



DAILY MENU

ANTIPASTO

Salumi board Selection of 4 estate cured meats, estate sourced preserves & pickles, estate made honey, crostini <i>Best paired with Legacy Viogner Marsanne Rousanne \$12 or Redhead Pinot Noir \$10</i>	\$31	Antipasto Mista <i>vegetarian</i> Marinated artichoke hearts, olives, goat cheese, funghi, vegetable medley, estate sourced preserves & pickles, estate made honey, crostini <i>Best paired with Lepp Riesling \$12 or Whip'd Red \$10</i>	\$27
Mista board Selection of 2 cheeses & 2 cured meats, estate sourced preserves & pickles, estate made honey, crostini <i>Best paired with Bock Chardonnay \$14 or Lowrey Pinot Noir \$12</i>	\$31	Cheese Board Selection of 4 cheeses, estate sourced preserves & pickles, estate made honey, crostini <i>Best paired with Estate Chardonnay Musqué \$14 or Bistro \$12</i>	\$32

SMALL PLATES

Estate Focaccia Estate olive oil, fleur de sel, la bomba <i>Best paired with Foxcroft Chardonnay \$14 or Lepp Wagg Cabernet Franc \$14</i>	\$9	Castelfranco Radicchio Salad Honey lime vinaigrette, castelfranco radicchio lettuce, citrus segment, candied nuts <i>Best paired with Estate Riesling \$14 or Cabernets \$14</i>	\$14
Summer Tomato Gazpacho Roasted tomatoes, peppers, focaccia croutons, farm herb oil <i>Best paired with Sauvignon Blanc \$12 or Hubel Grapes Gamey Noir \$15</i>	\$11	Eggplant Bruschetta Charred eggplant, sun dried tomatoes, black olives, Calabrian chili, herbed ricotta, balsamic glaze <i>Best paired with Sauvignon Blanc \$12 or Redhead Pinot Noir \$10</i>	\$14
Warm Olives Marinated mixed olives, Crostini <i>Best paired with Whip'd White \$10 or Parke Pinot Noir \$12</i>	\$12	Gnocchi Summer squash, sundried tomato, baby spinach, butter sauce, reggiano <i>Best paired with Estate Chardonnay Musqué \$14 or Lowrey Pinot Noir \$12</i>	\$15
Polpette - 3 pcs Beef & pork meatballs, sugo, parmigiana <i>Best paired with Lepp Merlot \$14 or Sogno Unoaked Chardonnay \$12</i>	\$16	Risotto Green pea crème, mascarpone, reggiano <i>Best paired with Foxcroft Chardonnay \$14 or Huebel Gamay Noir \$15</i>	\$15
Stracciatella Crème Confit heirloom cherry tomatoes, rosemary, creamed stracciatella cheese, farm fresh basil, toasted estate focaccia <i>Best paired with Sogno Unoaked Chardonnay \$12 or Gamay Noir \$15</i>	\$13	Filei Spicy Tomato sugo, stracciatella cheese, farm fresh basil oili <i>Best paired with Lepp Riesling \$12 or Redhead Pinot Noir \$10</i>	\$18
Steamed Mussels House cured Guanciale, garlic, shallots, fennel, parsley, white wine, tomato sugo, focaccia <i>Best paired with Grower's Chardonnay \$12 or Bristro \$12</i>	\$17	Chicken Piccata Lemon piccata sauce, sautéed kale & white beans broth <i>Best paired with Foxcroft Chardonnay \$14 or Lowrey Pinot Noir \$12</i>	\$18
Tuna Crudo Cured tomato, red onion, cucumber, cracked olives, lime vinaigrette, pea shoot <i>Best paired with Frizzante \$12 or Bistro \$12</i>	\$16	Lamb T-Bone Chops - 2 pcs Chimichurri, petite salad <i>Best paired with Meritage \$18 or Lenko Old Vines Cabernet Sauvignon \$18</i>	\$18
		Orata Fish Fingerling potato, roasted red pepper romesco <i>Best paired with Sauvignon Blanc \$12 or Estate Pinot Noir \$12</i>	\$19



