

ENTREES

ALL PLATES SERVED WITH ROLLS, BUTTER AND HOUSE SALAD.

6OZ BEEF TENDERLOIN FILET, GRILLED TO YOUR LIKING TOPPED WITH A MADEIRA AND BRANDY WILD MUSHROOM RAGOUT SERVED WITH 'CRUSHED' YUKON GOLD POTATOES AND SEASONAL VEGETABLE. 28.95

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. 16.95

HAND-CUT 12OZ SMOKED STRIP STEAK, APPLEWOOD HOUSE SMOKED AND GRILLED TO YOUR LIKING TOPPED WITH CREAMY BLUE CHEESE VIDAL WINE SAUCE, SERVED WITH 'CRUSHED' YUKON GOLD POTATOES AND SEASONAL VEGETABLE. 26.95

CHARDONEL RIGATONI, HEARTY RIGATONI NOODLES WITH CAULIFLOWER SHALLOT AND CHARDONEL COULIS, ROASTED CAULIFLOWER FLORETS, GREEN PEAS AND PECORINO CHEESE. 15.95

BRONZED SALMON, PAN SEARED SEASONED FRESH ATLANTIC SALMON TOPPED WITH A BASIL CHIFFONADE AND TOMATO BUERRE BLANC SERVED WITH 'CRUSHED' YUKON GOLD POTATOES AND SEASONAL VEGETABLE. 23.95

HAUS SPEZIALITÄT

ALL PLATES SERVED WITH ROLLS, BUTTER AND HOUSE SALAD.

PORK SCHNITZEL, OUR RENOWNED LIGHTLY HAND BREADED AND PAN-FRIED PORK CUTLET SERVED WITH WARM HOUSE-MADE RUSTIC GERMAN POTATO SALAD AND RED CABBAGE. CHOICE OF DILL CRÈME SAUCE OR JAEGER MUSHROOM SAUCE. 15.95

SCHWEINBRATEN, MELT IN YOUR MOUTH BEER BRAISED PORK SHORT RIBS SERVED ATOP 'CRUSHED' YUKON GOLD POTATOES AND SEASONAL VEGETABLE. 18.95

GERMAN DUO, OUR RENOWNED LIGHTLY HAND BREADED PORK SCHNITZEL AND HERMANN-MADE MUNICH STYLE BRATWURST SERVED WITH RED CABBAGE AND POTATO PANCAKE. 16.95

SAUERBRATEN, SLICED MARINATED BEEF WITH A SPICED HERMANN'S BERGER RED WINE SAUCE SERVED WITH WARM HOUSE-MADE RUSTIC GERMAN POTATO SALAD AND RED CABBAGE. 15.95

SPLIT PLATE 2; SUBSTITUTIONS 1

HOUSE-MADE DESSERTS

APPLE STRUDEL, SLICED APPLES AND PECANS WRAPPED IN PHYLLO SERVED WARM WITH A SWEET CREAMY GLAZE. 5.95

BLACK FOREST CAKE, TRIPLE LAYER CHOCOLATE CAKE TOPPED WITH HOUSE-MADE WHIPPED CREAM AND CHERRIES. 5.95

GERMAN CHOCOLATE PIE, RICH CHOCOLATE PIE WITH COCONUT AND PECANS. 5.95

BREAD PUDDING, HOUSE-MADE, ASK YOUR SERVER FOR TODAY'S SELECTION. 4.95

CRÈME BRULEE, SEASONAL VARIETIES, ASK YOUR SERVER FOR TODAY'S SELECTION. 5.95

KIDS' MEALS

AVAILABLE FOR CHILDREN 12 YEARS OF AGE AND UNDER.
SERVED WITH DRINK AND CHOICE OF SIDE: WAFFLE FRIES, FRUIT OR APPLESAUCE.

FOUR CHEESE PIZZA. 5.95

CHICKEN TENDERS. 5.95

GRILLED CHEESE. 5.95

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 - CHEF'S CHANGING CULINARY CREATION. CUP 2.95, BOWL 4.95

FRENCH ONION SOUP RICH AND PIPING HOT SERVED WITH HOUSE-MADE CROUTON AND MELTED SWISS CHEESE. 5.95

GARDEN SALAD OF FRESH MIXED GREENS, TOMATOES, DICED CUCUMBERS, RED ONION, SHREDDED SWISS CHEESE AND HOUSE-MADE CROUTONS WITH YOUR CHOICE OF HOUSE-MADE DRESSING. 6.95

CRANBERRY KALE SALAD, HEARTY GREEN KALE AND RED CABBAGE, DRIED CRANBERRIES, TOASTED SUNFLOWER SEEDS, JULIENNED CARROTS AND SHAVED RED ONION WITH HOUSE-MADE GREEN GODDESS DRESSING. 9.95

