

NOBOLEIS VINEYARDS FOOD MENU

PIZZAS

14" ST. LOUIS STYLE THIN CRUST
12" UDI'S GLUTEN FREE CRUST

TUSCAN \$22

PROSCIUTTO, ARTICHOKE HEARTS, &
KALAMATA OLIVES DRIZZLED W/
OLIVE OIL & BALSAMIC GLAZE

TRY W/ OUR UNOAKED NORTON

MEAT \$22

PEPPERONI, SAUSAGE, HAMBURGER, & BACON

VEGGIE \$22

BLACK OLIVES, GREEN PEPPERS, ONION,
ARTICHOKE HEARTS & MUSHROOM

THE CITY \$22

BACON, PEPPERONI, JALAPENOS,
RED ONION & DRIZZLED W/ RANCH
DRESSING

CHICKEN \$24

CHICKEN, ARTICHOKE, BACON, RED ONION,
MUSHROOM W/ A ROASTED GARLIC & OLIVE
OIL BASE & DRIZZLED W/ RANCH

BUILD YOUR OWN \$15/ \$2 PER TOPPING

PEPPERONI, SAUSAGE, HAMBURGER, BACON,
PROSCIUTTO, CHICKEN, BLACK OLIVES, GREEN
PEPPERS, ONION, ARTICHOKE HEARTS,
MUSHROOMS, KALAMATA OLIVES, JALAPENOS

FLATBREADS

MEXICAN STREET CORN \$15

OLIVE OIL BASE, ROASTED CORN, SOUR CREAM MAYO,
LIME JUICE, COTIJA CHEESE, CILANTRO, JALAPENO
PEPPERS

ADD CHICKEN \$2 ADD SALSA VERDE PULLED PORK \$3

BUFFALO CHICKEN \$15

BUFFALO CHICKEN DIP, PICKLED RED ONIONS,
BLUE CHEESE CRUMBLES

SHAREABLES

BAVARIAN PRETZELS \$8

W/ HONEY MUSTARD & ROASTED RED
PEPPER GARLIC DIPPING SAUCES

FRENCH BAGUETTE \$7

SERVED TOASTED W/ SEASONED OLIVE
OIL & PAT'S HOMEMADE PESTO.

HUMMUS TRAY \$12

CARAMELIZED ONIONS, SNAP PEAS,
CARROTS, KALAMATA OLIVES SERVED W/
WARM NAAN BREAD

BAKED BRIE \$15

PUFF PASTRY WRAPPED SERVED W/
AUGUSTA MADE FRUIT PRESERVES,
GRAPES, & CROSTINI

TRY W/ OUR BARIL DE BLANC

SANDWICHES

SERVED W/ ORIGINAL GOAT CHIPS

THE LOU \$17

SALAMI GENOA, COPPA, MORTADELLA W/
PISTACHIO, PROSCIUTTO, PROVOLONE, RED WINE
VIN, HOUSE GIARDINIERA, SERVED WARM OR COLD
ON AN ITALIAN HOAGIE.

TRY W/ OUR NORTON

THE CLUCKER \$17

FRIED CHICKEN, PROVOLONE, COLESLAW, PICKLED
RED ONIONS, HOUSE GIARDINIERA, AND CHILI
CRISP MAYO SERVED ON A TOASTED CIABATTA BUN.

SUBSTITUTE SALSA VERDE PULLED PORK \$17

FIG AND PROSCIUTTO \$15

FRESH FIGS, PROSCIUTTO, LEMON WHIPPED GOAT
CHEESE, HONEY, BALSAMIC GLAZE, ARUGULA, AND
LEMON VINAIGRETTE.

TRY W/ OUR DRY VIGNOLES

NOBOLEIS VINEYARDS GRAB N' GO

Off the Shelf

POPCORN

FRENCH VANILLA ALMOND \$8

CHOCOLATE & CARAMEL \$8

CHEDDAR \$7

CRACKERS

SEA SALT FLATBREAD \$7

CRUNCHMASTER *GF \$7

CRUNCHY CHEESE *GF

PEPPER JACK \$7

GOUDA \$7

CHEDDAR \$7

LOCAL FAVORITES

GOAT CHIPS \$3

CHOCOLATE ALMONDS \$9

FROSTED PRETZELS \$7

WANDERLUST CHOCOLATE

DARK CHOCOLATE \$5

SEASONAL ROTATION

TRY W/ OUR VOL. X PORT

MILK CHOCOLATE \$4

WHITE CHOCOLATE \$5
SEASONAL ROTATION

Farm to Fridge

PAT'S CHICKEN SALAD

HOUSE MADE W/ CAPERS, ALMONDS, & DILL.
SERVED WITH TOASTED CROSTINI.

7OZ \$9

TRAY W/ CHEESE, GRAPES, & TOASTED
CROSTINI \$14

MARINATED OLIVES \$7

GREEN OLIVES, KALAMATA OLIVES, OLIVE
OIL, GARLIC, ROSEMARY, & ORANGE

TRY W/ OUR VERMOUTH

GIARDINIERA \$7

PICKLED CARROTS, CELERY, ONIONS, RED
PEPPERS, CAULIFLOWER, JALAPENOS, & GARLIC.

THIS GARNISH TO OUR POPULAR LOU
SANDWICH IS PERFECT TO ADD TO YOUR OWN
SANDWICHES OR PIZZAS AT HOME!

VOLPI CHARCUTERIE BOARD \$20

MOZZARELLA CHEESE, GENOA SALAME,
UNCURED PEPPERONI, CRACKERS, ROASTED
ALMONDS, ORGANIC CRANBERRIES

SALAME

VOLPI CHIANTI SALAME \$13

SALUME BEDDU VENETO \$14

ARTISAN CHEESE

HEMMES BROS SMOKED CHEDDAR \$10

MILTON AGED CHEDDAR \$9

BAETJE FARMS LEMON CURD \$9

BAETJE FARMS HERBS DE PROVENCE \$9