Sauce, Applewood Bacon and Shredded Lettuce Rolled in a Sun Dried Tomato Wrap	
CHILDRESS CLASSIC CLUB . . . . .	10
Smoked Turkey, Cured Ham, Aged Cheddar, Fontina Cheese, Applewood Smoked Bacon, Leaf Lettuce and Tomato on Grilled Berry Wheat Bread with Basil Aioli	
HONEY WALNUT CHICKEN SALAD CROISSANT. . . . .	9
Shredded Chicken in Honey Roasted Walnut Glaze with Minced Celery and Onion on a Fresh-Baked Croissant with Lettuce and Tomato	
RICHARD'S GRILLED ROAST BEEF PANINI . . . . .	10
Thinly Sliced Garlic Infused Sirloin with Caramelized Onions, Smoked Gouda, Arugula and Chipotle Sauce on Grilled Flat Bread	

## SUGGESTED WINE

*Ask Server for Suggestions*

CLASSIC WHITE

CLASSIC RED

CELLAR SELECT  
VIOGNIER

BARREL SELECT MERLOT

*All Sandwiches are served with your Choice of Gourmet Chips, Herb Pasta Salad, or Sour Cream Potato Salad.*

## CHILDREN'S MENU *12 & under*

MACARONI & CHEESE . . . . .	4
PEANUT BUTTER & JELLY . . . . .	.6
GRILLED CHEESE . . . . .	6
COOKIE . . . . .	1.25

## BEVERAGES

COKE, DIET COKE, SPRITE, MELLOW YELLOW, MR. PIBB, PINK LEMONADE, TEA . . . . .	1.50
SPECIALTY HOT TEAS . . . . .	2
COFFEE <i>We Proudly Brew STARBUCKS COFFEE®</i> . . . . .	1.75
CHILDRESS BOTTLED WATER . . . . .	1

*An 18% service charge is added to parties of eight or more.*