

BLACK ANKLE

vineyards

Tastings and Flights

Featured Tasting <i>Complimentary for members and their guests</i> Join us at any bar where a BAV Wine Educator will take you on an in-depth journey of our current releases	\$25/person
White Wine Flight <i>Served Tableside</i> 2024 Bedlam, 2024 Piedmont, 2024 Rosé	\$22/flight
Mixed Wine Flight <i>Served Tableside</i> 2023 Live Edge Vineyard Chardonnay, 2024 Rosé, Slate 10	\$26/flight
Red Wine Flight <i>Served Tableside</i> 2023 Passetgiata, 2022 Rolling Hills, 2022 Crumbling Rock	\$28/flight

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 100% Petit Verdot	\$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 Passetgiata A light to medium-bodied red blend; enjoy with a slight chill!	\$14/glass	\$44/bottle \$475.20/case

Magnums

M Non-Vintage <i>Great for groups of 4 or more!</i> 45% Merlot, 34% Malbec, 12% Cabernet Franc, 9% Cabernet Sauvignon	\$150/bottle \$810.00/case
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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 <i>serves 2</i>	\$65

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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 ---

Sourdough Focaccia  \$12

whipped wild honey butter

Citrus Salad (gf)  \$16

arugula, roasted badger flame beets, cara cara oranges, yogurt,
togarashi, fresh basil, apple cider vinaigrette

Spring Salad (gf)  \$16

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

Tempura Fried Maitake Mushroom (gf)  \$15

fresh citrus and spicy curry aioli

Crispy Potatoes (gf)  \$15

scallion pesto with pickled lunch box peppers, garlic aioli

Arancini \$13

Sicilian rice balls stuffed with Gruyère cheese,
san marzano tomato sauce

Hearty + Wholesome ---

Vegetable Wrap  \$14

sautéed onions, romesco, baby arugula, lemon ricotta

Black Ankle Sausage \$16

spicy Italian sausage, amoroso roll, basil aioli,
pickled shallots, garlic chips

The Farmer Wayne Smash Burger \$20

add a patty \$5

American cheese, caramelized onion, pickle, ankle sauce

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.