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WHITE

	5oz	btl
2019 Lepp Riesling	\$12.00	\$39.95
2022 Foxcroft Riesling	\$12.00	\$41.00
2022 Estate Riesling	\$14.00	\$50.50
2020 Estate Vidal	\$14.00	\$47.30
2023 Sogno Unoaked Chardonnay	\$12.00	\$40.95
2020 Growers Series Chardonnay	\$12.00	\$39.95
2019 Foxcroft Chardonnay	\$14.00	\$50.95
2019 Estate Chardonnay	\$14.00	\$52.50
2022 Estate Chardonnay Musqué	\$14.00	\$50.50
2020 Legacy Viognier Marsanne-Roussanne	\$12.00	\$41.00
2019 Bock Chardonnay	\$14.00	\$50.95
2021 Whip'd White	\$10.00	\$35.85
2022 Legacy Vidal Orange Wine	\$12.00	\$47.50
2022 Sauvignon Blanc	\$12.00	\$41.00

ROSÉ

2022 Underdog Rosé	\$10.00	\$37.95
2021 Kirby Gamay Rosé	\$10.00	\$39.25
2022 Estate Rosé	\$12.00	\$42.50

RED

2021 Bistro	\$12.00	\$42.50
2021 Redhead Pinot Noir	\$10.00	\$40.00
2018 Parke Pinot Noir	\$12.00	\$50.95
2021 Estate Pinot Noir	\$14.00	\$52.50
2017 Lowrey Pinot Noir	\$12.00	\$50.95
2019 Huebel Grape Estates Gamay Noir Oaked	\$15.00	\$49.95
2019 Lepp Merlot	\$14.00	\$57.95
2020 Cabernets	\$14.00	\$54.40
2019 Lepp Wagg Cabernet Franc	\$14.00	\$55.95
2018 Foxcroft Cabernet Franc	\$18.00	\$70.00
2019 Whip'd Red	\$10.00	\$39.95

SPARKLING

2016 Blanc de Blanc	\$15.00	\$72.00
2018 Blanc de Noir	\$15.00	\$72.00
2023 Frizzante	\$12.00	\$42.95
2023 Frizzante Rosé	\$12.00	\$42.95
2021 Gamay Noir Pét-Nat	\$12.00	\$42.00

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

2018 Meritage	\$18.00	\$73.00
2017 Mr. A Red		\$140.00
2017 Edgerock Merlot	\$18.00	\$75.00
2017 Lenko Old Vines Cabernet Sauvignon	\$18.00	\$75.00
2020 Grand Meritage	\$20.00	\$85.00

FLIGHT OF 2 TASTING

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

PLAYFUL SERIES \$17

- 2023 Sogno Unoaked Chardonnay
- 2021 Whip'd White
- 2020 Grower's Oaked Chardonnay
- 2019 Whip'd Red
- 2021 Redhead Pinot Noir
- 2022 Underdog Rosé
- 2021 Kirby Gamay Rosé
- 2023 Frizzante Rosé
- 2023 Frizzante
- 2021 Gamay Pét-Nat
- 2022 Sauvignon Blanc
- 2021 Bistro

GROWER'S SERIES \$20

- 2021 Legacy Pét-Nat Pinot Blanc
- 2019 Lepp Riesling
- 2022 Estate Riesling
- 2022 Foxcroft Riesling
- 2020 Estate Vidal
- 2019 Estate Chardonnay
- 2021 Estate Pinot Noir
- 2019 Lowrey Pinot Noir
- 2019 Foxcroft Oaked Chardonnay
- 2022 Estate Rosé
- 2020 Legacy Viognier Marsanne-Roussanne
- 2018 Parke Pinot Noir
- 2019 Huebel Grape Estates Gamay Noir Oaked
- 2019 Lepp Merlot
- 2020 Cabernets
- 2022 Estate Chardonnay Musqué
- 2019 Bock Chardonnay
- 2019 Lepp Wagg Cabernet Franc
- 2022 Legacy Vidal Orange Wine
- 2018 Foxcroft Cabernet Franc

ARTIST SERIES \$25

- 2018 Meritage
- 2017 Edgerock Merlot Reserve
- 2017 Old Vines Cabernet Sauvignon
- 2019 Lenko Old Vines Cabernet Sauvignon Appassimento

BEERS

- Mono Centre Brewing Co. Lager \$8.00
- Mono Centre Brewing Co. Pale Ale \$8.00

VINTAGES ARE SUBJECT TO AVAILABILITY

Vintages may change due to availability.