# anytime menu

Availability may vary. Gluten-free crackers may be substituted for Baguette.

# Flying Otter Vineyard & Winery

#### **BREAD BASKET | 6**

Served with olive oil and Parmesan cheese.

#### **BRUSCHETTA | 6**

Crostini topped with mozzarella cheese, herbed tomatoes, and balsamic vinegar.

#### MICHIGAN CHICKEN SALAD WRAP | 12

Roasted chicken salad with dried cherries and basil.

#### **SMOKED SALMON SPREAD | 12**

House-smoked Atlantic Salmon blended with cream cheese and 11 secret herbs and spices. Served with w/crackers or baguette.

## **VINEYARD PLATTER | 16**

A selection of meats and cheeses paired with assorted antipasti, served with bread, oil, and Parmesan.

# grill menu

(Friday and Saturday, 5:00 - 8:00 pm)

(Burgers are cooked to order. All grill items take time, and we get busy-please be patient.)

## BURGER | 12

1/3 lb. burger on a toasted bun, served with chips.

#### **CHICKEN SANDWICH | 12**

Grilled chicken breast on a toasted bun, served with chips.

**Included** – Available on the condiment table, add your own: onion, lettuce, tomato, ketchup, mustard, mayo, and pickle! **Extra add-ons, \$1.50 each:** Provolone or American cheese | Bacon slice

#### FLATBREAD PIZZA

Warm, crispy flatbread topped with tomato sauce, herbs, and mozzarella. (Gluten-free bread may be available upon request, additional \$2.50)

- PLAIN MOZZARELLA | 10
- PEPPERONI | 11
- VEGGIE (PEPPERS, ONION, OLIVES) | 12

<sup>\*</sup>Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# desserts

## CHOCOLATE TRUFFLE | 5 (À LA CARTE) | 15 (PAIRED)

Decadent chocolate-covered truffles, available with your choice of:

- > CHOCOLATE CREAM-FILLED
- > PEANUT BUTTER CREAM-FILLED

Pair with a glass of dessert wine or enjoy à la carte.



#### CHEESECAKE | 6

A slice of classic cheesecake from Luscious Dessertz in Adrian, topped with your choice of raspberry or chocolate glaze.

## **DESSERT PLATTER | 9**

Assorted cookies, chocolates, and seasonal fruit.

\*Our menu is subject to change based on seasonal availability. Each board is uniquely prepared and may vary weekly or even daily. Wine pairings are suggestions and may also vary.

\*Please Note: Our menu items are prepared in an environment that may contain **gluten, peanuts, tree nuts, dairy, soy, and other allergens**. While we do our best to avoid cross-contamination, we cannot guarantee it. Please inform our staff of any allergies or dietary restrictions, and we will do our best to accommodate you. We appreciate your understanding!