

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

Home Ice 2025*\$14 | 45
Golden apple, lychee, lime zest

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

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

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

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

North Block La Crescent* 2021.... \$11 | 38
Tangerine, peach, honeysuckle, Lychee

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

ROSÉ

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

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

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

SAMPLES

One 1oz Pour\$2

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

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

BEER

Northeast.....\$9

Bent Paddle Light\$9

Surly Furious\$9

Wild State Cider\$9

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

ADDITIONAL SELECTIONS

Sparkling Cider\$6

Anchor Coffee\$5

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

Soda / La Croix\$3

Parties of 8 or more include 20% gratuity and are on one check. A credit card processing fee of 2.9% will be applied to all orders.paid with credit card. Customers may avoid this fee by paying with cash. Thank you.

***Denotes MN Wine**

Our Signature Fare

Estate Inspired · Thoughtfully Prepared

CHEF SPECIALS

Steak Sandwich \$19

Italian style demi roll 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, cherry jam, 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, goat cheese, candied walnuts, dried cranberries, and maple 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, parmesan and Italian vinaigrette. Add chicken \$5.

Homemade Tomato SoupCup \$6 Bowl \$9

Soup of the DayCup \$6 Bowl \$9

DESSERTS

Butter Toffee Cake\$9

Warm butter cake topped with toffee sauce and whipped cream. Add ice cream\$2

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, candied walnuts, 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.

Baked Brie \$22

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

FLATBREADS

Gluten-Free crust available – add \$4

Pepperoni / Chicken / Sausage – add \$3

Butternut Squash Flatbread \$18

Roasted squash, root vegetables, sausage, and ricotta. Topped with a honey drizzle.

Margherita \$18

Fresh mozzarella, basil, tomato and balsamic glaze.

Chicken Pesto \$18

Grilled chicken, pesto sauce, mozzarella, grilled tomatoes.

Supreme \$19

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