



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

STARTERS

Oil & Bread 5
Sliced bread with olive oil and fresh cracked pepper. Chardonnay
Beet Chips 7
Basket of freshly fried sliced beets with honey goat cheese crumbles. Betty's White
Fried Chickpeas 5
Crispy chickpeas tossed with cumin, salt and shaved scallions. Frontenac Gris
Beef Carpaccio 5
Thinly-sliced, rare Owera-raised beef, with arugula and red onion salad, capers, parmesan, fresh herbs and lemon. Cabernet Franc or Owahgena Red
Smokey Truffled Mushroom Bread 5
Grilled French bread, garlic confit spread, smoked cheese and truffled mushrooms; topped with fresh rosemary and thyme. Owahgena White
Mini Naan Tartine 5
Four Tandoori baked mini Naan, topped with tomato, olive tapenade, mozzarella and goat cheese; garnished with garlic oil, pesto and lemon. Betty's White

SOUPS & SALADS

The Vineyard 9
add steak 4
Our house salad: Mixed greens, heirloom tomatoes, cucumbers, carrots, chickpeas and honey goat cheese with Owera's house-made Italian Vinaigrette dressing. Solo Chardonnay
Strawberry Goat Cheese Salad 12
Fried 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 14
6 oz. Owera-raised 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 6
Seasonal selection.
French Onion 7
Owera-raised beef stock, Owera wine, caramelized onions and crostini; gratinéed with Swiss and provolone cheeses. Dry Riesling or Owahgena Red

BRICK OVEN PIZZA

Teddy 16
Red sauce, mozzarella, pepperoni; topped with prosciutto. Teddy's Red
Margherita 16
Olive 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
Olive 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-raised beef meatballs; topped with romano cheese. Cherry Valley Red

BOARDS

Mediterranean Board 18
House-made hummus & tzatziki, marinated olives and artichokes, roasted red peppers, cucumbers and Tandoori Naan. Dry Riesling
Artisan Cheese Board 18
A variety of local and imported artisanal cheeses, mixed honey nuts, Owera ice wine jelly and accompaniments. Semi-dry Riesling
Charcuterie Board 18
Smoked and cured sausages, hams and rillettes with local pickles and hot pretzels; served with beer mustard. Owahgena Red or Cherry Valley Red
Surf Board 25
A chilled seafood selection of smoked salmon with classic garnishes; delicate crab salad; and shrimp cocktail in an Owera wine boil with cocktail sauce. Semi-Dry Riesling

SMALL PLATES

Truffle Mac & Cheese 10
White truffled cheese fondue tossed with penne pasta and finished with breadcrumbs and parsley. Chardonnay
Owera Greens 10
Artisan blend of greens, slowly cooked and sautéed with Owera's own hot peppers, garlic and onions, topped with house-made bread crumbs and Parmesan cheese. Chardonnay
Crab Cakes 14
Maryland-style Peekytoe claw and knuckle crab meat, pan-fried with Old Bay aioli, lemon and parsley. Owahgena White
Beef Sliders 12
Three Owera-raised hand-packed beef sliders with arugula, peppered bacon, dill pickle, tomato and Swiss. Cabernet Franc or Owahgena Red
Owera Beef Yakitori 14
Soy and honey mustard marinated Owera-raised beef skewers, char-grilled with scallions and peanut sauce. Cazenovia Blush or Frontenac Gris
The Trio 12
Three skewers: Grilled Owera-raised beef steak and onion, drizzled with chimichurri; Fresh tomato and mozzarella drizzled with pesto and balsamic; Grilled Owera garden vegetables. Owahgena Red
DESSERTS
Chocolate Board 16
Carefully selected assortment of hand-crafted chocolate confections. Cazenovia 1793
Cherry Valley Vanilla Ice Cream Crepe 8
Owera Cherry Valley Red wine-infused vanilla ice cream, hand-rolled in a crepe, with black cherry valley sauce, orange zest and mint. Cherry Valley Red
Raspberry Lemonade Napoleon 8
Vanilla shortbread layered with lemon cream and raspberries topped with lemon shavings and garnished with homestyle strawberry sauce, lemon zest and mint. Cazenovia Blush

all our menu items are made fresh to order with the finest ingredients, your patience is appreciated



WINE IS FAMILY
OWERA VINEYARDS



OWERA VINEYARDS

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

WHITES

- Solo Chardonnay 2016** 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 2015** 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 2015** 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 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.
- 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 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.

REDS

- 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.



oweravineyards



@OweraVineyards



@oweravineyards



WINE IS FAMILY
OWERA VINEYARDS