

NOBOLEIS VINEYARDS FOOD MENU

ALL PRICING INCLUDES TAX

PIZZAS

14" ST. LOUIS STYLE THIN CRUST
12" UDI'S GLUTEN FREE CRUST

TUSCAN \$22

PROSCIUTTO, ARTICHOKE HEARTS, &
KALAMATA OLIVES DRIZZLED W/
OLIVE OIL & BALSAMIC GLAZE

TRY W/ OUR UNOAKED NORTON

MEAT \$22

PEPPERONI, SAUSAGE, HAMBURGER, & BACON

VEGGIE \$22

BLACK OLIVES, GREEN PEPPERS, ONION,
ARTICHOKE HEARTS & MUSHROOM

THE CITY \$22

BACON, PEPPERONI, JALAPENOS,
RED ONION & DRIZZLED W/ RANCH
DRESSING

CHICKEN \$24

CHICKEN, ARTICHOKE, BACON, ROASTED
GARLIC, RED ONION, MUSHROOM W/ A GARLIC
& OLIVE OIL BASE & DRIZZLED W/ RANCH

BUILD YOUR OWN \$15/ \$2 PER TOPPING

PEPPERONI, SAUSAGE, HAMBURGER, BACON,
PROSCIUTTO, CHICKEN, BLACK OLIVES, GREEN
PEPPERS, ONION, ARTICHOKE HEARTS,
MUSHROOMS, KALAMATA OLIVES, JALAPENOS

SHAREABLES

BAVARIAN PRETZELS \$8

W/ HONEY MUSTARD & ROASTED RED
PEPPER GARLIC DIPPING SAUCES

FRENCH BAGUETTE \$7

SERVED TOASTED W/ SEASONED OLIVE
OIL & BALSAMIC VINEGAR

HUMMUS TRAY \$12

CARAMELIZED ONIONS, SNAP PEAS,
CARROTS, KALAMATA OLIVES SERVED W/
WARM NAAN BREAD

BAKED BRIE \$15

PUFF PASTRY WRAPPED SERVED W/
AUGUSTA MADE FRUIT PRESERVES,
GRAPES, & CROSTINI

TRY W/ OUR BARIL DE BLANC

FLATBREADS

SUMMER CAPRESE \$15

OLIVE OIL BASE, FRESH HEIRLOOM TOMATOES
SHAVED VIDALIA SWEET ONIONS W/RED WINE
VIN GARDEN BASIL, *BALSAMIC GLAZE & OLIVE
OIL*

STREET CORN \$15

OLIVE OIL BASE, ROASTED CORN, LIME JUICE
SOUR CREAM & DUKES MAYO
COTIJA CHEESE, CILANTRO, SERRANO PEPPER

SANDWICHES

SERVED W/ ORIGINAL GOAT CHIPS

THE LOU \$17

SALAMI GENOA, COPPA, MORTADELLA W/ PISTACHIO, PROSCIUTTO, PROVOLONE,
SHREDDUCE, RED WINE VIN, HOUSE GIARDINIERA, SERVED ON AN ITALIAN HOAGIE

NOBOLEIS VINEYARDS GRAB N' GO

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Off the Shelf

POPCORN

FRENCH VANILLA ALMOND \$8

CHOCOLATE & CARAMEL \$8

CHEDDAR \$7

CRACKERS

FLATBREAD FIVE SEED \$7

CRUNCHMASTER *GF \$7

CRUNCHY CHEESE *GF

PEPPER JACK \$7

GOUDA \$7

CHEDDAR \$7

LOCAL FAVORITES

GOAT CHIPS \$3

CENTENNIAL FARMS FRUIT PRESERVES \$8

CHEF JAMES SEASONINGS \$11

SWEET FIRE TRAIL MIX \$7

DARK CHOCOLATE ALMONDS \$9

WANDERLUST CHOCOLATE:

DARK CHOCOLATE
ORANGE, DRIED CHERRIES, &
PISTACHIO \$5

TRY W/ OUR VOL. IX PORT

MILK CHOCOLATE \$4

WHITE CHOCOLATE \$5
SEASONAL ROTATION

Farm to Fridge

PAT'S CHICKEN SALAD

HOUSE MADE W/ CAPERS, ALMONDS, & DILL

7 OZ \$9

TRAY W/ CHEESE, GRAPES, & CROSTINI
\$14

TRY W/ OUR SWIRL ROSÉ

CHARCUTERIE \$20

VOLPI SALAME, PROSCIUTTO, COPPA,
MILTON AGED CHEDDAR, HEMME BROS
SMOKED CHEDDAR, GARLIC & HERB
CHEESE CURDS, OLIVES, ARTICHOKE
HEARTS, & CROSTINI

MARINATED OLIVES \$9

GREEN OLIVES, KALAMATA OLIVES, OLIVE
OIL, GARLIC, ROSEMARY, & ORANGE

VOLPI SALAME

PEPPERED SALAME \$13

CHIANTI SALAME \$13

ARTISAN CHEESE

HEMMES BROS SMOKED CHEDDAR \$10

BAETJE FARMS:

HERBS DE PROVENCE GOAT CHEESE \$13
LEMON CURD GOAT CHEESE \$13

GARLIC & HERB CHEESE CURDS \$7

MILTON AGED CHEDDAR \$9