



DRY WHITE & ROSÉ WINES

BOTTLE

<u>___ Pinot Grigio</u>	\$21
Crisp white wine with lovely fruit and floral aromas. Fermented and aged in stainless steel tanks.	
<u>___ The White Bottle</u>	\$23
Dry Provençal style rosé with the soft aromas and flavors of tangerine and strawberries.	
<u>___ Dry Rosé</u>	\$21
Aromatic and vibrant French Style Chardonnay, sur lie aged in oak barrels	
<u>___ Solé</u>	\$18
Semi-dry white wine with a touch of effervescence. Made from the Vidal Blanc grape	

SWEET & FRUIT WINES

<u>___ Rosalita</u>	\$16
Bright, pleasantly sweet blush that jumps a little lighter! Perfect for a bonfire on the beach or a BBQ.	
<u>___ Hill Creek Apple</u>	\$16
Apples from Hill Creek Farm in Mullica Hill provide the perfect blend of several varieties.	
<u>___ Give Peach A Chance</u>	\$15
Blend of sweet Jersey peaches and crisp white wine.	
<u>___ Blessington</u>	\$15
Sweet red wine made from juicy Concord grapes. Best served chilled.	

DRY RED WINES

<u>___ Peaceful Warrior</u>	\$18
Delicious fruit forward red blend. Fruity yet savory wine perfect for everyday drinking.	
<u>___ Eidólon</u>	\$23
Dry, flavorful red blend with hints of blackberry, currant and velvety vanilla undertones from aging in American oak barrels. Our Coeur d'Est blend.	
<u>___ LIONESS</u>	\$18
Red blend featuring Tempranillo and Merlot. Tangy, tannic and food-friendly!	

KITCHEN OFFERINGS

<u>Bruschetta Plate</u>	\$9.95
Fresh Jersey Tomatoes, Onions, Garlic, Parsley, Salt & Pepper. Served with fresh made Crostini Bread	
<u>Cheese Plate</u>	\$23.95
Manchego, Aged Cheddar, Merlot Cheddar, Fresh Mozzarella, with Hill Creek Farms Apples, dried fruits & candied nuts. Served with Fruit Jam and fresh made Crostini Bread.	
<u>Cheese & Charcuterie Plate</u>	\$27.95
Manchego, Aged Cheddar, Merlot Cheddar, Fresh Mozzarella, Prosciutto, Sopressata, with Hill Creek Farm Apples, Dried Fruit & Nut mix.	
<u>Hill Creek Salad</u>	\$15.95
Arugula, Spinach & Lettuce mix topped with HCF Apples, candied pecans and goat cheese with an Apple Cider Vinaigrette Dressing. Dressing Substitutions: Blueberry Vinaigrette, Raspberry Vinaigrette, Garden Ranch.	

DESSERTS

Apple Pie – \$6.00
Caramel Apple Cheese Cake = \$6.75
Belgian Chocolate Mousse Cake = \$6.75
HCF Apple Cider Donuts – Two warm donuts with caramel and chocolate dipping sauce = \$5.50