



# DAILY MENU

ADAMOESTATE.COM

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## ANTIPASTO

- Salumi board** \$31  
Selection of 4 estate cured meats, estate sourced preserves & pickles, estate made honey, crostini  
Best paired with **Viognier Marsanne Roussane \$12** or **Redhead Pinot Noir \$10**
- Mista board** \$31  
Selection of 2 cheeses & 2 cured meats, estate sourced preserves & pickles, estate made honey, crostini  
Best paired with **Foxcroft Chardonnay \$12** or **Lowrey Pinot Noir \$12**
- Antipasto Mista vegetarian** \$27  
Marinated artichoke hearts, olives, goat cheese, funghi, vegetable medley, estate sourced preserves & pickles, estate made honey, crostini  
Best paired with **Estate Vidal \$12** or **Bistro \$12**
- Cheese Board** \$32  
Selection of 4 cheeses, estate sourced preserves & pickles, estate made honey, crostini  
Best paired with **Legacy Orange Wine \$12** or **Whip'd Red \$10**

## SHARE PLATES

- Estate focaccia** \$9  
Estate organic olive oil, sea salt, la bomba  
Best paired with **Grower's Chardonnay \$12** or **Whip'd Red \$10**
- Olives** \$11  
Guindilla peppers, crostini  
Best paired with **Pinot Gris \$12** or **Whip'd Red \$10**
- Caprese Salad** \$13  
Heirloom hot house tomatoes, Ontario buffalo mozzarella, New Farm arugula, basil pesto, pine nuts  
Best paired with **Pinot Gris \$12** or **Estate Pinot Noir \$14**
- Steamed Mussels** \$17  
Chiles, shaved fennel, tomatoes, herbs, sugo  
Best paired with **Sauvignon Blanc \$12** or **Lowrey Pinot Noir \$12**
- Fritto Misto** \$25  
Shrimps, squid, bay scallops, red onion, zucchini, eggplant, lemon wedge, garlic & parsley aioli  
Best paired with **Sauvignon Blanc \$12** or **Estate Pinot Noir \$14**
- Parmigiano Truffle Fries** \$11  
Black truffle aioli  
Best paired with **Lepp Riesling \$12** or **Oaked Gamay Noir \$12**
- Bruschetta Platter 6 pcs** \$27  
Prosciutto & whipped ricotta, heirloom tomatoes & Ontario mozzarella, roasted pepper & anchovy  
Best paired with **Estate Riesling \$14** or **Underdog Rose \$10**

## SMALL PLATES

- Grilled Prawns 2 pcs** \$17  
New Farm greens & tomato salad, fresh lemon  
Best paired with **Sogno Unoaked Chardonnay \$12** or **Redhead Pinot Noir \$10**
- Ahi Tuna Crudo** \$15  
Caperberries, orange, cucumber, red onion, lemon dressing  
Best paired with **Lepp Riesling \$12** or **Estate Pinot Noir \$14**
- Risotto** \$12  
Heirloom tomatoes, New Farm spinach, mascarpone, reggiano  
Best paired with **Grower's Chardonnay \$12** or **Parke Pinot Noir \$12**
- Gnocchi Salsiccia** \$16  
Sausage, peas, chilies, reggiano  
Best paired with **Sogno Unoaked Chardonnay \$12** or **Lepp Merlot \$12**
- Pappardelle Cacciatore** \$14  
Braised chicken, capers, passato  
Best paired with **Grower's Chardonnay \$12** or **Lepp Merlot \$14**
- Lamb T-Bone Chops 2 pcs** \$18  
Chimichurri, petite salad  
Best paired with **Foxcroft Chardonnay \$14** or **Meritage \$15**
- Polpetta 3 pcs** \$12  
Beef & pork meatballs, sugo  
Best paired with **Chardonnay \$12** or **Lepp Cabernet Franc \$14**

## DESSERTS

- Nutella Affogato** \$8  
Nutella swirl, vanilla ice cream
- Mango & Lime Panna Cotta** \$9  
White chocolate popcorn
- Raspberry Cheesecake** \$9  
Whipped vanilla mascarpone
- Fresh Macerated Berries** \$9  
Estate late harvest vidal macerated seasonal berries, fruit sorbet, amaretti cookie crumble



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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
2021 Estate Riesling	\$14.00	\$40.50
2019 Estate Vidal	\$12.00	\$29.95
2021 Sogno Unoaked Chardonnay	\$12.00	\$29.95
2019 Growers Series Chardonnay	\$12.00	\$29.95
2018 Foxcroft Chardonnay	\$14.00	\$40.95
2019 Estate Chardonnay	\$14.00	\$42.50
2021 Estate Chardonnay Musqué	\$14.00	\$40.50
2019 Legacy Viognier Marsanne-Roussanne	\$12.00	\$31.50
2017 Legacy Chardonnay	\$12.00	\$36.50
2021 Legacy Orange Wine	\$12.00	\$37.50
2017 Willms Chardonnay	\$14.00	\$40.95
2017 Bock Chardonnay	\$14.00	\$40.95

## ROSÉ

2021 Underdog Rosé	\$10.00	\$26.95
2021 Kirby Gamay Rosé	\$10.00	\$29.25

## RED

	5oz	btl
2021 Gamay Nouveau	\$10.00	\$28.95
2021 Bistro	\$12.00	\$32.50
2019 Redhead Pinot Noir	\$10.00	\$29.50
2017 Parke Pinot Noir	\$12.00	\$40.95
2019 Estate Pinot Noir	\$14.00	\$42.50
2018 Lowrey Pinot Noir	\$12.00	\$40.95
2017 Huebel Grape Estates Gamay Noir Oaked	\$12.00	\$39.95
2018 Lepp Merlot	\$14.00	\$45.95
2018 Cabernets	\$14.00	\$44.95
2017 Meritage Reserve	\$19.00	\$78.00
2017 Meritage	\$15.00	\$60.00
2017 Foxcroft Cabernet Franc	\$15.00	\$60.00
2017 Mr. A Red	\$22.00	\$130.00

## pitcher

Estate Sangria *serves 2-4 people* \$24.00

## SPARKLING

2021 Sparkl'	\$10.00	\$24.95
2021 Legacy Malbrusco	\$12.00	\$33.75
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

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

### GROWER'S SERIES \$12

- 2020 Legacy Pét-Nat
- 2020 Pinot Gris
- 2019 Lepp Riesling
- 2021 Estate Riesling
- 2020 Foxcroft Riesling
- 2019 Estate Vidal
- 2019 Estate Chardonnay
- 2017 Legacy Chardonnay
- 2019 Estate Pinot Noir
- 2018 Lowrey Pinot Noir
- 2018 Foxcroft Oaked Chardonnay

- 2019 Legacy Viognier Marsanne-Roussanne
- 2017 Parke Pinot Noir
- 2017 Gamay Noir Oaked
- 2018 Lepp Merlot
- 2018 Cabernets
- 2021 Estate Chardonnay Musqué
- 2018 Willms Oaked Chardonnay
- 2017 Bock Chardonnay

### ARTIST SERIES \$18

- 2017 Meritage
- 2019 Muscat Appassimento Dessert Wine
- 2019 Riesling Icewine
- 2017 Bock Meritage Reserve
- 2017 Mr. A

Ask us about our wine club!

**CHOOSE YOUR CRUSH**

