



FOXCROFT WINE CO. MENU

MIXED NUTS * | 8
Smoked & Spiced

MARINATED OLIVES | 6
Orange Zest & Herbs

HOUSE-MADE RICOTTA | 14
Lemon, Olives, Arbequina Olive Oil, Crostini, Thyme & Black Pepper Honey

CHEESE & CHARCUTERIE | Small 17 | Large 28
Selection of Artisanal Meats & Cheeses, Honeycomb, Mustard, Pickles, Seasonal Jam, Cornichons, Lavash

BURRATA | 16
Fig & Bacon Jam, Arugula, White Balsamic, Grilled Crostini

TRUFFLE FRIES | 9
Truffle Aioli, Parmesan, Oregano

FOXCROFT SALAD | 10
Local Greens, Dried Apricot, Spiced Pecans, Gorgonzola, Champagne Vinaigrette
Add Pulled Chicken + 6 or Roasted Salmon # or Roasted Shrimp + 10

ROASTED BRUSSELS SPROUTS | 14
Vadouvan Yogurt, Feta, Chili & Pomegranate Spiked Honey

FOUR CHEESE FLATBREAD | 16
Blend of Three Cheeses, Herbs, Parmesan, Arugula, Pickled Onions
Add Wild Mushrooms or Chicken or Salami + 3

CHEF'S FLATBREAD | 16
Ask Our Staff About Today's Selection

HOUSE-GROUND BURGER # | 16
Ground Hanger Steak, Greens, Tomato, Grilled Onion, Truffle Aioli
Choice of Blue or Cheddar Cheese

CHEF'S WEEKLY FEATURE *
Ask Our Staff About Today's Featured Special

SIGNATURE DONUTS | 8
Salted Caramel and Chocolate Sauces

WHITE

	6 oz glass	2oz taste
Pinot Grigio Cavazza	11.00	4.00
Pinot Gris Conveyance	10.00	3.50
* Grüner Veltliner Anton Bauer	11.00	4.00
Sauvignon Blanc Villa Maria	11.00	4.00
* Bordeaux White Blend Mary Taylor	12.00	4.50
Riesling Dr. Hermann	10.00	3.50
Godello Valdesil "Montenovo"	14.00	5.00
Chardonnay De Wetshof "Limestone Hill"	13.00	4.50
* Grenache Blanc Priest Ranch	14.00	5.00
Chardonnay Styers Family	15.00	5.50

RED

Pinot Noir Correspondence Wine Co.	14.00	5.00
Pinot Noir Mulray	15.00	5.50
* Bourgogne Rouge (Pinot Noir) Cuvée des Renards	15.00	5.50
Duoro Red Blend Pomares	14.00	5.00
* Barbera d'Asti Violetta	10.00	3.50
Chianti Classico (Sangiovese) Villa Cafaggio	10.00	3.50
Cabernet Franc Le Grand Bouqueteau Chinon	12.00	4.00
Malbec Catena "Paraje Altamira"	14.00	5.00
Bordeaux Red Blend Thomas-Laurent	10.00	3.50
* Côtes du Rhône Guillaume Gonnet "Le Rêveur" Rouge	11.00	4.00
Cabernet/Merlot Chappellet "Mountain Cuvée"	18.00	6.00
Cabernet Sauvignon Herald	14.00	5.00
Tempranillo CVNE Viña Real Rioja Crianza	15.00	5.50
* Syrah Lone Birch	11.00	4.00

SPARKLING, ROSÉ & DESSERT

* Prosecco Cavazza	11.00	4.00
* Lambrusco Rosé Spumante Cleto Chiarli	10.00	3.50
Gamay Demi-Sec FRV100	15.00	5.50
Cremant de Bourgogne Cuvée des Renards	14.00	5.00
Champagne Bernard Gaucher (half bottle)	30.00	
* Pinot Blanc Blend Rosé Correspondence Wine Co.	14.00	5.00
* Cinsault Blend Rosé Chateau de Peyrassol	16.00	5.50
* Pinot Noir Rosé Villa Wolf	10.00	3.50
Skin-Contact Pinot Grigio Borgo Savaian "Aransat"	12.00	4.00
Ruby Port Smith Woodhouse "Lodge Reserve"		5.00

3, 2oz tastes

FEATURED FLIGHTS

Every Rosé Has It's Thorn	14.00
Pinot Noir / Cinsault / Pinot Blanc Blend	
Bubble Me Up, Scotty!	13.50
Glera / Chardonnay / Lambrusco	
Caught Red Handed	12.00
Barbera / Côtes du Rhône / Syrah	
Here Comes The Sun	13.50
Grüner Veltliner / Sauvignon Blanc / Grenache Blanc	