



Potomac Point Winery & Vineyard

FATHER'S DAY FEST

Le Grand Cru Platter- \$32

Cheese: Peppered Pecorino, Merlot Bellavitano, Truffle Honey Goat Cheese

Meats: Prosciutto, Soppressata, Calabrese

Served with Assorted Breads, Marinated Olives, Stone Fruit Chutney, Grapes, Candied Nuts, and Strawberries

Baby Wedge Salad-GF \$10

Baby Iceberg, Peppered Bacon, Pickled Shallots, Tomato, Bleu Cheese Dressing

Citrus Salad- GF \$11

Field greens, Fennel, Toasted Almonds, Feta, Orange, Poppy Seed Dressing

Spring Salad-\$12

Spinach, Tomato, Cucumber, Shaved Carrot, Goat Cheese, Focaccia Crouton, Avocado Vinaigrette

Pulled Pork Sandwich-\$14

Slow roasted pork shoulder with house made bourbon BBQ sauce served on a fresh potato bun served with corn bread and corn on the cob with your choice of Potato salad or Coleslaw

Baby Back Ribs-\$26

Half rack of hand dry rubbed ribs served with corn bread and corn on the cob with your choice of Potato salad or Coleslaw

BBQ Chicken-\$20

Marinated grilled half chicken served with corn bread and corn on the cob with your choice of Potato salad or Coleslaw

Steak and Eggs*- \$20

8 oz. Coulotte Steak, Two Eggs, Home Fries, Chimichurri

Crab Cake Benedict- \$16

Poached Eggs, English Muffin, Old Bay Hollandaise, Home Fries

Bistro Breakfast-\$12

Two Eggs, Cherrywood Smoked Bacon, Home Fries, Brioche Toast, Whipped Seasonal Butter

Kids Scramble- \$8

Scrambled Eggs, Home Fries

*Our Bistro food is prepared with love not haste; please allow up to 30 minutes to be served
Relax, wine a little and enjoy! For parties of 8 or more, a gratuity of 20% will be added.
GF-Gluten Free Items V-Vegetarian*