

Fleetwood

FARM WINERY
— EST. 1745 —

FLATBREADS (*Gluten free*)

SAUSAGE & WILD MUSHROOM: Mozzarella, Alfredo sauce, a blend of wild mushrooms and Italian sausage, drizzled with truffle oil | 25

PROSCIUTTO: Mozzarella and prosciutto, topped with fresh arugula and drizzled with a balsamic glaze | 23

BUFFALO CHICKEN: Seasoned roast chicken, mozzarella, local blue cheese and green onion with a savory Crystal hot sauce | 20

BBQ CHICKEN: Seasoned roast chicken, onion & mozzarella with a savory BBQ sauce | 20

PESTO CHICKEN: Seasoned roast chicken, mozzarella, sundried tomatoes, balsamic glaze, and topped with fresh basil and a nut-free pesto | 20

PEPPERONI: Mozzarella topped with pepperoni. It's a classic | 20

VEGGIE: Locksley Farm Garlic Herb Fromage Blanc & mozzarella, slow roasted herbed yellow tomatoes, artichoke hearts, mushrooms, roasted red peppers & onions drizzled with a balsamic glaze | 18

CAPRESE: Mozzarella, cherry tomatoes & fresh basil drizzled with balsamic glaze | 18

CHEESE & CHARCUTERIE | 39

A assortment of meats & local cheeses, served with slow roasted herbed yellow tomatoes, mixed nuts, cornichons, dried apricots, artisan bread & whole grain mustard.

MIXED BRAT BOARD | 37

An assortment of roasted Keilbasa, Spicy Italian Sausage & Bratwurst, served with sauerkraut, cornichons, artisan bread & whole grain mustard & horseradish cream.

CHEESE BOARD | 36

An assortment of local cheeses, served with slow roasted herbed yellow tomatoes, mixed nuts, cornichons, dried apricots, artisan bread & whole grain mustard.

BUILD YOUR OWN WRAP

Comes with whipped feta cheese, a medley of cucumber, cherry tomatoes and fresh dill and some pickled onions. Served with toasted bread and a bag Route 11 lightly salted potato chips.

VEGGIE WRAP | 17

ROASTED CHICKEN WRAP | 19

WARM CRAB DIP WITH ARTISAN BREAD | 19

A crowd pleasing warm crab dip with just the right amount of seasoning, served with artisan bread for dipping.

WARM CAMEMBERT WITH PEPPER JELLY | 18

A Camembert style cheese wrapped in pastry and baked until warm and melted, then topped with a sweet and slightly spicy pepper jelly.

FRESH BURRATA | 18

Burrata topped with sundried tomatoes, nut-free pesto and drizzled with balsamic glaze. Served with artisan bread.

WHIPPED FETA | 16

Whipped feta cheese topped with a medley of cucumber, cherry tomatoes and fresh dill, drizzled with olive oil and served with toasted naan.

BLACK BEAN HUMMUS (V) | 16

Black beans, seasoned with lime and cilantro for a new twist on a traditional hummus. Served with cucumbers, cherry tomatoes and sugar snap peas.

WHITE BEAN DIP (V) | 16

Great Northern beans blended with Meyer lemon infused oil and parsley, topped with a tomato cucumber salad. Served with cucumbers, cherry tomatoes and sugar snap peas.

ROASTED GARLIC HERB ARTISAN BREAD | 16

Delicious "Texas Toast" style garlic herb bread dusted with grated Manchego cheese.

TUSCAN OLIVE OIL WITH ARTISAN BREAD | 14

A locally sourced olive oil infused with a superior balance of fresh herbs including oregano, basil, rosemary & garlic.