

BLACK ANKLE

wineyards

Tastings and Flights

Featured Tasting *Complimentary for members and their guests* **\$25/person**
Join us at any bar where a BAV Wine Educator will take you on an in-depth journey of our current releases

Mother's Day Wine + Dessert Pairing *Served Tableside, Limited Availability, Gluten-Free* **\$58/flight**
2024 Piedmont paired with a Spiced Peach and Orange Blossom Cheesecake
2024 Merlot Rosé with Rose Water Cake Jar with Blueberry Compote and Ecuador Vanilla Bean
2022 Crumbling Rock Dark Chocolate Brownie with Ganache and Cherry Purée

Mother's Day Dessert Only Trio *Limited Availability* **\$18/trio**
Desserts Provided by Cake by Jason, gluten-free

By the Glass or Bottle

Mix and match any 12 bottles and receive our 10% members case discount

Whites, Rosé + Sparkling

2024 Piedmont 34% Albariño, 26% Grüner Veltliner, 20% Chardonnay, 15% Viognier, 5% Muscat	\$15/glass	\$50/bottle \$540.00/case
2023 Luma Sparkling Rosé 100% Petit Verdot	\$15/glass	\$49/bottle \$529.20/case
2024 Barrel-Fermented Grüner Veltliner 100% Grüner Veltliner	\$15/glass	\$48/bottle \$518.40/case
2024 Bedlam 45% Chardonnay, 43% Sauvignon Blanc, 8% Grüner Veltliner, 4% Viognier	\$14/glass	\$44/bottle \$475.20/case
2024 Rosé 36% Merlot, 29% Cabernet Sauvignon, 24% Petit Verdot, 4% Tempranillo, 3% Cabernet Franc, 2% Mourvèdre, 2% Grenache	\$13/glass	\$42/bottle \$453.60/case
2023 Chardonnay <i>Live Edge Vineyard</i> 100% Chardonnay	\$12/glass	\$40/bottle \$432.00/case

Reds

2022 Crumbling Rock 47% Cabernet Sauvignon, 29% Cabernet Franc, 18% Merlot, 6% Petit Verdot	\$22/glass	\$76/bottle \$820.80/case
2023 Phyllite 100% Syrah	\$22/glass	\$76/bottle \$820.80/case
Feldspar VII 55% Cabernet Sauvignon, 22% Cabernet Franc, 21% Merlot, 2% Petit Verdot	\$22/glass	\$76/bottle \$820.80/case
Slate 10 43% Cabernet Sauvignon, 22% Merlot, 20% Cabernet Franc, 15% Petit Verdot	\$22/glass	\$76/bottle \$820.80/case
2022 Rolling Hills 38% Cabernet Franc, 34% Petit Verdot, 17% Cabernet Sauvignon, 11% Merlot	\$15/glass	\$51/bottle \$550.80/case
2023 Passeggiata A light to medium-bodied red blend; enjoy with a slight chill!	\$14/glass	\$44/bottle \$475.20/case

Magnums

M Non-Vintage *Great for groups of 4 or more!* **\$150/bottle**
45% Merlot, 34% Malbec, 12% Cabernet Franc, 9% Cabernet Sauvignon
\$810.00/case

Sweets or Non-Alcoholic

2023 Terra Sol Dessert, Late-Harvest	\$18/glass	\$60/bottle \$648/case
Terra Dulce X Dessert, Port-Style	\$16/glass	\$54/bottle \$583.20/case

Tasting Room Favorites

Visit our Shoppe for a grab-n-go selection of local and artisan snacks

Warm Baguette **\$5**
Cheese and Charcuterie Board *serves 2* **\$65**

BLACK ANKLE

vineyards

Weekend Food Menu

Cheese + Meat Boards (serves 2)

Local Artisanal Cheeses Board  \$27

smoked rogue river blue, cypress grove midnight moon, humboldt fog
served with toast points, raw honey, hickory smoked almonds, fresh apple

Select Cured Meats Board \$27

sweet coppa, berkshire lonza, alto adige speck
served with toast points, housemade pickles, olives

Cheese and Charcuterie Board \$65

a mix of both boards

Lite + Fresh

Fruit Cup  \$6

medley of fresh, cut fruit

Avocado Toast  \$18

sprouts, heirloom tomato, lemon ricotta, olive oil
gluten-free option available

Grilled Cheese  \$9

gluten-free option available

Spring Salad (gf)  \$16

arugula, snap peas, strawberries, French breakfast radish,
fresh cucumber, raw honey vinaigrette

Crispy Potatoes (gf) \$15

scallion pesto with pickled lunch box peppers, garlic aioli

Hearty + Wholesome

Breakfast Burrito \$18

tater tots, scrambled eggs with cheese, Black Ankle chorizo

The Farmer Wayne Smash Burger \$15

add a patty \$5

American cheese, caramelized onion, pickle, ankle sauce
gluten-free option available

Pup Patty \$6


100% unseasoned beef patty smashed & grilled,
because dogs can't have Crumbling Rock!

Sweets + Treats

Lemon Tiramisu  \$12

a light refreshing twist on a classic Italian favorite made with
lemoncello from Patapsco distillery

All of our bread is coming from Blue Door Bakery

 *vegetarian, (gf) gluten-free*

Please make our team aware of any allergies, we will try our best to avoid cross-contamination. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

05/08/26