

Wine List



Reds

Cabernet Franc- Complex full body structure aged in French oak barrels.

Bottle: \$31

Ironmaster Reserve- Dry smooth blend of Merlot and Cabernet Franc grapes aged in French oak barrels.

Bottle: \$31

Ironmaster- Bold younger blend of Merlot and Cabernet Franc grapes aged in French oak barrels.

Bottle: \$28

Chambourcin- Light bodied semi-dry red with a unique spice flavor.

Bottle: \$22

Farm House Red- Semi-sweet red made with a surprising dry finish.

Bottle: \$20

Whites

Chardonnay- Smooth, light, crisp chardonnay with a light French oak accent

Bottle: \$24

Sauvignon Blanc - Semi-dry fruit forward flavor with notes of apricot & honey & a tart finish

Bottle: \$24

Traminette - Semi-dry white with a soft floral finish

Bottle: \$22

Farm House White- Semi-sweet white perfect for any occasion

Bottle: \$20

Frizzante Bianco- An elegant handcrafted sparkling wine made using the traditional French method

Bottle: \$30

Locust Blossom- An incredibly floral and fragrant unique white wine made from locust blossoms

Bottle: \$15

Rosé

Blanc de Rosso- A dry sophisticated romantic Rosé

Bottle: \$24

See Beer/Sangria/Tastings/Cocktail Menu for additional options!

Beer Menu



Summer-Set Blonde- Crisp, light, and refreshing blonde ale.
Alc. 4.2 % PINT: \$6

Toasted Nut Job- Toasted coconut brown ale.
Alc. 6.3 % PINT: \$7

Green Warrior- A crisp and balanced west coast style IPA.
Alc. 7.6 % PINT: \$7

Rust Bucket- A traditional amber ale with a strong and complex malt backbone.
Alc. 5.8 % PINT: \$6

Think Tank- Traditional Helles lager.
Alc. 4.8 % PINT: \$7

Times Tables- Double New England IPA hopped with Vic Secret, El Dorado, & Sabro.
Alc. 8.0 % PINT: \$7

Patio Beer: Tangerine Creamsicle- Fruited blonde ale conditioned on tangerines and Tahitian vanilla beans.
Alc. 5.3 % PINT: \$7

Guilty Pleasure- Pumpkin pie cheesecake blonde ale.
Alc. 7.0 % PINT: \$7

Essentials- Coffee stout brewed with single origin, light roast, Honduran coffee beans.
Alc. 4.5 % PINT: \$7

Sunbeams- Blood orange and guava hard seltzer.
Alc. 5.0 % PINT: \$7

Beer Pressure: PSL- Pumpkin spice latte inspired blonde stout brewed with pumpkin spice, Tahitian vanilla beans, and light roast coffee beans.
Alc. 7.5 % PINT: \$7

Flights

Flight of Four- Choose any four beers from our current tap list to enjoy on a flight.
FLIGHT: \$12

Cans

2 for \$11 or 4 for \$20- 16 ounce mix and match crowlers! TO-GO ONLY.

Sangrias

Quart: \$24

Sangria is served in a quart size mason jar! Any unfinished product can be taken to go in your jar.

- **Red**- Farmhouse Red blended with a perfect combination of fruit creating a citrus wine forward sangria.
- **White**- Farmhouse White blended with a perfect combination of fruit creating a sweeter peachy finish.

Specialty Drinks

- **Blueberry Mojito**- \$10
mixed with our 318 Vodka or Patriot White rum
- **Lavender Lemonade or Strawberry Watermelon Lemonade** - \$10
mixed with our Lavender Vodka or Lavender Gin
- **Sangria Slushie**- \$8
white sangria as a slushie
- **Apple Cider Mimosa**- \$8
Apple Cider and Sparkling Farmhouse White
- **Basic Witch**- \$10
Pumpkin Spice Latte with Vodka or Rum

Wine Flights

- **Sweet**- Traminette, Farm House White, Farm House Red, & Locust Blossom
 - **Dry**- Sauvignon Blanc, Chardonnay, Ironmaster Reserve, & Cabernet Franc
 - **White**- Sauvignon Blanc, Chardonnay, Traminette, & Farm House White
 - **Red**- Cabernet Franc, Ironmaster Reserve, Chambourcin, Farmhouse Red
- Each wine flight includes a 2 ounce pour of each of the wines. Scroll down to the last two pages for detailed wine flight descriptions.*

Food Menu

- Tortilla chips with mild salsa.....\$7
- Tortilla chips with medium guacamole\$8
- Spinach artichoke dip with choice of sliced bread or chips.....\$14
- Crab dip with choice of sliced bread or chips.....\$16
- 1 Soft pretzel served with beer cheese & spicy mustard.....\$7
- 2 Soft pretzels served with crab dip.....\$16
- Charcuterie with meat, cheese, grapes, olives, nuts, & crackers.....\$25
- Charcuterie with cheese, grapes, olives, nuts & crackers.....\$12
- Warm brie with honey, rosemary, & walnuts.....\$15
- Hummus with warm pita.....\$12
- Cinnamon sugar pretzel bites.....\$5

Food Truck Menu

Classic ½ lb. Burger \$10.95 Specialty ½ lb. Burgers \$12.95

Burgers served with lettuce, tomatoes, & onion on the side. Gluten free lettuce wraps available!

All burgers available as black bean patty.

