BLACK ANKLE
vineyards

Tastings and Flights

Featured Tasting — **$25/person**
Join us at any bar where a BAV Wine Educator will take you on an in-depth journey of our current releases

Mixed Wine Flight *Served Tableside* — **$30/flight**
2024 Reserve Chardonnay, 23 Rolling Hills, 23 Crumbling Rock

Red Wine Flight *Served Tableside* — **$32/flight**
2023 Rolling Hills, Slate 11, 2023 Crumbling Rock

By the Glass or Bottle

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

Sparkling + Whites

2021 Malintzi *The Tree Decorating Wine* 92% Grüner Veltliner, 8% Viognier		**$64/bottle** **$691.20/case**
2024 Reserve Chardonnay *The Holiday Kitchen Command Center Wine* 100% Chardonnay	**$17/glass**	**$58/bottle** **$626.40/case**
2021 Grüner Veltliner *The Gift Wrapping Marathon Wine* 100% Grüner Veltliner	**$14/glass**	**$44/bottle** **$475.20/case**

Reds

2022 Cabernet Sauvignon *The Holiday Movie Marathon Wine* 88% Cabernet Sauvignon, 8% Merlot, 4% Petit Verdot	**$25/glass**	**$82/bottle** **$885.60/case**
2023 Crumbling Rock *The Doorbell Won't Stop Ringing Wine* 45% Cabernet Franc, 38% Cabernet Sauvignon, 12% Merlot, 5% Petit Verdot	**$23/glass**	**$78/bottle** **$842.40/case**
2019 Leaf-Stone *The Outdoor Light Installation Wine* 100% Syrah	**$23/glass**	**$78/bottle** **$842.40/case**
Slate 11 *The Family Game Night Wine* 39% Cabernet Sauvignon, 32% Cabernet Franc, 25% Merlot, 3% Petit Verdot, 1% Malbec	**$23/glass**	**$78/bottle** **$842.40/case**
2023 Rolling Hills *The Last-Minute Shopping Wine* 67% Merlot, 15% Cabernet Sauvignon, 11% Petit Verdot, 7% Malbec	**$15/glass**	**$52/bottle** **$561.60/case**

Magnums *Great for groups of 4 or more!*

2017 Leaf Stone *The Holiday Occasion Maker Wine* 100% Syrah	**$180/bottle** **$972.00/case**
M Non-Vintage *The Family Tradition Keeper Wine* 45% Merlot, 34% Malbec, 12% Cabernet Franc, 9% Cabernet Sauvignon	**$130/bottle** **$702.00/case**

Sweets or Non-Alcoholic

Terra Dulce X *The Night Before Assembly Project Wine* Dessert, Port-Style	**$14/glass**	**$45/bottle** **$486.00/case**
2023 Terra Sol *The Cookie Decorating Station Wine* Dessert, Late-Harvest	**$10/glass**	**$34/bottle** **$367.20/case**
Leitz Zero Point Five Sparkling Rosé *non-alcoholic*	**$14/glass**	
Leitz Zero Point Five Sparkling Riesling *non-alcoholic*	**$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 *serves 2* — **$65**

Because the Holidays Call for Backup

From tackling the holiday shopping to taking charge of the kitchen, we've matched our wines with the season's most recognizable activities. Flip over for the full story and find your holiday survival wine!

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

Enjoyed the wines from today? Ask us about becoming a BAV Member!
WiFi: Vineyard Guest @blackanklevineyards blackankle.com

11/20/26

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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

Fall Beet Salad **$21**
roasted beets, turnips, carrots, rutabaga, hard boiled egg, house-made croutons

Italian Cold Cut **$21**
speck, salami, ham, pepperoni, arugula, tomato, onion, oil and vinegar

Delicata Squash (gf) **$16**
delicata squash, rainbow carrots, roasted tomatoes, salsa macha, sherry vinaigratte

Red Ember Brussels (gf) **$18**
roasted brussels sprouts with gochujang, rapini, cilantro, lime crispy shallots

Hearty + Wholesome

Steak Frites (gf) **$34**
8oz flank steak, shoestring fires, black pepper au poivre, chives

Korean BBQ Half Chicken (gf) **$27**
half a grilled chicken, house made KBBQ sauce, arugula salad

Mushroom Risotto (gf) **$21**
Manchester Farms mushroom blend, white wine butter risotto

The Farmer Wayne Smash Burger **$20**
add a patty **$6**
add fries **$4**
American cheese, caramelized onion, pickle, ankle sauce

Crispy Nashville Chicken Sandwich **$19**
add fries **$4**
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

Dulce de Leche Chocolate Tart **$13**
whipped cream, plum compote

Apple Pie **$15**
French vanilla bean ice cream, salted caramel

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.

11/20/26

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SOUP'S ON SUNDAY!

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

Flight Pairing

Fireside Flight **$40**
A winter-inspired tasting of three wines, each paired with a thoughtfully crafted bite, curated by Chef Tony. Enjoy our 2021 Grüner Veltliner with apricot and Parmesan-filled pâte à choux, 2023 Crumbling Rock with roasted fig and brown butter, and Slate 11 with a chocolate truffle. Three wines, three small bites, and a little something special for the season.

Soup

Cream of Crab Soup **$16**
Chesapeake style cream of crab

Vegetable Minestrone **$15**
hearty vegetable soup with orzo

Soup is served with choice of a ciabatta or gluten-free roll.

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11/22/26