# Soups & Salads

The Vineyard	9
add steak or chicken	5
Our house salad: Mixed greens, heirloom	
tomatoes, cucumbers, carrots, and honey	
goat cheese with Owera's house-made	
Italian vinaigrette dressing.	

Janev's Rosé

#### Strawberry Goat Cheese Salad 13 add steak or chicken 5

Crumbled goat cheese served on top of a mixed green salad with fresh cut strawberries, red onion, candied pecans and dried cranberries; splashed with strawberry balsamic vinaigrette. Cazenovia Blush

### Owera Farmstead Steak Salad

6 oz. steak; house marinated, grilled and served over arugula with heirloom, teardrop and cherry tomatoes, pickled red onions, scallions, garlic croutons and crumbled bleu cheese with avocado buttermilk and balsamic reduction. Teddy's Red

#### Soup Du Jour Seasonal selection.

French Onion

Owera beef stock, Owera wine, caramelized onions and crostini; gratinéed with Swiss and provolone cheeses.

Dry Riesling or Owahgena Red

# **Boards**

#### Entree Board - Serves 2

Choose steak, chicken or salmon accompanied by seasonal vegetables, chef's choice. Add a side dish for an additional price.

20 oz. Steak	45
Cabernet Franc Whole Chicken	35
Semi-Dry Riesling  16 oz. Cedar Plank  Chardonnay or Owa	
Sides	10

Please ask your server for selections

Bruschetta Board 20

Make your own bruschetta with an assortment of toppings that include: classic tomato, basil and garlic; honey drizzled figs with arugula and prosciutto; caramelized onions and bacon, served with whipped goat cheese and grilled bread.

Cazenovia Blush

#### Mediterranean Board 20

House-made hummus & tzatziki, marinated olives and artichokes, roasted red peppers, cucumbers and tandoori naan.

Dry Riesling

#### Artisan Cheese Board 20

A variety of local and imported artisanal cheeses, Owera wine jelly and accompaniments.

Semi-dry Riesling

#### Charcuterie Board 20

Smoked and cured sausages, hams and rillettes with local pickles and Owera Chardonnay Mustard.

Owahgena Red or Cherry Valley Red

# Small Plates & Boards

### Oil & Bread

Olive oil with red pepper flakes, pesto, parmesan and a pinch of salt, served with half a mini bread boule.

Chardonnay

#### Spinach Artichoke Boule

Spinach, artichokes and water chestnuts baked with feta and aged cheddar cheeses, served in a mini bread boule.

Dry Riesling

#### Brie en Croute

Baked brie cheese wrapped in a puffed pastry, served with a berry compote and crostini.

Betty's White

#### Balsamic Chicken Brochettes

Three skewers of balsamic glazed chicken, grilled with seasonal fruit to perfection. Frontenac Gris

#### Bacon Lollipops

Six crispy pepper bacon pops skewered and grilled with adobo, ancho chile sauce and honey glaze.

Cazenovia 1793

## **Devilled Eggs**

8

Eight devilled eggs served with four unique toppings.

peppered bacon ~ blue cheese jalapeno ~ cumin ~ cilantro prosciutto ~ parmesan ~ black pepper feta ~ chopped olive ~ lemon Solo Chardonnav

### Shrimp Crab Cakes

Maryland-style Peekytoe crab meat and shrimp, pan-fried and served with ginger lime sauce.

Frontenac Gris

#### Trio with a Twist 16 additional skewer

Three skewers: Grilled steak with arugula chimichurri; grilled shrimp with honey lime sriracha; grilled seasonal vegetables.

Cabernet Franc

#### Lobster Roll 20 additional roll 15

Live Maine lobster meat with lobster butter on a six inch grilled brioche bun with Owera's own home-made potato chips.

Owahgena White

#### Seafood Scampi

Shrimp and scallops sautéed in an Owera white wine lemon-butter-garlic sauce and served with grilled French bread. Janey's Rosé

### Poached Scallops

Owera wine poached scallops served cold with radish salad, ginger and chive pesto. Semi-dry Riesling

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

### **Brick Oven Pizza**

## Additional Toppings

Teddy

3

16

8

10

8

10

Red sauce, mozzarella, pepperoni; topped with prosciutto.

Teddy's Red

12

12

12

12

8

14

## Margherita

Garlic oil, fresh tomatoes, fresh mozzarella, pink sea salt; topped with basil and balsamic glaze. Solo Chardonnay

House-made roasted garlic confit, mozzarella, caramelized onions; topped with parmesan and fresh ground pepper.

