

ENTREES

ALL PLATES SERVED WITH ROLLS, BUTTER AND HOUSE SALAD.

CHICKEN SCHNITZEL WITH HOUSE-MADE SPAETZLE, TENDERIZED, LIGHTLY BREADED AND PAN FRIED CHICKEN BREAST SERVED ATOP SPAETZLE WITH BLACK FOREST HAM CREAM SAUCE AND SEASONAL VEGETABLES. 17

PRETZEL CRUSTED SALMON, ATLANTIC SALMON TOPPED WITH WHOLE GRAIN MUSTARD BUERRE BLANC SERVED WITH 'CRUSHED' RED POTATOES AND SEASONAL VEGETABLE. 21

12 OZ HANDCUT RIBEYE, GRILLED TO YOUR LIKING WITH NORTON BORDELAISE SAUCE SERVED WITH 'CRUSHED' RED POTATOES AND SEASONAL VEGETABLES. 27

HOUSE-MADE SPAETZLE OF THE DAY - CHEF'S DAILY CREATION. 15

ASPARAGUS AND MUSHROOM PAPPARDELLE, SAUTÉED ASPARAGUS, LOCALLY GROWN MUSHROOMS, FRESH HERBS, PARMESAN SERVED ATOP PAPPARDELLE NOODLES WITH A CREAMY MUSHROOM BROTH. 16

ADD CHICKEN 4 OR SHRIMP 5

HAUS SPEZIALITÄT

ALL PLATES SERVED WITH ROLLS, BUTTER AND HOUSE SALAD.

PORK SCHNITZEL, LIGHTLY BREADED AND PAN FRIED SERVED WITH WARM HOUSE-MADE GERMAN POTATO SALAD AND RED CABBAGE. YOUR CHOICE OF DILL CRÈME SAUCE OR JAEGER SAUCE. 15

SAUERBRATEN, SLICED TENDER MARINATED BEEF WITH A SPICED RED WINE SAUCE SERVED WITH WARM HOUSE-MADE GERMAN POTATO SALAD AND RED CABBAGE. 15

GERMAN SPECIALTY PLATE, A PERFECT SAMPLING SIZE OF OUR SAUERBRATEN, SCHNITZEL, AND KNACKWURST SERVED WITH RED CABBAGE AND POTATO PANCAKE. 17

KASSLER RIPPCHEN, GRILLED SMOKED PORK RIB CHOP TOPPED WITH A MAPLE BOURBON SAUCE SERVED WITH SAUERKRAUT AND HOUSE-MADE GERMAN POTATO SALAD. 19

HOUSE-MADE DESSERTS

APPLE STRUDEL, SLICED APPLES AND PECANS WRAPPED IN PHYLLO SERVED WARM WITH A SWEET CREAMY GLAZE. 5

BLACK FOREST CAKE, TRIPLE LAYER CHOCOLATE CAKE TOPPED WITH HOUSE-MADE WHIPPED CREAM AND CHERRIES. 5

GERMAN CHOCOLATE PIE, RICH CHOCOLATE PIE WITH COCONUT AND PECANS. 5

CRÈME BRULEE, SEASONAL VARIETIES, ASK YOUR SERVER FOR TODAY'S SELECTION. 6

ROOTBEER FLOAT, LOCAL CALVIN'S 1836 ROOTBEER WITH VANILLA ICE CREAM. 5

KIDS' MEALS

AVAILABLE FOR CHILDREN 12 YEARS OF AGE AND UNDER.

SERVED WITH DRINK AND CHOICE OF SIDE: FRENCH FRIES, FRUIT, APPLESAUCE OR POTATO PANCAKE.

FOUR CHEESE PIZZA. 5

CHICKEN TENDERS. 5

GRILLED CHEESE. 5

Revised 1.29.15

Vintage RESTAURANT

at

STONE HILL

W I N E R Y ®

TAKE-OUT

MENU

LUNCH SERVED

11 A.M. - 4:30 P.M.

DINNER SERVED

SUNDAY - THURSDAY 5 P.M. - 8:30 P.M.

FRIDAY & SATURDAY 5 P.M. - 9 P.M.

