TASTING ROOM

APPETIZERS

ENOCH'S CHARCUTERIE 30
Assortment of cured meats, imported artisan cheeses, fresh fruit, crackers & accompaniments

PARMESAN PEPPERCORN FRITES 14
Crispy fries tossed with shaved parmesan, cracked pepper, fresh herbs & Garlic aioli

WHIPPED FETA & HOT HONEY 13
Creamy whipped feta, hot honey, toasted pecans & sliced house made focaccia bread

PIMENTO CHEESE BOARD 14
House made pimento cheese, pepper jelly, dill pickles with house made focaccia bread

PIZZAS

BEAR CREEK SMOKEHOUSE 21
Garlic butter, gouda, Bear Creek brisket, Bear Creek sweet-fire pickles, & our house southwest sauce.

CARNITAS 18
Slow-roasted pork, mozzarella, cotija, roasted corn, pickled red onion, jalapeno, fresh cilantro topped with a cilantro-lime crema

LUCILLE 19
White truffle oil, mozzarella, prosciutto chips, dried fig, shaved parmesan, arugula, with a sweet balsamic glaze

MARGHERITA 16
House red sauce, fresh mozzarella, tomato, fresh basil topped with a basil infused olive oil drizzle

**Gluten Free Cauliflower crust available for additional $3 each.*

SANDWICHES & SALADS

all sandwiches served with kettle potato chips

JALAPENO POPPER CHICKEN 16
Sliced grilled chicken, jalapeno cream cheese, bacon, pickled jalapeno, shredded lettuce on a house made focaccia bun

CHICKEN, BRIE & APPLE 17
Sliced grilled chicken, creamy brie, crisp apple, arugula, fig spread & honey dijon on a house made focaccia bun

ROAST BEEF MELT 17
Red wine braised beef, provolone cheese, caramelized onion & dijonnaise on a house made focaccia bun

APPLE PECAN SALAD 18
Mixed greens, grilled chicken, crisp apple, crumbled goat cheese, toasted pecans, pickled red onion & honey dijon vinaigrette.

SWEETS

NEW YORK STYLE CHEESECAKE 12

CHOCOLATE CAKE 12

SEASONAL DESSERT 12

WINE CLUB MEMBERS ENJOY 15% OFF ALL FOOD AND WINE FOR THEMSELVES AND ONE GUEST!!!