

# Our Handcrafted Wines

Estate Crafted · Thoughtfully Poured

## WHITE

**Cuvée Du Peltier\* 2023**..... \$16 | 50  
Crisp apple, lemon, wood spice

**Chardonnay 2022** .....\$11 | 38  
Yellow apple, pear, vanilla, toast

**Itasca\* 2024** .....\$11 | 38  
Apple, candied citrus, white pepper

**Frontenac Blanc\* 2021** .....\$11 | 38  
Apricot, peach, green apple, vanilla

**La Crescent\* 2022**..... \$11 | 38  
Apricot, pear, tangerine, honey

**True North Blanc 2023** ..... \$10 | 35  
Peach, marmalade, pineberry

**Late Harvest La Crescent\* 2023**.. \$14 | 45  
Apricot, peach, tangerine, honeysuckle

**Frontenac Gris\* 2021**..... \$11 | 38  
Pineapple, pear, honey, papaya

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## ROSÉ

**Syrah Rosé 2023** .....\$11 | 38  
Strawberry, cherry, minerality

**True North Rosé\* 2023** .....\$11 | 38  
Cherry, raspberry, pomegranate, citrus

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## WINE FLIGHTS

3 Glasses · 3 oz Each .....\$18

### **White Flight**

- Itasca, Frontenac Blanc, Frontenac Gris

### **Mixed Flight**

- True North Blanc, Rose & Red

### **Red Flight**

- Marquette, Cabernet, Petite Sirah

### **Customized Flight**

- Choice of three wines

### **Winemaker's Flight**

- Ask your server for selection

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## SAMPLES

One 1oz Pour .....\$2

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## **Join us for lunch!**

Now open at 11:00am

Wednesday – Sunday.

## RED

**Marquette\* 2023** .....\$14 | 45  
Dark Cherry, plum, espresso, cedar, spice

**Carignan 2022** ..... \$11 | 38  
Bramble, red currant, sandalwood, sage

**True North Red 2022** .....\$11 | 38  
Raspberry, cherry, vanilla, spice, tannin

**Zinfandel 2021** .....\$11 | 38  
Strawberry, lingonberry, fig, rose petal

**Malbec 2023** .....\$11 | 38  
Blackberry, currant, chocolate, jasmine

**State of Hockey Red 2023** .....\$14 | 45  
Dark cherry, pomegranate, lilac, leather  
*-A portion of sales goes to Herb Brooks Foundation*

**Reminisce 2022** .....\$14 | 45  
Bramble fruit, cassis, plum, spice  
*-A portion of sales goes to Alzheimer research*

**Cabernet Sauvignon 2022** ..... \$22 | 75  
Black cherry, plum, leather, spice, oak

**Petite Sirah 2021** .....\$11 | 38  
Dark fruit, fig, sandalwood, peppercorn

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## DESSERT WINES

**Golden Harvest\* 2021** ..... \$14 | 45  
Apricot, peach, papaya, apple

**Vin Dore Peltier\* 2020** .....\$14 | 45  
Stone fruit, citrus, vanilla, butterscotch

**Vin De Reserve Peltier 2020** .....\$16 | 55  
Aged 5 years, plum, orange, fig, oak

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## BEER

Northeast.....\$9

Bent Paddle Light .....\$9

Surly Furious .....\$9

Wild State Cider .....\$9

Surly Outlook Good N/A.....\$9

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## ADDITIONAL SELECTIONS

Sparkling Cider .....\$6

Anchor Coffee .....\$5

Iced Tea / Lemonade.....\$5

Soda / La Croix .....\$3

\*Denotes MN Wine

# Our Signature Fare

Estate Inspired · Thoughtfully Prepared

## CHEF SPECIALS

**Steak Sandwich** ..... \$19

Italian style ciabatta with tender tri-tip, topped with cheddar cheese, garlic aioli, and fresh spring greens, served with kettle chips. Substitute side salad or cup of soup. \$4

**Pesto Grilled Cheese & Tomato Soup** ... \$16

Pesto grilled with a blend of gruyère and white cheddar. Served on grilled sourdough with a cup of tomato basil soup.

**Turkey Apple Sandwich** ..... \$16

Toasted cranberry wild rice bread with roasted turkey with sliced red apple, white cheddar, Dijon aioli, and greens, served with kettle chips. Substitute side salad or cup of soup. \$4

**Chicken Salad Croissant** ..... \$15

Homemade chicken salad on a warm, buttery croissant and served with kettle chips. Substitute side salad or cup of soup. \$4

**Autumn Salad** ..... \$16

A bed of mixed greens topped with seasonal root vegetables, candied walnuts, dried cranberries, and balsamic vinaigrette. Add chicken \$5.

**Warm Quinoa Grain Bowl** ..... \$16

Warm quinoa with mixed greens, apple, cucumber, sweet pepper, goat cheese, avocado and a honey-lime vinaigrette. Add chicken \$5

**House Salad** ..... \$12

Spring mix with cucumber, tomato, red onion, and Italian vinaigrette. Add chicken \$5.

**Homemade Tomato Soup** ....Cup \$6 Bowl \$9

**Soup of the Day** .....Cup \$6 Bowl \$9

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## DESSERTS

**Butter Toffee Cake** .....\$8

Warm butter cake topped with toffee sauce and whipped cream.

**Raspberry Swirl Cheesecake** .....\$8

Creamy cheesecake with raspberry.

**Chocolate Flourless Torte** .....\$8

Rich flourless chocolate torte.

**Chocolate Truffles** .....\$8

Homemade chocolate truffles infused with our Reminisce wine.

## SHAREABLES

**Artisan Charcuterie Board** ..... \$48

An artful selection of premium cured meats, seasonal fruits, tangy olives, and artisanal cheeses, warm bread.

**Hummus Trio Board** .....\$34

A vibrant trio of house-made hummus; smokey roasted red pepper, sweet & savory honey pesto pistachio and earthy roasted beet. Served with warm artisan bread and fresh seasonal vegetables.

**Cheese Board** ..... \$24

A curated selection of artisanal cheeses with dried cranberries, apple slices and assorted crackers.

**Burrata Bruschetta**..... \$20

Fresh burrata cheese with homemade tomato bruschetta topped with balsamic reduction and basil. Served with toasted garlic crostini.

**Cream Cheese Popper Bites** ..... \$11

Cream cheese, sweet honey, and roasted pimento peppers with a golden crust and finished with a raspberry reduction.

**Spinach Artichoke Dip** ..... \$16

A blend of spinach, marinated artichokes, and a trio of artisanal cheeses, slow-baked to golden perfection.

**Baked Brie** ..... \$22

Warm brie topped with fig jam and candied walnuts. Served with apples, pears, and crackers.

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## FLATBREADS

*Gluten-Free crust available – add \$4*

*Pepperoni / Chicken / Sausage – add \$3*

**Butternut Squash Flatbread** ..... \$18

Roasted squash, caramelized onion, ricotta, arugula, and balsamic glaze.

**Margherita** ..... \$18

Fresh mozzarella, basil, and marinara.

**Chicken Pesto** ..... \$18

Grilled chicken, pesto sauce, mozzarella, and red onion.

**Supreme** ..... \$19

Mozzarella, pepperoni, sausage, red onion, and peppers.