1. Classic Cheeseburger with American cheese.
2. Smokehouse Burger – shredded pork BBQ, fire roasted peppers & onions, & Monterey Jack Cheese
3. Santa Fe Burger – guacamole, red onions, chipotle mayo, & Cheddar cheese.
4. Hawaiian Burger – pineapple teriyaki glaze & provolone cheese
5. Mushroom & Swiss Burger – grilled mushrooms in Demi glacé swiss cheese
6. Apple & Brie Burger – Roasted apples & melted brie

Basket of Fresh Cut Fries

- Sea Salt \$5
- Garlic Romano \$7
- Cajun \$7
- Loaded Fries – Melted cheddar/Monterey jack cheese, crispy bacon & ranch \$10

Spirits



Gin

Lavender Infused Gin-

Bottle: \$45 Size: 750ml
Bottle: \$28 Size: 375ml
Bottle: \$5 Size: 50ml

Grappa

Grappa-

Bottle: \$28 Size: 375ml

Vodka

Lavender Vodka-

Bottle: \$35 Size: 750ml
Bottle: \$5 Size: 50ml

318 Vodka-

Bottle: \$35 Size: 750ml
Bottle: \$5 Size: 50ml

Whiskey

Maryland Rye-

Bottle: \$60 Size: 750ml
Bottle: \$36 Size: 375ml
Bottle: \$6.50 Size: 50ml

Bourbon-

Bottle: \$60 Size: 750ml
Bottle: \$6.50 Size: 50ml

White Corn-

Bottle: \$40 Size: 750ml
Bottle: \$28 Size: 375ml
Bottle: \$5 Size: 50ml

Caramel Corn-

Bottle: \$45 Size: 750ml
Bottle: \$28 Size: 375ml
Bottle: \$5 Size: 50ml

Rum

Clear-

Bottle: \$40 Size: 750ml
Bottle: \$25 Size: 375ml
Bottle: \$5 Size: 50ml

Caramel-

Bottle: \$40 Size: 750ml
Bottle: \$25 Size: 375ml
Bottle: \$5 Size: 50ml

Oak Barreled Aged-

Bottle: \$40 Size: 750ml
Bottle: \$25 Size: 375ml
Bottle: \$5 Size: 50ml

Dark-

Bottle: \$40 Size: 750ml
Bottle: \$25 Size: 375ml
Bottle: \$5 Size: 50ml

Brandy

Apple-

Bottle: \$30 Size: 375ml

Pear-

Bottle: \$30 Size: 375ml

Cherry-

Bottle: \$45 Size: 375ml

Plum-

Bottle: \$35 Size: 375ml

Peach-

Bottle: \$35 Size: 375ml

Barreled Aged Apple-

Bottle: \$35 Size: 375ml

Wine Flight Notes

Sweet

Enjoy your wine flight starting at handle!

Traminette:

A German hybrid of a Gewürztraminer. Pronounced notes of tropical pineapple and papaya, with a pleasant floral note in the finish.

Farm House White:

A sweet and refreshing fruit forward wine perfect for warm sunny days on the patio. With flavors of lychee and melon, it makes a perfect sangria base.

Farmhouse Red:

A semi-sweet wine with strong jammy notes of boysenberry, red currant and strawberry. This wine is very light and aromatic, while having just the right amount of complexity.

Locust Blossom:

Crafted with the light and airy petals from Black Locust trees located throughout the farm. The sweet floral flavors are reminiscent of honeysuckle.

Dry

Enjoy your wine flight starting at handle!

Sauvignon Blanc:

Fresh and zesty citrus wine with primary flavors of pear, lemon, and fresh cut melon. This wine finishes dry and crisp with notes of clover honey and fruit medley.

Chardonnay:

This wine is lightly oaked & finished in steel. The tasting notes include passion fruit and apricot with a soft buttery finish.

Ironmaster Reserve:

A blend of merlot & cabernet franc aged in French oak for two years, which produces an extremely smooth wine. It's strongest notes consist of red plum and cherry, with lighter hints of chocolate.

Cabernet Franc:

This is a full body dry red wine aged in French oak barrels. It has a clean fruity aroma with hints of blackberry and pepper. It has a long and complex finish with hints of chocolate and coffee.

Wine Flight Notes

White

Enjoy your wine flight starting at handle!

Chardonnay:

This wine is lightly oaked & finished in steel. The tasting notes include passion fruit and apricot with a soft buttery finish.

Sauvignon Blanc:

Fresh and zesty citrus wine with primary flavors of pear, lemon, and fresh cut melon. This wine finishes dry and crisp with notes of clover honey and fruit medley.

Blanc de Rosso:

An elegant rosé made with a chardonnay base & a cabernet franc saignée. There are noticeable hints of stone fruit and fresh strawberries on the palate, with a delicately semi-sweet, yet crisp, finish.

Farm House White:

A sweet and refreshing fruit forward wine perfect for warm sunny days on the patio. With flavors of lychee and melon, it makes a perfect sangria base.

Red Wines

Enjoy your wine flight starting at handle!

Cabernet Franc:

This is a full body dry red wine aged in French oak barrels. It has a clean fruity aroma with hints of blackberry and pepper. It has a long and complex finish with hints of chocolate and coffee.

Ironmaster Reserve:

A blend of merlot & cabernet franc aged in French oak for two years, which produces an extremely smooth wine. It's strongest notes consist of red plum and cherry, with lighter hints of chocolate.

Chambourcin:

A light bodied wine fermented without the skins, thus getting minimal tannin extraction. It has a medium ruby color, with a solid depth created by the soft notes of pomegranate and dried cherries.

Farmhouse Red:

A semi-sweet wine with strong jammy notes of boysenberry, red currant and strawberry. This wine is very light and aromatic, while having just the right amount of complexity.