



DAILY MENU

ADAMOESTATE.COM

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SALUMI & CHEESE

Salumi Board Selection of 4 Estate cured meats, Estate sourced preserves & pickles, Estate made honey, crostini	\$29	Antipasto Mista <i>vegetarian</i> Marinated artichoke hearts, olives, goat cheese, funghi, vegetable medley, Estate sourced preserves & pickles, Estate made honey, crostini	\$25
Mista Board Selection of 2 cheeses & 2 cured meats, Estate sourced preserves & pickles, Estate made honey, crostini	\$29	Cheese Board Selection of 4 cheeses, Estate sourced preserves & pickles, Estate made honey, crostini	\$30

SHARE PLATES

Estate Focaccia Estate organic olive oil, sea salt, la bomba <i>Kirby Gamay Rosé 2021 / Redhead Pinot Noir 2019</i>	\$9	Steamed Mussels Tomatoes, fennel, parsley, passato <i>Estate Rosé 2021 / Gamay Nouveau 2021</i>	\$17
Olives & Rosemary Roasted Nuts Marinated olives, assorted mixed nuts <i>Foxcroft Riesling 2020 / Gamay Oaked 2017</i>	\$15	Parmigiano Truffle Fries Black truffle aioli <i>Lepp Riesling 2019 / Lepp Cabernet Franc 2017</i>	\$10
Frito Misto Squid, Peppers, red onion, zucchini, eggplant, bomba aioli <i>Underdog Rosé 2021 / Growers Series Oaked Chardonnay 2018</i>	\$21	Bruschetta Platter Tomato bruschetta, truffle mushroom bruschetta, avocado bruschetta <i>Underdog Rosé 2021 / Lowrey Pinot Noir 2017</i>	6 pcs \$21
Summer Salad Shaved carrots & radishes, cucumber ribbons, pickled beans, citrus vinaigrette <i>Legacy Pét-Nat Pinot Blanc 2020 / Sogno Unoaked Chardonnay 2020</i>	\$12		

SMALL PLATES

FRUTTI DI MARE

Tuna Crudo Ahi tuna, caperberries, orange segments, shaved fennel, lemon <i>Legacy Viognier Roussane Marsanne 2019 Redhead Pinot Noir 2019</i>	\$15
Shrimp Ceviche Tomato, avocado, red onion, cucumber, cracked olives, lime dressing <i>Legacy Chardonnay 2017 Kirby Gamay Rosé 2021</i>	\$13
East Coast Oysters Variety of east coast oysters, mignonettes, fresh lemon <i>Blanc de Blanc 2017 Lowrey Pinot Noir 2017</i>	2 pcs \$9

PASTA & RISOTTO

Risotto Zucchini, arugula, mascarpone, reggiano <i>Parke Pinot Noir 2017 Flying Change Chardonnay 2018</i>	\$11
Gnocchi Basil pesto, peas, pecorino <i>Kirby Gamay Rosé 2021 Lepp Merlot 2018</i>	\$15
Casarecce Heirloom tomatoes, sausage, sugo, chillies, reggiano <i>Estate Rosé 2021 Legacy Lowrey Pinot Noir 2017</i>	\$13

CARNE

Mortadella Slider Basil pesto aioli, friulano <i>Lepp Cabernet Franc 2018 Foxcroft Chardonnay 2018</i>	2 pcs \$13
Lamb T-Bone Chops Chimichurri, chickpea tapenade <i>Meritage 2017 Blanc de Noir 2018</i>	2 pcs \$17
Crocchette Di Manzo Arborio rice, truffle mascarpone crema <i>Petit Verdot 2017 Estate Vidal 2019</i>	2 pcs \$15

DESSERTS

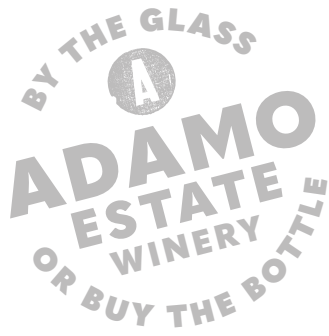
Nutella Affogato Nutella swirl, vanilla ice cream	\$7	Salted Caramel Cheesecake Graham cracker crust, blueberry gel	\$9
Fresh Berry Tart Crème patissiere, mascarpone, assorted macerated berries, mint	\$10	Mango & Lime Panna Cotta Whipped mascarpone crema, rhubarb compote	\$9



