



# DAILY MENU

ADAMOESTATE.COM

#ADAMOESTATE

## 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 \$14** 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 **Frizzante White \$12** or **Whip'd Red \$10**

## SHARE PLATES

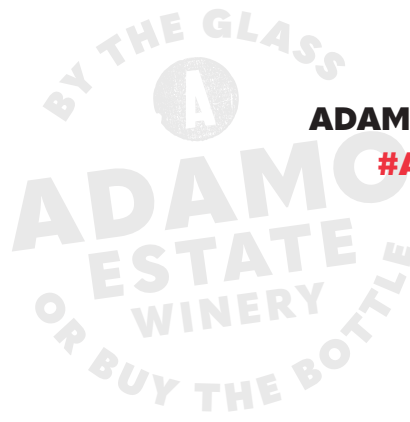
- Estate focaccia** \$9  
Estate olive oil, fleur de sel, la bomba  
Best paired with **Grower's Chardonnay \$12** or **Huebel Gamay Noir \$10**
- Warm Olives** \$12  
Marinated mixed olives, crostini  
Best paired with **Pinot Gris \$12** or **Redhead Pinot Noir \$10**
- Patate Piccanti** \$9  
Fried potatoes, spicy tomato sauce, guindilla peppers  
Best paired with **Estate Riesling \$14** or **Estate Pinot Noir \$14**
- Heirloom Tomato & Bocconcini Salad** \$13  
Basil pesto, crumbled pine nuts, arugula, estate olive oil, fleur de sel  
Best paired with **Estate Vidal \$14** or **Parke Pinot Noir \$12**
- Calamari Fritti** \$22  
Cornmeal, flour dredge & fried, peppers, eggplant, red onion, lemon wedge, bomba aioli  
Best paired with **Lepp Riesling \$14** or **Gamay Noir Pét-Nat \$12**
- PEI Mussels** \$17  
Chilies, green onion, fresh herbs, leeks, tomato broth  
Best paired with **Sogno Unoaked Chardonnay \$12** or **Meritage \$15**
- Whipped Herb Ricotta Platter** \$27  
Grilled focaccia, calabrese vegetables, Estate creamed honey & olive oil, fleur de sel  
Best paired with **Estate Rosé \$12** or **Foxcroft Chardonnay \$14**

## SMALL PLATES

- East Coast Oysters 3 pcs** \$17  
Pomodoro fresco, lemon  
Best paired with **Frizzante \$11** or **Underdog Rosé \$10**
- Filei Salsiccia** \$18  
Fennel sausage, chilies, parmigiano  
Best paired with **Estate Chardonnay \$14** or **Cabernets \$14**
- Baked Orata** \$19  
Sautéed green beans, herb & tomato condimento  
Best paired with **Orange Vidal \$14** or **Redhead Pinot Noir \$10**
- Polpetta 3 pcs** \$15  
Beef & pork meatballs, sugo  
Best paired with **Lepp Merlot \$14**
- Pollo Fritto** \$16  
Battered & fried chicken breast cubes, fresh lemon, bomba aioli  
Best paired with **Foxcroft Riesling \$12** or **Huebel Gamay Noir \$10**
- Risotto Tartufo** \$15  
Fresh & Tasty farm's mushrooms, pecorino  
Best paired with **Estate Chardonnay Musqué \$14** or **Foxcroft Cabernet Franc \$15**
- Gnocchi Verde** \$15  
Basil pesto, peas, pecorino  
Best paired with **Willms Chardonnay \$14** or **Old Vines Cabernet Sauvignon \$14**
- Mozzarella Croquettes 2 pcs** \$13  
Ontario mozzarella, herbs, potato, roasted garlic aioli  
Best paired with **Legacy Pét-Nat \$12** or **Edgerock Merlot \$18**



# 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
2022 Legacy Vidal Orange Wine	\$12.00	\$37.50

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
2021 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
2019 Cabernets	\$14.00	\$44.50
2019 Lepp Wagg Cabernet Franc	\$14.00	\$45.95
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 Reserve	\$18.00	\$75.00
2019 Lepp Cabernet Franc	\$14.00	\$45.95

Estate Sangria *serves 2-4 people* **pitcher** \$30.00

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

DESSERT WINES		
2019 Muscat Dessert Wine	\$12.00	\$58.00
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
2017 Lenko Old Vines Cabernet Sauvignon	\$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 \$15

- 2021 Legacy Pét-Nat Pinot Blanc
- 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
- 2019 Cabernets
- 2021 Estate Chardonnay Musqué
- 2018 Willms Oaked Chardonnay
- 2018 Bock Chardonnay
- 2019 Lepp Wagg Cabernet Franc
- 2022 Legacy Vidal Orange Wine

### ARTIST SERIES \$20

- 2018 Meritage
- 2019 Muscat Appassimento Dessert Wine
- 2019 Riesling Icewine
- 2017 Bock Meritage Reserve
- 2017 Edgerock Merlot Reserve
- 2017 Mr. A
- 2017 Old Vines Cabernet Franc
- 2019 Lenko Old Vines Cabernet Sauvignon Appassimento

VINTAGES ARE SUBJECT TO AVAILABILITY

Ask us about our wine club!  
**CHOOSE YOUR**

