

# DuCard Vineyards Shenandoah Room

## Tasting Flights

### White Wines \$22

**Library: Quaker Run Chardonnay 2013**  
Granny smith apple, nuts and hay, with a hint of oak.  
\$14/glass; \$42/bottle

**Premium: DuCard Signature Viognier 2016\***  
Wild flowers, honey and melon.  
\$12/glass; \$30/bottle

**DuCard Cuvée 719 2016**  
Rose petal, lychee, wet granite, and a tropical finish.  
\$8/glass; \$28/bottle

**DuCard Shenandoah 2017**  
Peach, ripe apricot and lychee.  
\$8/glass; \$30/bottle

### Red Wines \$24

**DuCard Popham Run Red 2016**  
Bordeaux blend. Black and red fruits. French and American oak aging.  
\$8/glass; \$25/bottle

**DuCard Cabernet Franc 2015**  
Cherry, spices and black pepper with some green character. French and American oak aging.  
\$8/glass; \$28/bottle

**Library: Version 1 Cabernet Sauvignon 2012**  
Red fruit, mocha and mint with soft finish. American oak aging.  
\$14/glass; \$44/bottle

**Premium: DuCard Petit Verdot 2014\***  
Spicy red and dark fruit with floral and herbal notes. French and American oak aging.  
\$12/glass; \$42/bottle

\* Denotes 2018 Virginia Governor's Cup Gold Medal Winner

### Artisanal Local Cheese Board \$20

Grayson- Meadowcreek Dairy, Galax VA  
Washed with local Highland Brewing Co beer. Sweet and grassy with mild yeast and creamy finish

Simply Cheddar, Waynesboro VA  
Extra sharp cheddar ball with hints of onion and pepper plus pecans

Mountaineer- Meadowcreek Dairy, Galax VA  
Aged Alpine cheese with rich buttery and nutty flavors

Monastery Gouda- Crozet VA  
Hand made in small batches by local monastery nuns. Mild and versatile

2 accoutrements: smoked almonds & fresh berries  
sliced baguette- Albemarle Baking Co.\*

### Artisanal Charcuterie Board \$20

Boar's Head Sweet Capocollo  
Traditional Italian dry cured pork with seasonings

Boar's Head Prosciutto Riserva Stradolce  
Aged over 18 months for fragrant and delicate sweet taste

Olli Toscano Salami  
Salami made with fennel pollen of the Tuscan hills

Boar's Head Honey Smoked Turkey  
All white turkey breast with smokey sweet flavor

2 accoutrements: dried apricots & olive medley  
sliced baguette- Albemarle Baking Co.\*

### Decadent Dessert Board \$15

Almond Toffee Crunch- Cville Candy Co.

DuCard Wine filled Truffles- BaTer Chocolates

Petite Rum Cake- DuCard Chef Kris Krammes

Fresh Seasonal Berries

DuCard C'est Trop- Port style wine

\*Gluten Free option available, please ask your server