



Church Creek  
by Chatham Vineyards



## WINE FLIGHTS

### FULL FLIGHT

\$18.00 – A tasting of six wines

### HALF FLIGHT

\$9.00 – A choice of three wines

## WHITE & light-bodied

### 2024 CHURCH CREEK CHARDONNAY, STEEL-FERMENTED

**\$9 GLASS, \$25 BOTTLE, \$270**

100% Unoaked Chardonnay grown in well-drained, sandy loam bojac mundane soil, with a band of clay and high mineral content loaded with ancient shell. (About 35 million years ago, a meteor slammed into the earth near the southern tip of the Eastern Shore, displacing the soil and fragmenting the shell and mineralogy.) Aromas and flavors of honeysuckle, acacia, orange blossom, Meyer lemon, yellow apple, quince, candied pineapple, fresh ripe apricot, honeydew melon, fennel bulb, crushed oyster shells, and sea salt lead to a vibrant palate with mouthwatering acidity and a long finish..

### 2023 CHURCH CREEK CHARDONNAY, OAK-AGED

**\$9 GLASS, \$25 BOTTLE, \$270 CASE**

A well-integrated Chardonnay fermented & aged in French Oak. Aromas of Meyer lemon blossom, honeysuckle, yellow apple, ripe pineapple, wet stone, and vanilla lead to a mineral-driven palate of ripe apple. The result is a pleasing combination of pear, green apple, and lemon zest with fresh acidity.

### 2023 CHURCH CREEK ROSÉ

**\$9 GLASS, \$25 BOTTLE, \$270 CASE**

*100% Merlot*

A vibrant, fruit-forward Rosé that perfectly captures the essence of a sun-soaked Shore day. Aromas and flavors of gardenia, cherry blossom, strawberry, raspberry, Rainier cherry, blood orange, rhubarb, red plum, pomegranate, sweet herbs and crushed seashells, with a kiss of salinity and refreshing acidity..

## REDS & blends

### 2022 CHURCH CREEK MERLOT

**\$9 GLASS, \$24 BOTTLE, \$258.20 CASE**

*88% Merlot, 12% Petit Verdot*

A versatile and food-friendly Merlot that complements a variety of grilled or roasted meats. Grown in this maritime climate on well-drained soils, our merlot develops into a well-balanced wine full of cherry and cranberry, with a soft tannic structure. Hints of brown spice linger on the palate.

### 2023 CABERNET FRANC

**\$9 GLASS, \$26 BOTTLE, \$280.80 CASE**

*88% Cabernet Franc, 7% Petit Verdot, 5% Merlot*

Aromas of violet, lavender, wild raspberry, black cherry, plum sauce, sweet sage, warm baking spices and cedar lead to a medium-bodied palate with flavors of Chambord, cherry, plum, raisins, Herbs de Provence, fennel, clove, nutmeg and cedar..

### 2022 VINTNER'S BLEND

**\$10 GLASS, \$28 BOTTLE, \$302.40 CASE**

*43% Merlot, 36% Cabernet Franc, 21% Petit Verdot*

An elegant Bordeaux-style blend from the winemaker's favorite French oak barrels. The Cabernet Franc-based 2021 blend has ripe tannic structure and bright acidity with full-bodied notes of red fruit – especially Bing cherry. Notes of brown spice on the nose and a silky-smooth mouth feel round out this lovely blend.

**MAY BE SUBSTITUTED IN A FLIGHT:**

### 2018 LATE HARVEST DESSERT WINE

**\$9 GLASS, \$25 BOTTLE, \$270 CASE\***

*100% Merlot; 8% residual sugar. A port-style dessert wine.*

This full-bodied wine oozes dried fruit notes of raisin, dates, and mission fig with a lingering, viscous mouth feel, perfect for dessert.



## Bites & Shareables

### CHEESE PLATE

**\$18.00**

#### **Beemster Classic Cheese**

*18-month aged golden gouda cheese, a hard cheese, the flavor is nutty, buttery with a slightly caramel finish*

#### **Served With**

**Chatham Loaf** from the Mason Avenue Bakery:

*A demi-loaf of sourdough baked with Cabernet Franc, dried cranberries and pecans*

### Add To Your Cheese Plate

#### **OLLI'S Salami**

Calabrese or Genoa

**\$6.25**

**Olives** – Greek, Italian, Castelvetrano (Green)

**\$10.50**

### GLUTEN-FREE

#### **Wicked Crisps**

Assorted Flavors

**\$6.99**

#### **Grain Free Pretzels**

Assorted Flavors

**\$3.25**

### SPECIAL BITES

#### PIZZA

**Table 87 Original Coal Fired Pizza, handmade and baked in Brooklyn, New York. Coal oven pizza has a slightly charred, crispy crust**

Coal Oven Margherita 10"

**\$12.00**

Coal Oven Pepperoni 10"

**\$13.00**

#### **CAVIAR Giaveri Osetra from Italy**

*Served with*

*crème fraiche and chips*

**\$42.00**

*12 gram serving & accoutrements*

### OTHER GOODIES

#### **BIRDIE'S Pimento Cheese**

Assorted Flavors

**\$13.25**

#### **Firehook Baked Crackers**

Assorted Flavors

**\$8.50**

#### **Hummus w/Pita Chips**

Assorted Flavors

**\$9.00**

#### **Chatham Vineyards Branded Peanuts**

*By Plantation Peanuts of Wakefield VA*

Assorted Flavors

**\$8.00**

Dark Chocolate Covered Peanuts

**\$8.75**

#### **Beemster Aged Gouda Cheese Slice**

**\$12.00 each**

### Non-Alcoholic Beverages

#### TOST

Sparkling White Tea

**\$5.99**

Sparkling & Flavored Waters

**\$3.25**