Solo Chardonnay

#### Tomato Pesto

16 House-made basil pesto with fresh tomatoes and mozzarella; topped with parmesan.

Dry Riesling

#### Fire & Smoke

Garlic oil, fire-roasted red peppers, smoked gouda, mozzarella, artichoke hearts, sea salt; topped with fresh cracked pepper.

Betty's White

#### Spicy Meatball

House-made roasted garlic confit, red sauce, mozzarella, Owera spicy meatballs; topped with parmesan cheese, red pepper flakes and arugula.

Cherry Valley Red

#### Gourmet Pizza of the Month

Ask you server about our featured selection.

#### **Desserts**

## New York Style Cheesecake

Delicate and creamy hand crafted cheese cake. Please ask your server for the selection of the day.

Owahgena White

#### Chocolate Torte

A rich dark chocolate slice of heaven. (gluten free)

Cazenovia 1793

# Raspberry Lemonade Napoleon

Vanilla shortbread layered with lemon cream and raspberries topped with lemon shavings and garnished with home-style strawberry sauce, lemon zest and mint.

Betty's White

#### Strawberry Shortcake

A buttermilk biscuit filled and topped with a layer of fresh whipped cream and strawberries.

Cazenovia Blush

### Owera Wine Ice Cream Flight

A generous scoop of Owera's own wine ice cream served in a flight. Choose three of the following flavors:

Frontenac Gris - Marvelous Mango Cazenovia Blush - Rich Raspberry Cherry Valley Red - Charming Cherry Cazenovia 1793 - Classic Chocolate, Port-style

### Try all four

\*NOTE - To purchase a pint or consume a scoop of alcohol-infused ice cream, one must be 21 years old. Owera's wine ice cream contains up to 3% ABV per serving, which is one scoop.



To enjoy a wine tasting, please join us in the Barrel Room.

## Whites

18/8 Solo Chardonnay 2016

Introducing the un-oaked version of Owera's classic chardonnay; this fruit-forward wine finishes dry with notes of green apple throughout.

19/8 Chardonnay 2015

Stainless steel & oak barrel fermented; this elegant wine starts with rich, toasted flavors of vanilla and coconut, then reveals a creamy mouth feel while finishing dry with notes of tree fruit.

19/8 Dry Riesling 2016

Aromas of peach and mango followed by a burst of tropical fruit that make this wine lively and fresh; the finish brings notes of lime and mineral to the taster's palate.

16/8 Owahgena White

Finished off-dry with aromas of lime, melon, and strong citrus flavors with notes of herbs and minerals.

Semi-Dry Riesling 2016 18/8

Rich flavors of apricots and honeydew melon with notes of grapefruit and peaches; it is velvety smooth and balanced with just the right level of sweetness.

15/8 Betty's White

Semi-sweet and delicious, this blend of Cayuga White and Vidal Blanc features flavors and aromas of peaches, pears, and melon with a smooth and crisp finish.

Frontenac Gris 2015 16/8

Grown in Owera's own vineyard, this cold-hardy grape produces aromas of mango and pineapple while this delightful wine is sipped; flavorful and unique, this wine finishes with the perfect amount of sweetness.

oweravineyards





## Reds

Janey's Rosé 16/8

Alluring floral and berry argo 59 introduce flavors of strawberry and citrus on the fincoming

Cabernet Franc 2016

24/10

8

Toasty aromas are followed by rich fruit flavors of blackberry and plum; barrel-aged for nine months in American and French oak adds complexity and length.

Owahgena Red 18/8

A nicely rounded finish from a blend of dry varieties; notes of cherry, boysenberry and walnut flavors.

15/8 Teddy's Red

Loaded with black cherry flavors and aromas.

14/8 Cherry Valley Red

Earthy and grape aromas blend delightfully in this smooth, sweet red wine. With flavors of jam and berry, this wine is easy drinking and perfect when chilled.

Cazenovia Blush 15/8

This semi-sweet blush wine features aromas of strawberries and violets with luscious tropical fruit flavors.

Cazenovia 1793 21/10

This fortified wine is made of 100% chambourcin grapes, aged in oak barrels with aromas of spices, tea and ripe red fruit; strong black cherry flavors complement this full-bodied wine.

10 Wine Flight

Four samples from our complete wine portfolio. Customize your selection or have your server select for you.

## **Beer & Cider**

Local Seasonal Draft Beer & Cider

Your server will have all the details.

