

Tastings and Flights

Featured Tasting Join us at any bar where a BAV Wine Educator will take you on an in-depth journey of our current releases	\$25/person
Mixed Wine Flight <i>Served Tableside</i> 2021 Grüner Veltliner, 2024 Bedlam Rosè, House Syrah	\$28/flight
Red Wine Flight <i>Served Tableside</i> 2023 Rolling Hills, Slate 11, 2023 Crumbling Rock	\$32/flight

By the Glass or Bottle

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

Whites + Rosé

2024 Sauvignon Blanc Clone 530 100% Sauvignon Blanc	\$15/glass	\$49/bottle \$529.20/case
2024 Bedlam Rosé 33% Chardonnay, 31% Sauvignon Blanc, 27% Petit Verdot, 6% Grüner, Veltliner, 3% Viognier	\$14/glass	\$44/bottle \$475.20/case
2021 Grüner Veltliner 100% Grüner Veltliner	\$14/glass	\$44/bottle \$475.20/case

Reds

2023 Crumbling Rock 45% Cabernet Franc, 38% Cabernet Sauvignon, 12% Merlot, 5% Petit Verdot	\$23/glass	\$78/bottle \$842.40/case
2019 Leaf-Stone 100% Syrah	\$23/glass	\$78/bottle \$842.40/case
Slate 11 39% Cabernet Sauvignon, 32% Cabernet Franc, 25% Merlot, 3% Petit Verdot, 1% Malbec	\$23/glass	\$78/bottle \$842.40/case
2023 Rolling Hills 67% Merlot, 15% Cabernet Sauvignon, 11% Petit Verdot, 7% Malbec	\$15/glass	\$52/bottle \$561.60/case
House Syrah 100% Syrah	\$14/glass	\$62/carafe

Magnums *Great for groups of 4 or more!*

2017 Leaf Stone 100% Syrah	\$180/bottle \$972.00/case
M Non-Vintage 45% Merlot, 34% Malbec, 12% Cabernet Franc, 9% Cabernet Sauvignon	\$130/bottle \$702.00/case

Sweets or Non-Alcoholic

Terra Dulce X Dessert, Port-Style	\$14/glass	\$45/bottle \$486.00/case
2023 Terra Sol Dessert, Late-Harvest	\$10/glass	\$34/bottle \$367.20/case
Leitz Zero Point Five Sparkling Rosé <i>non-alcoholic</i>	\$14/glass	

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

A 20% gratuity will be automatically added to all tabs left open at the end of the day.

BLACK ANKLE

vineyards

Weekend Food Menu

Cheese + Meat Boards (serves 2)

Cheese and Charcuterie Board \$65

Chefs selection of three meats and three cheeses with seasonal accoutrements and house made toast points

Vegetarian option available by request

Lite + Fresh

Sourdough Focaccia \$13

whipped fall squash butter

Roasted Root Vegetable Burrata \$21

roasted beets, turnips, carrots, rutabaga, house-made croutons

Italian Cold Cut \$21

speck, salami, ham, pepperoni, arugula, tomato, onion, oil and vinegar

Straciatella and Romesco Sandwich \$17

house romesco, straciatella, roasted mushrooms, baby arugula, focaccia (contains nuts)

Delicata Squash (gf, vegan) \$19

miso roasted delicata squash, rainbow carrots, carrot purée, Thai basil, pumpkin seeds

Hearty + Wholesome

Steak Frites (gf) \$34

8oz flank steak, shoestring fries, black pepper au poivre, chives

Grilled Pork Chop (gf) \$27

boneless pork chop, grilled broccoli, carrot purée, pork jus, salsa macha

The Farmer Wayne Smash Burger \$20

add a patty \$6

American cheese, caramelized onion, pickle, ankle sauce

Crispy Nashville Chicken Sandwich \$17

marinated and breaded, served with a dill crema and house-made pickles

Kids Burger \$14

Kids Grilled Cheese \$10

Side of Fries (gf) \$9

Sweets + Treats

Seasonal Desserts \$13

Each week we are crafting desserts based on what is seasonally available from our local farms. Please ask for our weekly selections!

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.

10/16/26