



DAILY MENU

ADAMOESTATE.COM

#ADAMOESTATE

ANTIPASTO

Salumi board

Selection of 4 estate cured meats, estate sourced preserves & pickles, estate made honey, crostini **\$31**
Best paired with Viognier Marsanne Roussane **\$12** or Redhead Pinot Noir **\$10**

Mista board

Selection of 2 cheeses & 2 cured meats, estate sourced preserves & pickles, estate made honey, crostini **\$31**
Best Paired with Bock Chardonnay **\$14** or Lowrey Pinot Noir **\$12**

Antipasto Mista *vegetarian*

Marinated artichoke hearts, olives, goat cheese, funghi, vegetable medley, estate sourced preserves & pickles, state made honey, crostini **\$27**
Best paired with Estate Vidal **\$12** or Bistro **\$12**

Cheese Board

Selection of 4 cheeses, estate sourced preserves & pickles, estate made honey, crostini **\$32**
Best paired with Frizzante White **\$12** or Whip'd Red **\$10**

SHARE PLATES

Estate focaccia

Estate organic olive oil, sea salt, la bomba **\$9**
Best paired with Grower's Chardonnay **\$12** or Huebel Gamay **\$10**

Olives

Guindilla peppers, crostini **\$11**
Best paired with Pinot Gris **\$12** or Redhead Pinot Noir **\$10**

Mushroom Bruschetta 2 pcs

Whipped herb ricotta, truffle manchego **\$10**
Best paired with Lowrey Pinot Noir **\$12**

Verdure Fritte

Rice flour batter & fried, zucchini, peppers, eggplant, onion, paprika aioli **\$15**
Best paired with Frizzanté **\$11**

Steamed Mussels

Chiles, shaved fennel, tomatoes, herbs, sugo **\$17**
Best paired with Sogno **\$12** or Lowrey Pinot Noir **\$12**

Parmigiano Truffle Fries

Black truffle aioli **\$11**
Best paired with Lepp Riesling **\$12** or Gamay Noir **\$12**

Slider Platter 6 pcs

Meatball & pesto, prosciutto & calabrese vegetable, Ontario buffalo mozzarella & roasted pepper **\$27**
Best paired with Foxcroft Chardonnay **\$14** or Cabernets **\$10**

SMALL PLATES

Fried Prawn 2 pcs

Citrus salad, spicy tomato jam, fresh lemon **\$17**
Estate Vidal **\$12** or Redhead Pinot Noir **\$10**

Roasted Tomato & Pecorino Soup

Croutons, crème fraiche **\$10**
Best paired with Bistro **\$12**

Filei Pasta Bolognese

Beef ragu, arugula, parmigiano **\$16**
Best paired Foxcroft Cabernet Franc **\$12**

Oven Roasted Atlantic Salmon

Calabrese vegetable, petite salad **\$18**
Best paired with Estate Rosé **\$12**

Butternut Squash Risotto

Spinach, mascarpone, toasted & crumbled pine nuts, parmigiano **\$12**
Best paired with Lepp Riesling **\$12**

Gnocchi Pomodoro

Tomato sugo, basil, parmigiano **\$15**
2018 Legacy Chardonnay **\$12** or Parke Pinot Noir **\$12**

Braised Lamb & Polenta

Braised & pulled lamb shoulder, pea polenta, salsa verde **\$18**
Best paired with Meritage **\$15**

Polpette 3 pcs

Beef & pork meatballs, sugo **\$12**
Best paired with Lepp Merlot **\$14**

DESSERTS

Nutella Affogato

Nutella swirl, vanilla ice cream **\$8**

Orange Panna Cotta

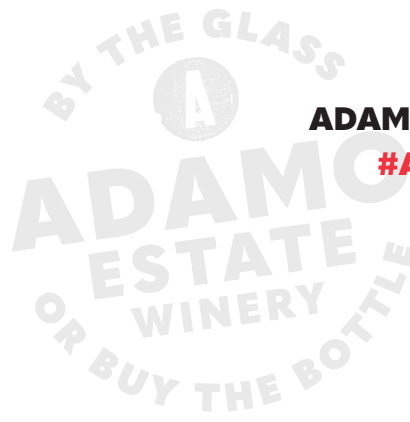
Cranberry compote, amaretti cookie **\$9**

Apricot Cheesecake

Pistachio gelato, apricot coulis **\$9**



DAILY MENU



ADAMOESTATE.COM

#ADAMOESTATE

WHITE	5oz	btl
2021 Pinot Gris	\$12.00	\$33.50
2019 Lepp Riesling	\$12.00	\$29.95
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	\$31.00
2018 Legacy Chardonnay	\$12.00	\$37.00
2017 Willms Chardonnay	\$14.00	\$37.95
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		
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 Reserve	\$12.00	\$55.00
2019 Lepp Merlot	\$14.00	\$47.95
2018 Cabernets	\$14.00	\$44.50
2017 Meritage Reserve	\$19.00	\$78.00
2018 Meritage	\$15.00	\$63.00
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

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
2021 Legacy Malbrusco Pét-Nat	\$12.00	\$33.75

DESSERT WINES		
2019 Muscat Dessert Wine	\$12.00	\$56.00
2021 Vidal Dessert Wine	\$12.00	\$60.00
2019 Riesling Ice Wine	\$14.00	\$68.00
2019 Appassimento Old Vines	\$22.00	\$108.00

PREMIUM WINES		
2017 Meritage Reserve	\$19.00	\$78.00
2018 Meritage	\$15.00	\$63.00
2018 Foxcroft Cabernet Franc	\$15.00	\$60.00
2017 Mr. A Red	\$22.00	\$130.00
2017 Edgerock Merlot	\$18.00	\$75.00

FLIGHT OF 2 TASTING

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

PLAYFUL SERIES \$10

- 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 \$14

- 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 \$20

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

VINTAGES ARE SUBJECT TO AVAILABILITY

Ask us about our wine club!
CHOOSE YOUR CRUSH

