



ROO

MOUNTAIN VINEYARDS

Fall Menu

Charcuterie

Small Board \$20 Large Board \$35

Local and Artisan Cheeses and Cured Meats
Fruits - Jams - Accoutrements

Sweet Indulgence Board \$20

Medley of sweet treats to pair perfectly
with Roo wines
Enjoy with 2-4 people

Greens

SHAVED BRUSSEL SPROUTS \$10

Bacon - Shallot - Thyme - Pecan - Warm
Apple Cider Dress

BIBB SALAD \$12

Pickled Onion - Fennel - Plums - Ellijay
Shiitake - Green Goddess Dress

Fall Special

WINTER SQUASH SOUP \$9

Spicy - Butternut Squash - Pumpkin - Red
Pepper - Cumin - Nutmeg

Sandwiches

FRIZZLE \$17

Smoked Turkey - Apple Chutney -
Sharp Cheddar - Arugula

SILKIE \$18

Spicy Salami - Chorizo - Balsamic - Fig -
Olive Medley - Red Peppers - Brie -
Watercress

HOUDAN \$18

Roast Beef - Chèvre - Cherry Tomato -
Kalamata olive - Pecorino - Arugula

LA FLÈCHE \$16

Ellijay Shiitake - Spinach & Basil Pesto -
Havarti - Artichokes

BRAKEL \$17

Tuna - Tarragon - Heirloom Tomato -
Sharp White Cheddar - Pepperoncini -
Dijon