SPINACH SALAD, LEAFY SPINACH TOPPED WITH SHAVED RED ONION, SLICED HARDBOILED EGG, AND CRUMBLER BACON SERVED WITH OUR HOUSE-MADE WARM APPLEWOOD SMOKED BACON VINAIGRETTE. 8.95

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

SMALL PLATES

BAVARIAN PRETZEL STICKS, SOFT WARM PRETZEL STICKS SERVED WITH OUR CREAMY PEPPERJACK CHEESE SAUCE AND IMPORTED DUSSELDORF MUSTARD. 7.95

ARTISAN CHEESE AND CHARCUTERIE PLATE, ASSORTED ARTISAN CHEESES AND LOCALLY CRAFTED MEAT SERVED WITH HOUSE-MADE LAVOSH CRACKERS, HONEY AND GRAPES. 9.95

WURST SAMPLER, TWO HERMANN-MADE "WURSTS", SERVED WITH HOUSE-MADE PICKLED RED ONIONS AND PICKLES, SAUERKRAUT, WHOLE GRAIN MUSTARD AND GRILLED CARAWAY RYE. 11.95

FRIED DILL PICKLE SPEARS, WITH HERB BUTTERMILK DIPPING SAUCE. 7.95

GERMAN BIEROCKS, MADE FROM SCRATCH TRADITIONAL MEAT AND KRAUT FILLED PASTRIES WITH AN IMPORTED TANGY DUSSELDORF MUSTARD CREAM SAUCE. 10.95

HAUS SPEZIALITÄT

PORK SCHNITZEL, OUR RENOWNED LIGHTLY HAND BREADED AND PAN-FRIED PORK CUTLET SERVED WITH WARM HOUSE-MADE RUSTIC GERMAN POTATO SALAD AND RED CABBAGE. CHOICE OF DILL CRÈME SAUCE OR JAEGER MUSHROOM SAUCE. 12.95

GERMAN DUO, LIGHTLY HAND BREADED PORK SCHNITZEL AND HERMANN-MADE MUNICH STYLE BRATWURST SERVED WITH HOUSE-MADE RED CABBAGE AND POTATO PANCAKE. 14.95

VINTAGE QUICHE, SPINACH, SWISS CHEESE, AND ARTICHOKE HEARTS IN OUR MADE FROM SCRATCH BUTTERY CRUST SERVED WITH FRESH FRUIT. 9.95

HOUSE-MADE SPAETZLE OF THE DAY, CHEF'S DAILY CREATION. 10.95

ADD A SIDE 2.50

POTATO PANCAKE WAFFLE FRIES HOUSE-MADE RED CABBAGE SAUERKRAUT
WARM HOUSE-MADE RUSTIC GERMAN POTATO SALAD FRESH FRUIT

SANDWICHES

ALL SANDWICHES ARE SERVED WITH A CHOICE OF WAFFLE FRIES OR FRESH FRUIT

CLASSIC REUBEN WITH SLICED TENDER CORNED BEEF, SAUERKRAUT, SWISS CHEESE, AND HOUSE-MADE THOUSAND ISLAND SERVED ON GRILLED CARAWAY RYE. 10.95

SMOKED TURKEY CLUB, SLICED SMOKED TURKEY WITH HOUSE GLAZED BOURBON AND BROWN SUGAR BACON, LETTUCE AND TOMATO WITH ARUGULA MAYONNAISE ON TOASTED BRIOCHE. 9.95

VINTAGE BURGER, HALF POUND SEASONED FRESH GROUND CERTIFIED ANGUS ALL BEEF PATTY, CHEESE, HOUSE-MADE PICKLES, LETTUCE, SLICED RED ONION WITH ROASTED GARLIC AIOLI ON A TOASTED PRETZEL BUN. 9.95

CHICKEN SALAD ON CROISSANT WITH DICED GRILLED CHICKEN BREAST WITH GRAPES, CELERY, ONION, AND MAYONNAISE SERVED ON A WARM FLAKY CROISSANT. 9.95

BLACK FOREST HAM PANINI WITH THINLY SLICED HAM, SWISS CHEESE, CRISP SLICED APPLES, RED ONION AND IMPORTED DUSSELDORF MUSTARD SERVED WARM ON GRILLED BUTTERED BRIOCHE. 10.95

GARDEN VEGETABLE WRAP, MIXED GREENS AND BLACK BEANS TOSSED IN A CREAMY DILL DRESSING WITH JULIENNED RED PEPPERS, CARROTS, CUCUMBERS, RED ONIONS, AND TOMATOES IN A GRILLED WHOLE WHEAT TORTILLA. 9.95

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