

## Breakfast

### **LCW French Toast**

Artisan bread, Marcoot Creamery Quark cheese cream topping, Vermont maple syrup, sausage or bacon

8

### **LCW Breakfast Sandwich**

Choice of house sausage or thick cut bacon, egg, aioli, croissant, Colby jack, hash browns

11

### **Farmer's Omelette**

3 eggs, roasted peppers, onions, mushrooms, wilted spinach, smoked gouda, hash browns

10

### **Butcher's Omelette**

3 eggs, Krakauer, house sausage, local bacon, caramelized onion, Colby Jack, hash browns

10

### **LCW Breakfast Skillet**

Hash browns, sausage, chopped burger, bacon, caramelized onion, roasted peppers, 2 eggs, & bier cheese

12

## Appetizers

### **Pretzels & Bier Cheese**

Companion Bakery Pretzels, UCBC Schnickelfritz, bier cheese fondue

8

### **Spinach Artichoke Dip**

Fire roasted artichoke hearts, sautéed spinach, smoked Gouda

9

### **Potato Pancakes**

Shredded potato, chive, lemon herb yogurt, apple chutney

9

## Salads

### **Wilted Spinach Salad**

Baby spinach, bacon, spiced pecans, goat cheese, cremini mushrooms, warm bacon dressing

10

Seared Chicken + 4

## Boards

### **Wurst Sampler Board**

Sliced German style sausages, LCW bier cheese, LCW bier mustard, warm pretzel bites

19

### **Charcuterie**

Artisan German style cured meats and cheeses, house pickled vegetables, LCW bier mustard

17

## Sandwiches / Entrees

All sandwiches are served with choice of kettle chips, LCW potato salad or seasonal vegetable

### **German Sausage Skillet**

Selection of local sausages, house sauerkraut, LCW Bier Mustard, Pretzel

17

### **Cows Burger's \***

Original:

8 Oz Chuck, Tomato bacon jam, Colby jack, onion, bier mustard, aioli

11

### **LCW BLT**

Buttermilk brined chicken breast, smoked gouda, sautéed mushrooms, mustard demi, aioli

10

Thick cut local double smoked bacon, baby beefsteak tomato, Bibb, roasted garlic aioli, croissant roll

10

### **Add-On's**

Double smoked bacon +2  
Local fried egg +1

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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# LAKE CREEK WINERY



## Whites

**Vidal Blanc 22** (Available mid-summer)  
*This barrel fermented dry white wine begins with pear and apple flavors. A long subtle butter finish is part of this wine's signature style*

**Chardonnay 22**  
*A full bodied white wine featuring flavors of pear and fennel with a nice balance of oak and mineral*

**Vignoles 21**  
*This semi dry white wine features flavors of pineapple, orange zest, and nectarine. It has a straw-colored hue with nice acid and a slight sweetness to the finish*

**Valvin Muscat 19**  
*A big semi-sweet wine with scents of spearmint on the nose and flavors of mandarin orange, mint, and a creamy peach finish*

**Traminer 19**  
*Big floral aromas burst out of the glass in this German hybrid. Added sweetness can be credited for this wine's smooth finish*

**Farm House White 19**  
*A bouquet of honey-suckle with hints of honeydew and lush tropical fruit. Made from a blend of Valvin Muscat and Vignoles*

## Beer

- Urban Chestnut Zwickle - 5.50
- Urban Chestnut Schnicklefritz - 5.50
- Urban Chestnut Seasonal - 5.50
- Michelob Ultra - 3.50
- Bud Light - 3.50
- Bud Select - 3.50

## Reds

**Dry Red Table Wine 24**  
*Diversely appealing, and made from the Chambourcin grape, this medium bodied wine has a fruity character and soft finish*

**Farm House Red 21**  
*This easy drinking semi-dry red wine has light, fruity aromas, and is a blend of the St Vincent, Chambourcin, and Norton grapes*

**Farm House Sunset 19**  
*Produced from the Catawba grape, this wine has a bold fruit flavor and a pleasantly sweet finish.*

## Reserve Wines

**Cabernet Sauvignon- Lodi, CA 30**  
*Our Cabernet is hand harvested from a Lodi vineyard and aged in French oak for a minimum of 16 months. It has a deep ruby color with purple edges. Aromas are rich with black cherry, plum, cassis, cigar box, and cocoa*

**Winemakers Blend- Lodi, CA 28**  
*This wine is a distinct blend of Cabernet, Zinfandel, and Syrah. It has a slight hint of stone fruit on the nose with tastes of cherry, dried fig and tobacco that balances out with even acidity*

**Norton 28**  
*With aromas of cherry, nutmeg, and spice, as well as flavors of black current and plums. This wine is aged six months in American oak barrels.*

**Valley of the Monkey- Pinot Noir 26**  
*This German wine from Baden is a light, red, old world wine, reminiscent of cherry cola, with a caramel finish. This Pinot Noir is harvested later in a colder climate than normal leading to a sweeter, fuller bodied wine*

## Soft Drinks

- Coke, Sprite & Diet 2.50
- Gold Peak Iced Tea 2.50

## Wines by the Glass

- Chardonnay - 9
- Farm House White-8
- Farm House Red-8
- Dry Red Table Wine-9

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