

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.

Janey'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 15

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

Simple Salad 8
add steak or chicken 5

Arugula and tomatoes drizzled with olive oil, salt and pepper, topped with shaved parmesan cheese.

Owahgena White

Soup Du Jour 8

Seasonal selection.

French Onion 8

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

Dry Riesling or Owahgena Red

Clam Chowder 8
add bread boule 3

New England style clam chowder with Owera wine.

Chardonnay

Boards

Entree Board

Choose a single sized portion or a larger shareable size; both accompanied by seasonal vegetables, chef's choice. Add a side dish for an additional price.

20 oz. Steak 45

10 oz. Steak 27.5

Cabernet Franc

Whole Chicken 35

Half Chicken 22.5

Semi-Dry Riesling

16 oz. Glazed Cedar Planked Salmon 35

8 oz. Glazed Cedar Planked Salmon 22.5

Chardonnay or Owahgena Red

Sides 10

Please ask your server for selections

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 6

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

Chardonnay

Spinach Artichoke Boule 12

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

Dry Riesling

Brie en Croûte 12

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

Betty's White

Asian Style Ribs 16

One half rack of baby back ribs, cooked with a five spice dry rub and glazed with mango chutney marmalade.

Semi-dry Riesling

Glazed Pork Belly 12

Rendered pork belly with adobo, ancho chile sauce and red wine honey glaze.

Cazenovia 1793

Poached Chorizo 10

Chorizo sausage poached in Owera red wine.

Frontenac Gris

Shrimp Crab Cakes 14

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

Frontenac Gris

Chicken Cazenovia 16

Lightly breaded chicken breast with sautéed apples, mushrooms and shallots in an Owera wine cream sauce.

Cabernet Franc

Open-Faced Bleu Steak Sandwich 14

Thinly sliced steak on grilled bread, topped with arugula and bleu cheese sauce, served with house-made potato chips.

Merlot

Seafood Scampi 14

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

Janey's Rosé

Seared Scallops 14

Pan-seared scallops topped with an Owera wine glaze.

Semi-dry Riesling

Brick Oven Pizza

Additional Toppings 3

Gluten Free Crust 3

Teddy 16

Red sauce, mozzarella, pepperoni; topped with prosciutto.

Teddy's Red

Margherita 16

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

Solo Chardonnay

Garlic 16

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 16

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

Betty's White

Spicy Meatball 16

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 your server about our featured selection.

Desserts

New York Style Cheesecake 9

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

Owahgena White

Chocolate Torte 8

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

Cazenovia 1793

Molten Lava Cake 10

Rich chocolate cake with a molten chocolate center, topped with Owera Cherry Valley Red wine infused vanilla ice cream and Cherry Valley Red sauce.

Cherry Valley Red

Fruit Tarte Tatin 10

a la Mode 3

Seasonal fruit with goat cheese, baked in a buttery pastry.

Frontenac Gris

Owera Wine Ice Cream Flight 10

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 13

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

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



OWERA VINEYARDS

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

Whites

- Solo Chardonnay 2017** 18/8
Introducing the un-oaked version of Owera's classic chardonnay; this fruit-forward wine finishes dry with notes of green apple throughout.
- Chardonnay 2016** 19/8
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.
- Dry Riesling 2017** 19/8
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.
- Owahgena White** 16/8
Finished off-dry with aromas of lime, melon, and strong citrus flavors with notes of herbs and minerals.
- Semi-Dry Riesling 2017** 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.
- Reserve Riesling 2017** 26/10
A semi-sweet wine with bold tropical fruit flavors and a soft mouthfeel. Grapefruit, lime, orange, pineapple and peach fruit flavors are complemented by mineral and honey undertones.
- Betty's White** 15/8
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 2016** 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.

Reds

- Janey's Rosé** 16/8
Alluring floral and berry aromas introduce flavors of strawberry and citrus on the finish.
- Cabernet Franc 2016** 24/10
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.
- Merlot 2017** 25/10
This wine begins with aromas of ripe raspberry, followed by beautiful dark fruit flavors of blackberry, cherry, plum and raspberry. The soft, full tannin structure provides additional notes of chocolate and spice, while giving this wine a warm and lengthy finish.
- Owahgena Red** 18/8
A nicely rounded finish from a blend of dry varieties; notes of cherry, boysenberry and walnut flavors.
- Teddy's Red** 15/8
Loaded with black cherry flavors and aromas.
- Cherry Valley Red** 14/8
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.
- Wine Flight** 10
Four samples from our complete wine portfolio.
Customize your selection or have your server select for you.
- Beer & Cider**
Local Seasonal Draft Beer & Cider 8
Your server will have all the details.

COMING SOON



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WINE IS FAMILY
OWERA VINEYARDS