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WHITE

	5oz	btl
2020 Pinot Gris	\$12.00	\$31.00
2019 Lepp Riesling	\$12.00	\$31.00
2020 Foxcroft Riesling	\$12.00	\$31.00
2020 Estate Riesling	\$14.00	\$40.50
2019 Estate Vidal	\$12.00	\$29.95
2018 Flying Change Chardonnay	\$10.00	\$27.25
2020 Sogno Unoaked Chardonnay	\$12.00	\$29.95
2018 Growers Series Chardonnay	\$12.00	\$29.95
2016 Willms Chardonnay Barrel Select	\$12.00	\$31.50
2018 Foxcroft Chardonnay	\$14.00	\$40.95
2019 Estate Chardonnay	\$14.00	\$42.50
2019 Legacy Viognier Marssanne-Roussane	\$12.00	\$31.50
2017 Legacy Chardonnay	\$12.00	\$36.50
2021 Legacy Orange Wine	\$12.00	\$37.50

ROSÉ

Low Rider Effervescent – 8.8oz single serve		\$13.00
2021 Estate Rosé	\$12.00	\$31.50

RED

	5oz	btl
2021 Gamay Nouveau	\$10.00	\$28.95
2019 Redhead Pinot Noir	\$10.00	\$29.95
2017 Parke Pinot Noir	\$12.00	\$40.95
2017 Lowrey Pinot Noir	\$12.00	\$40.95
2017 Legacy Pinot Noir	\$12.00	\$39.95
2017 Huebel Grapes Estates Gamay Noir Oaked	\$12.00	\$39.95
2018 Lepp Merlot	\$14.00	\$45.95
2018 Lepp Cabernet Franc	\$14.00	\$45.95
2017 Petit Verdot	\$15.00	\$62.00
2017 Meritage	\$15.00	\$60.00
2017 Foxcroft Cabernet Franc	\$15.00	\$60.00
2017 Mr. A Red	\$22.00	\$130.00

SPARKLING

2020 Sparkl'	\$10.00	–
2021 Legacy Malbrusco	\$12.00	\$33.75
2021 Gamay Noir Pét-Nat	\$12.00	\$31.00
2020 Legacy Pét-Nat	\$12.00	\$33.00
2017 Blanc de Blanc	–	\$62.00
2018 Blanc de Noir	–	\$62.00

VINTAGES ARE SUBJECT TO AVAILABILITY

FLIGHT OF 2 TASTING

2oz PER WINE TASTING • SELECT 2 PER TIER * selection limited to 4 wines per table

PLAYFUL SERIES \$8

- 2020 Sparkl'
- Low Rider Rosé
- 2020 Sogno Unoaked Chardonnay
- 2021 Gamay Nouveau
- 2020 Whip'd White
- 2018 Grower's Oaked Chardonnay
- 2019 Whip'd Red
- 2019 Redhead Pinot Noir

GROWER'S SERIES \$12

- 2020 Legacy Pét-Nat
- 2020 Pinot Gris
- 2019 Lepp Riesling
- 2020 Estate Riesling
- 2020 Foxcroft Riesling
- 2019 Estate Vidal
- 2019 Estate Chardonnay
- 2017 Legacy Chardonnay

- 2018 Foxcroft Oaked Chardonnay
- 2016 Willms Barrel Select Oaked Chardonnay
- 2018 Legacy Viognier-Marssanne-Roussane
- 2017 Lowrey Pinot Noir
- 2017 Parke Pinot Noir
- 2017 Gamay Noir Oaked
- 2018 Lepp Merlot
- 2018 Lepp

CABERNET FRANC

- ARTIST SERIES \$18**
- 2017 Petit Verdot
- 2016 Lenko Cabernet Sauvignon Reserve
- 2017 Meritage
- 2016 Muscat
- 2017 Appassimento Dessert Wine
- 2019 Riesling Icewine



Ask us about our wine club!
CHOOSE YOUR CRUSH