

GRAFTON WINERY & BREWHAUS

BOARDS

BAVARIAN PRETZEL BOARD

Bavarian pretzel, Genoa salami, capicola, smoked cheddar, marinated grapes in Apple Crisp wine, pecans. 30.99

THE HARVEST GRAZE BOARD

Rosemary ham, triple cream Brie, fig jam, candied pecans, marinated grapes in Apple Crisp Wine, toasted crostini. 29.99

SHAREABLES

WHIPPED RICOTTA & MARINATED GRAPES

Herbed ricotta, marinated grapes, chili-honey drizzle, grilled crostini. 7.99

FRENCH FRIES (V)

A basket of our classic fries. 7.99
Add beer cheese for \$2

MARINATED OLIVES (V) (GF)

Citrus zest, garlic, herbs, and Harbor Red vinaigrette. 6.99

WINE-GLAZED WINGS

One pound of wings, tossed in your choice of Apple Crisp BBQ, Harbor Red Hot, or White Wine Garlic Parmesan. 18.99

HOT HONEY BRUSSELS (V) (GF)

Crispy Brussels sprouts, chili-honey glaze, Harbor Red syrup, pecans. 14.99

HOUSE-PICKLED (V)

VEGETABLE JAR

Pickled seasonal vegetables in-house. 4.99

BAVARIAN PRETZEL & AMBER ALE BEER CHEESE

Warm jumbo pretzel, smoked cheddar-Gouda ale cheese sauce. 14.99

ROASTED GARLIC HUMMUS (V)

Creamy hummus, pickled onion, crispy chickpeas, crostini. 7.99

TRUFFLE PARMESAN FRIES

Tossed with truffle oil, shaved Parmesan, served with house burger sauce. 9.99

BURGERS & SANDWICHES

GRAFTON WINERY BURGER

Angus patty, smoked cheddar, sliced red onion, sliced tomato, arugula, house burger sauce, brioche bun. 15.99 (Add bacon \$2)

HARVEST TURKEY SANDWICH

Served Cold - Turkey, Apple Crisp cranberry chutney, smoked Gouda, spring mix, tomato, toasted ciabatta. 15.99

SHORT RIB GRILLED CHEESE

Harbor Red short rib, smoked Gouda, onions, au jus, toasted ciabatta. 21.99

GRILLED VEGGIE WRAP (V)

Served cold - Sun-dried tomato basil wrap, zucchini, yellow squash, eggplant, roasted red peppers, red onion, roasted garlic hummus. 15.99

PORTOBELLO PESTO SANDWICH (V)

Grilled portobello mushroom, roasted red peppers, tomato, arugula, mozzarella, pesto, toasted brioche bun. 16.99

****ALL BURGERS & SANDWICHES SERVED WITH FRIES OR HARBOR RED SALAD -- UPGRADE TO TRUFFLE FRIES FOR \$2.00****

SALADS

Add chicken \$7 -- Add Salmon \$9

HARVEST MARKET SALAD

Squash, goat cheese, candied pecans, Apple Crisp vinaigrette. 12.99

HARBOR RED GARDEN SALAD

Spring mix, pickled onions, cucumbers, pretzel croutons, Harbor Red vinaigrette. 10.99

KALE ME MAYBE CAESAR

Kale, chickpeas, parmesan, Rosé croutons, lemon-Caesar. 10.99

****Extra Sauces are \$1.00 each --Please make your server aware of any allergies--**
(GF) = Gluten Free (V) = Vegan

GRAFTON WINERY & BREWHAUS

FLATBREADS

(no modifications allowed)

THE FORAGER

Garlic cream, mushrooms, mozzarella, fried sage, herb drizzle. 14.99

FIG & PIG

Harbor Red fig jam, goat cheese, crispy prosciutto, arugula, chili-honey drizzle. 14.99

ORCHARD FLATBREAD

Roasted apples, Brie, caramelized onions, pecans, chili-honey drizzle. 14.99

MARGHERITA FLATBREAD

(V)

San Marzano tomato base, mozzarella, tomatoes, basil oil. 14.99

ENTRÉES

(available after 4 pm on Saturday and Sunday)

APPLE CRISP SALMON

(GF)

Pan-seared Atlantic salmon topped with house Apple Crisp wine sauce, served with roasted Brussels sprouts, garlic mashed potatoes, crispy shallots. 28.99

MUSHROOM PAPPARDELLE

Pappardelle pasta with sautéed mushrooms, shallots, garlic, cream, white wine, Parmesan, and fresh herbs. 23.99

SHORT RIB

& SMOKED GOUDA MAC

Cabernet-braised short rib over creamy smoked Gouda shells and cheese. 31.99

HERB ROASTED CHICKEN

(GF)

Airline chicken breast roasted with herbs, served with garlic mashed potatoes, sautéed kale, and Apple Crisp wine jus. 22.99

DESSERTS

(Add vanilla ice cream scoop for \$3)

BROWN BUTTER CAKE

Warm brown butter cake drizzled with Apple Crisp wine caramel sauce and a dusting of powdered sugar. 12.99

VINEYARD BROWNIE

Rich chocolate brownie with wine-infused chocolate drizzle, powdered sugar, and fresh mint. 10.99



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300 W Main St, Grafton, IL 62037

(618) 786-3001

thegriftonwinery.com

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *** Parties of ten or more may be charged a 20% gratuity ***