1110 STONE HILL HIGHWAY • HERMANN, MO 65041
WINERY - 573-486-2221 • RESTAURANT - 573-486-3479
www.stonehillwinery.com

LUNCH MENU

SOUPS AND SALADS

SOUP OF THE DAY - AN EVER-CHANGING CULINARY CREATION. CUP 3, BOWL 5

FRENCH ONION SOUP SERVED WITH CROUTON AND MELTED SWISS CHEESE. 6

GARDEN SALAD OF DICED CUCUMBERS, TOMATOES, RED ONION, SHREDDED SWISS CHEESE AND CROUTONS ATOP A BED OF MIXED GREENS, WITH YOUR CHOICE OF HOUSE-MADE DRESSING. 6

STONE HILL BIBB SALAD, BIBB LETTUCE, GRILLED CHICKEN, GRAPES, AVOCADO, WALNUTS, BLUE CHEESE, SLICED RED ONIONS, AND BACON SERVED WITH A CREAMY VIGNOLES VINAIGRETTE. 11

SPINACH AND ARUGULA SALAD, LEAFY SPINACH AND ARUGULA TOPPED WITH SHAVED RED ONION, SLICED HARDBOILED EGG, SERVED WITH OUR WARM APPLEWOOD BACON VINAIGRETTE. 9

AVAILABLE HOUSE-MADE DRESSINGS: CIDER VINAIGRETTE (HOUSE), HONEY MUSTARD, RANCH, BLUE CHEESE, BACON VINAIGRETTE, 1000 ISLAND

ADD TO ANY SALAD GRILLED CHICKEN 4 OR GRILLED SHRIMP 5

SMALL PLATES

BAVARIAN PRETZEL STICKS, SOFT WARM PRETZEL STICKS SERVED WITH A CREAMY PEPPERJACK CHEESE SAUCE. 7

ARTISAN CHEESE PLATE, ASSORTED ARTISAN CHEESES SERVED WITH HOUSE-MADE LAVOSH CRACKERS AND OUR DRIED FRUIT CHUTNEY. 10

WURST SAMPLER, TWO LOCALLY PRODUCED SAUSAGES, SERVED WITH SAUERKRAUT, HOUSE-MADE PICKLES AND PICKLED RED ONIONS, WHOLE GRAIN MUSTARD AND GRILLED CARAWAY RYE. 12

WILD MUSHROOM STRUDEL, SAUTÉED LOCAL WILD MUSHROOMS WITH SPINACH, SWISS CHEESE BAKED IN PHYLLO SERVED WARM WITH A CHARDONEL CRÈME SAUCE. 9

HAUS SPEZIALITÄT

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QUICHE, HOUSE-MADE DAILY, SERVED WITH FRESH FRUIT. 9

HOUSE-MADE SPAETZLE OF THE DAY - CHEF'S DAILY CREATION. 11

SPLIT PLATE 2; SUBSTITUTIONS 1

SANDWICHES

ALL SANDWICHES ARE SERVED WITH A CHOICE OF SIDE: FRENCH FRIES, RED CABBAGE, GERMAN POTATO SALAD, SAUERKRAUT, FRESH FRUIT OR POTATO PANCAKE.

CLASSIC REUBEN WITH SLICED TENDER CORNED BEEF, SAUERKRAUT, SWISS CHEESE, AND HOUSE-MADE THOUSAND ISLAND SERVED ON GRILLED RYE. 10

VINTAGE BURGER, HALF POUND SEASONED FRESH GROUND ALL BEEF PATTY WITH HOUSE-MADE PICKLES, SHREDDED LETTUCE, AND SLICED RED ONION WITH ROASTED GARLIC AIOLI ON A TOASTED PRETZEL BUN. 9

BLACK FOREST MELT WITH SLICED GARLIC ROASTED PORK LOIN, BLACK FOREST HAM, HOUSE-MADE PICKLES, SWISS CHEESE, HERBED HONEY MUSTARD SERVED WARM ON GRILLED CARAWAY RYE. 11

SOUTHWEST GRILLED CHICKEN, GRILLED MARINATED CHICKEN BREAST, MELTED PEPPERJACK CHEESE, LOCAL MICRO-GREENS, AND AVOCADO-CHILE RELISH, ON GRILLED CIABATTA. 10

FRIED SHRIMP BLT, FRIED GULF SHRIMP, SLICED TOMATO, APPLEWOOD SMOKED BACON, ARUGULA, SERVED WITH HERB MAYONNAISE ON A WARM CROISSANT. 12

1847 CLUB WITH SLICED BLACK FOREST HAM, OVENDRIED TOMATOES, CRUMBLLED GOAT CHEESE, BIBB LETTUCE AND APPLEWOOD SMOKED BACON JAM ON GRILLED CIABBATA. 10

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DINNER MENU

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