the BISTRO
at CHILDRESS VINEYARDS

Starters

SEASONAL SOUP — *Cup 4 / Bowl 6*

TOMATO CHÈVRE SOUP — *Cup 4 / Bowl 6*
Tomato, Basil, Cream, Goat Cheese

PIMENTO CHEESE DIP — *14*
House-Fried Pork Rinds, Crispy Bacon, Childress Vineyards Hot Pepper-Bacon Jam, Scallions
Wine Pairing: *Barrel Select Petit Verdot*

FRIED PICKLES — *10*
Served with House-Made Ranch
Wine Pairing: *Jewel Dry Rosé*

CHICKEN PARMESAN FLATBREAD — *19*
Crispy Chicken, Marinara & Melted Mozzarella, Finished With Parmesan & Herbs
Wine Pairing: *Barrel Select Sangiovese*

CRISPY BRUSSEL SPROUTS — *13*
Maple Soy Glaze, Roasted Garlic Aioli
Wine Pairing: *Cellar Select Pinot Grigio*

SALMON CAKES — *18*
Crispy Salmon Cakes, Apple Cider Gastrique, Finished With A Hazelnut Gremolata.
Wine Pairing: *Cellar Select Dry Riesling*

ARTISAN CHARCUTERIE & CHEESE BOARD — *22*
Chef's Choice of Three Varieties of Cheeses, Greek Olives, Cornichons, Jam, Infused Honey, Served with Artisan Crackers & Baguette
Add Charcuterie *Chef's Choice of Three Cured Meats* ***38***
Wine Pairing: *Reserve Cabernet Sauvignon*

Salads

HONEY WALNUT CHICKEN SALAD — *Full 15 / Petite 12*
Mixed Greens, Fresh Fruit & A Muffin
Wine Pairing: *Barrel Select Chardonnay*

GREEK SALAD — *Full 12 / Petite 9*
Mixed Greens, Pepperoncini Peppers, Feta, Cucumbers, Red Onion, Marinated Olives, Grape Tomatoes, Lemon-Oregano Vinaigrette
Wine Pairing: *Cellar Select Viognier*

CAESAR SALAD — *Full 12 / Petite 9*
Romaine, Crispy Bacon, Shaved Red Onion, Shaved Parmesan, House-Made Croutons, Caesar Dressing
Wine Pairing: *Cellar Select Dry Riesling*

FALL HARVEST SALAD — *Full 14 / Petite 11*
Mixed Greens, Sliced Apples, Candied Walnuts, Crispy Bacon, Feta, Dried Cranberries, Golden Raisins, House-Made Apple Cider Vinaigrette
Wine Pairing: *Cellar Select Viognier*

ADD TO ANY SALAD
Grilled Marinated Chicken Breast 7, Pan-Seared Salmon* 15, Salmon Cake (1) 8, Shrimp (6) 14, Char-Grilled Petit Filet* 23

House-Made Dressings
Ranch, Aged Balsamic, Lemon-Oregano Vinaigrette, Caesar, Russian, Italian, Apple Cider Vinaigrette

GUEST SATISFACTION POLICY
We are committed to providing a high-quality dining experience. If you have a concern with your meal, please notify your server within the first few bites so we may promptly address it. Complimentary items must be approved by a manager and are only issued for genuine service or quality issues. Requests made after the majority of a dish has been consumed will not be honored. Personal preferences or ordering errors do not qualify.

Sandwiches

Includes choice of one side.

HONEY WALNUT CHICKEN SALAD CROISSANT — *17*
Romaine Lettuce, Tomato, Flaky Croissant
Wine Pairing: *Cellar Select Pinot Grigio*

JUDY'S CHICKEN WRAP — *17*
Cajun-Roasted Chicken Breast, Chipotle Aioli, Crispy Bacon, Sharp Cheddar, Tortilla Wrap
Wine Pairing: *Three Red*

RICHARD'S REUBEN — *20*
Corned Beef Brisket, Swiss, Toasted Rye, Sauerkraut, House-Made Russian Dressing
Wine Pairing: *Barrel Select Malbec*

OG BURGER* — *18*
6 oz. Yadkin Valley Beef Burger, Malt Vinegar Aioli, Fried Pickles, Arugula, Tomato, Confit Onion, Crispy Bacon, Sharp White Cheddar, Brioche Bun
Prefer Your Burger Bun-Free? *Ask for it Lean & Mean.*
Wine Pairing: *Barrel Select Cabernet Franc*

AUTUMN TURKEY PANINI — *18*
Sliced Turkey, Apple Butter, Gouda, Sliced Red Apples, Arugula, Candied Bacon, Grilled Naan Bread
Wine Pairing: *Barrel Select Chardonnay*

CRANBERRY BLISS CROISSANT — *17*
Turkey, Brie, Cranberry Aioli, Lettuce, Tomato, Flaky Croissant
Wine Pairing: *Slightly Bubbled Sauvignon Blanc*

THE PHILLY CLASSIC — *20*
Thinly Sliced Steak, Grilled Peppers, Mushrooms & Onions, Roasted Garlic Aioli, Melted Provolone, Toasted Hoagie Roll
Wine Pairing: *Three Red*

Entrées

FALL SALMON — *Full 24 / Petite 17*
6 oz. Salmon, Apple Cider-Brown Butter Glaze, Sweet Corn Succotash, Carrot Purée
Wine Pairing: *Reserve Montepulciano or Reserve Chardonnay*

CHAR-GRILLED PETIT FILET OF BEEF — *32*
5 oz. Filet, Roasted Garlic-Rosemary Butter Sauce, Rosemary Yukon Potatoes, Crispy Brussels Sprouts
Craving Surf & Turf? *Add a Salmon Cake* ***8***
Wine Pairing: *Signature Meritage*

PENNE ALLA VODKA — *18*
Penne Pasta, House-Made Vodka Marinara, Shallots, Parmesan, Burrata
Wine Pairing: *Barrel Select Merlot*

ADD TO PASTA
Grilled Marinated Chicken Breast 7, Shrimp (6) 14, Pan-Seared Salmon* 15, Char-Grilled Petit Filet* 23

Sides

RC Fries | Hot Chips
Maple-Cinnamon Sweet Potato Waffle Fries
Fresh Fruit | Cup of Soup

INQUIRE WITH YOUR SERVER
ABOUT VEGETARIAN, VEGAN & GLUTEN-FREE OPTIONS.

PRICES & AVAILABILITY
ARE SUBJECT TO CHANGE WITHOUT NOTICE.

AN AUTOMATIC GRATUITY OF 20% WILL BE CHARGED
TO GROUPS OF EIGHT OR MORE.

**Consumer Advisory: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*