

THE VINTNER'S KITCHEN

SIGNATURES

SPICED NUTS 4

MEDITERRANEAN HUMMUS 7

Scratch made, garlic confit with warmed spiced pita

Extra pita points 1

FRESH LOCAL LOAF PRETZEL 5

with creole mustard

Add warm jalapeño or bacon pimento 1.5

PIMENTO CHEESE 7

Queen Charlotte's jalapeño or smoked cheddar

& bacon pimento with spiced tortilla chips

NACHOS 8

Seasoned beef, tortilla chips, pepper jack, topped with house-made pico, red onions, jalapeños & sour cream

Sub chicken add 1

VINTNER'S SMOKED WINGS 10

Dry rubbed and oven fried, ranch or Blue cheese

Toss them in house buffalo add .50

CRISPY DUCK WINGS 9.5

Oven crisped, hoisin-sesame glaze, micro basil

(Please allow at least 15 minutes)

BBQ CHICKEN QUESADILLA 8

Roasted chicken, jalapeño jack, pico

& honey BBQ sauce

SHORT RIB QUESADILLA 11

Braised beef short rib, red pepper & sweet onion melange

roasted garlic, crimini, mozzarella pepper jack blend, chili aioli

HOT CRAB DIP 10

Jumbo lump crab, house-made with spiced pita & lemon

P.B.L.T AND CHIPS 8

Queen Charlotte's bacon pimento cheese,

applewood smoked bacon, arugula, tomato,

balsamic reduction, on toasted "Local Loaf" sour dough

VINTNER'S CHICKEN CLUB AND CHIPS 9

Herb roasted chicken breast, applewood smoked bacon,

butter bib lettuce, tomato, basil aioli, garlic-onion brioche

PORK BELLY TACOS (2) 8

Hoisin-sesame glazed pork belly, broccoli-cranberry slaw

crispy wontons, chili aioli

FLATBREADS

SHORT RIB 13

Beer braised short rib, garlic oil, caramelized red peppers & sweet onions, mozzarella, arugula, chili aioli

"ALL THINGS GOOD" 12

pesto, smoked prosciutto,

fire-roasted tomatoes, artisan cheese blend, balsamic reduction

BUFFALO BLUE 12

Roasted chicken, house buffalo sauce,

pico, jalapeños, mozzarella, Point Reyes blue

CHICKEN PESTO 12

roasted chicken, bacon,

fire-roasted tomatoes, mozzarella

MUSHROOM 12

Crimini, roasted garlic, mozzarella,

Parmesan Reggiano, truffle oil, herbs

SPICY SALAMI & TOMATO 12

Vesuvio, hot sopressata, house marinara,

romas, mozzarella, chili flakes

MARGHERITA 11

house marinara, romas,

house-made mozzarella, micro basil

PEPPERONI 11

classic style with house marinara

CHEESE 10

classic style with house marinara

and fresh mozzarella



VINTNER WINE MARKET Arboretum Shopping Center • 8218 Providence Road • Charlotte, NC 28277

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SALADS

FARMERS MARKET SALAD 7

Tega Hills Farm lettuces, roasted tomatoes, onions, parmesan, almonds, dijon cider vinaigrette

ARUGULA SALAD 7

Baby arugula, toasted pecans, dried cranberries, fresh goat cheese, balsamic vinaigrette

Add herb roasted chicken to any salad 3.5

ARTISAN CHEESE PLATES

Select your cheese from the list below. Plates include olives, marcona almonds, grapes, jam and crackers

ONE OUNCE PORTIONS

3 cheeses 14 • 4 cheeses 16 • 5 cheeses 18

TWO OUNCE PORTIONS

3 cheeses 20 • 4 cheeses 23.5 • 5 cheeses 27.5

Pairs well with Beer:

*Cabot Clothbound Cheddar
Grafton Maple Smoked Cheddar
English Blue Stilton
Harlech Cheddar
with Horseradish
Red Dragon Cheddar
with Ale & Mustard Seed
Cahill Farms Irish Porter Cheddar
Chimay Grand Cru
Reypenaer Gouda 1 yr
Point Reyes Farmstead Blue*

Pairs Well with Wine:

*Sottocenere
with black truffles
Sartori Bellavitano
with balsamic rind
Gruyère 1 Year Cave Aged
“Delice de Bourgogne”
French triple cream
Manchego (Sheep)
aged 3 months
Drunken Goat (Goat)
Gorgonzola Dolce
Parmesan Reggiano*

LOCAL:

*Vintner's house-made
mozzarella
Chapel Hill Creamery
Carolina Moon Brie
Spinning Spider Stackhouse
Cherokee Rose
Goat Lady Sandy Creek Ashe
Chocolate Lab*

*Cheese is produced from cow's milk
unless specified.
All cheese is available for retail sale.*

HAND-CRAFTED CHARCUTERIE

GIACOMO'S SALAMI SAMPLER 7

*Italian style salami using organic,
antibiotic-free heritage bred meats
Locally crafted in Elon, NC*

THE CUTTING BOARD 15

*Chef selection of four cured meats
with olives, whole grain mustard,
cornichons, grilled rosemary focaccia*



THE VINTNER'S KITCHEN

*We are fortunate to work with some of the best local artisans in the business.
Take a moment to see where we source your food.*

STEVENS HARVEST MARKET — CHARLOTTE, NC

micro-greens

TEGA HILLS FARM — ROCK HILL, SC

lettuces, basil

THE DUTCH KETTLE — HAMPTONVILLE, NC

jams, jellies

SAVORY SPICE SHOP — CHARLOTTE, NC

spices, herbs

LOCAL LOAF — CHARLOTTE, NC

*bread*s

QUEEN CHARLOTTE'S PIMENTO — CHARLOTTE, NC

Every dish will arrive as ready to ensure the utmost quality



Vintner Wine Market NC



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