



# 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 **Bock Chardonnay** or **Lowrey Pinot Noir**
- 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 **Frizzante White \$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 **Hubel Gamay \$10**
- Olives** \$11  
Guindilla peppers, crostini  
Best paired with **Pinot Gris \$12** or **Redhead Pinot Noir \$10**
- Quinoa Salad** \$13  
Mixed greens, feta cheese, artichoke, shaved root vegetables, crumbled walnut  
Best paired with **Underdog Rosé \$12** or **Estate Chardonnay \$14**
- Steamed Mussels** \$17  
Chiles, shaved fennel, tomatoes, herbs, sugo  
Best paired with **Sogno \$12** or **Lowrey Pinot Noir \$12**
- Broccoli Fritto** \$15  
Roasted garlic & herb aioli, pecorino  
Best Paired with **Frizzante \$12** or **Bistro \$12**
- Parmigiano Truffle Fries** \$11  
Black truffle aioli  
Best paired with **Lepp Riesling \$12** or **Gamay Noir \$12**
- Slider Platter 6 pcs** \$27  
Meatball & pesto, prosciutto & calabrese vegetable, Ontario buffalo mozzarella & roasted pepper  
Best paired with **Foxcroft Chardonnay \$14** or **Cabernets \$10**

## SMALL PLATES

- Fried Prawn 2 pcs** \$17  
Citrus salad, spicy tomato jam, fresh lemon  
Estate Vidal \$12 or Redhead Pinot Noir \$10
- Ahi Tuna Crudo** \$15  
Caper berries, orange, cucumber, red onion, lemon dressing  
Whip'd White \$12 or Estate Pinot Noir \$14
- Risotto Tartufo** \$12  
Local mushrooms, black truffle, pecorino  
Estate Chardonnay Musqué \$12 or Estate Pinot Noir \$12
- Gnocchi Pomodoro** \$15  
Tomato sugo, basil, parmigiano  
2018 Legacy Chardonnay \$12 or Parke Pinot Noir \$12
- Filei Bolognese** \$16  
Beef ragu, arugula, parmigiano  
Best paired **Foxcroft Cabernet Franc \$12**
- Lamb T-Bone Chops 2 pcs** \$18  
Chimichurri, petite salad  
Best paired with **Meritage \$15**
- Polpette 3 pcs** \$12  
Beef & pork meatballs, sugo  
Best paired with **Lepp Merlot \$14**

## DESSERTS

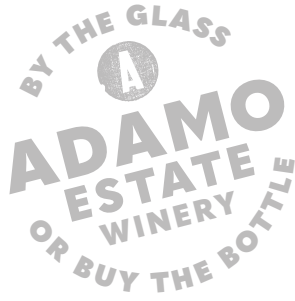
- Nutella Affogato** \$8  
Nutella swirl, vanilla ice cream
- Stone Fruit Cheesecake** \$9  
Whipped vanilla mascarpone, black currant compote
- Apple & Cinnamon Trifle** \$9  
Cinnamon pastry cream, vanilla sponge, apple & white chocolate mousse



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## WHITE

	5oz	btl
2021 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	\$14.00	\$29.95
2022 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
2018 Legacy Chardonnay	\$12.00	\$36.50
2017 Willms Chardonnay	\$14.00	\$40.95
2018 Bock Chardonnay	\$14.00	\$40.95
2021 Whip'd White	\$8.00	\$24.95

## ROSÉ

2022 Underdog Rosé	\$10.00	\$26.95
2021 Kirby Gamay Rosé	\$10.00	\$29.25
2022 Estate Rosé	\$12.00	\$32.50

## RED

	5oz	btl
2021 Bistro	\$12.00	\$32.50
2020 Redhead Pinot Noir	\$10.00	\$29.50
2018 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
2019 Lepp Merlot	\$14.00	\$45.95
2018 Cabernets	\$14.00	\$44.95
2017 Meritage Reserve	\$19.00	\$78.00
2018 Meritage	\$15.00	\$60.00
2018 Foxcroft Cabernet Franc	\$15.00	\$60.00
2017 Mr. A Red	\$22.00	\$130.00
2019 Whip'd Red	\$8.00	\$24.95
2017 Edgerock Merlot	\$18.00	\$75.00

## pitcher

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

## SPARKLING

2021 Legacy Pét-Nat	\$12.00	\$33.00
2017 Blanc de Blanc	-	\$62.00
2018 Blanc de Noir	-	\$62.00
2022 Frizzante	\$11.00	\$30.95
2022 Frizzante Rosé	\$12.00	\$31.95
2021 Gamay Noir Pét-Nat	\$12.00	\$32.00

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

- 2022 Sogno Unoaked Chardonnay
- 2021 Whip'd White
- 2019 Grower's Oaked Chardonnay
- 2019 Whip'd Red
- 2020 Redhead Pinot Noir
- 2022 Underdog Rosé
- 2021 Kirby Gamay Rosé
- 2022 Frizzante
- 2022 Frizzante Rosé
- 2021 Gamay Pét-Nat

### GROWER'S SERIES \$12

- 2021 Legacy Pét-Nat
- 2021 Pinot Gris
- 2019 Lepp Riesling
- 2021 Estate Riesling
- 2020 Foxcroft Riesling
- 2019 Estate Vidal
- 2019 Estate Chardonnay
- 2018 Legacy Chardonnay
- 2019 Estate Pinot Noir
- 2018 Lowrey Pinot Noir
- 2018 Foxcroft Oaked Chardonnay
- 2022 Estate Rosé

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

### ARTIST SERIES \$18

- 2018 Meritage
- 2019 Muscat Appassimento Dessert Wine
- 2019 Riesling Icewine
- 2017 Bock Meritage Reserve
- 2017 Edgerock Merlot Reserve
- 2017 Mr. A

Ask us about our wine club!

CHOOSE YOUR CRUSH

