

*I's*  
*at Nashoba Valley Winery*

Seating for lunch, Wednesday - Saturday from 11:30 a.m. - 2:00 p.m.

Seating for dinner, Wednesday - Saturday from 5:30 p.m. - 9:00 p.m.

Seating for Sunday brunch from 10:00 a.m. - 2:00 p.m.

Reservations suggested: 978-779-9816 or [www.nashobawinery.com](http://www.nashobawinery.com)

*First Course*

**Native Tomato Gazpacho**

Chilled Tomato and Summer Squash, Cucumber Sauce, Vidal Blanc  
*Recommended Wine Pairing: Vidal Blanc*

*Eight Dollars*

**Citrus Fennel Salad**

Green Goddess Dressing, Toasted Almonds, Seasonal Lettuces  
*Recommended Wine Pairing: Maiden's Blush*

*Nine Dollars*

**Smith's Havarti Fondue**

Maiden's Blush Wine, Grilled Focaccia  
*Recommended Wine Pairing: Marion*

*Twelve Dollars*

**Maine Jonah Crab Cake**

Napa Slaw, Mustard Sauce  
*Recommended Wine Pairing: Baldwin*

*Twelve Dollars*

**Orchard Apple Wood Smoked Duck**

Raspberry Wine Reduction, Jicama Slaw  
*Recommended Wine Pairing: Cyser*

*Eleven Dollars*

*Main Course*

**Vegetarian**

Globe Artichoke, Smoked Corn, Brown Rice, Trumpet Royale, Herb Puree  
*Recommended Wine Pairing: Upland White*

*Twenty-Two Dollars*

**Atlantic Halibut Veracruz**

Avocado Pilaf, Peperonata  
*Recommended Wine Pairing: Dry Pear*

*Twenty Eight Dollars*

**Natural Smoked Pork Chop**

Fruit Wood Smoked Loin, Peach Wine Barbeque, Byrd Mill Grits  
*Recommended Wine Pairing: Cherry*

*Twenty-Six Dollars*

**Chicken Under a Brick**

Natural Free Range Chicken, Orchard Greens, Yukon Golds, Lemon Truffle Essence  
*Recommended Wine Pairing: Riesling*

*Twenty Four Dollars*

**Grilled Colorado Lamb Leg**

Gorgonzola Dolce, Tomato Mint Jus, Fresh Pea Risotto  
*Recommended Wine Pairing: Dry Blueberry*

*Twenty-Eight Dollars*

**\*Niman Ranch Beef Tenderloin**

Grilled Asparagus, Fingerlings, Baked Fennel, Mushroom Tourné  
*Recommended Wine Pairing: Blueberry Merlot*

*Thirty-Five Dollars*

**Chardonnay Poached Maine Lobster**

Opal Basil-Tomalley Butter, Pea Risotto, Wasabi Tobiko  
*Recommended Wine Pairing: Chardonnay*

*Thirty-Six Dollars*

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*Luncheon Menu*



**Native Tomato Gazpacho**

Chilled Tomato and Summer Squash, Cucumber Sauce, Vidal Blanc

*Recommended Wine Pairing: Vidal Blanc*

*Cup: Four Dollars*  
*Bowl: Eight Dollars*

**Greens and Beets Salad**

Spring Lettuces, Roasted Beets, Walnuts, Gorgonzola Dolce, Blueberry Wine Vinaigrette

*Recommended Wine Pairing: Strawberry Rhubarb*

*Ten Dollars*

**Citrus Fennel Salad**

Green Goddess Dressing, Toasted Almonds, Seasonal Lettuces

*Recommended Wine Pairing: Maiden's Blush*

*Ten Dollars*

**Smoked Chicken Quesadilla**

Summer Squash, Queso Fresco, Guacamole, Brown Rice

*Recommended Wine Pairing: Dry Pear*

*Twelve Dollars*

**Smith's Havarti Fondue**

Maiden's Blush Wine, Focaccia

*Recommended Wine Pairing: Marion*

*Thirteen Dollars*



**Cup of Soup & Half Sandwich (Choice of)**

Tomato Mozzarella Panini

Chicken Salad Wrap

*Nine Dollars*

Smoked Roast Beef

*Eleven Dollars*

*Eleven Dollars*

*Eleven Dollars*

**Tomato Mozzarella Panini**

Basil, Blueberry Wine Balsamic Vinaigrette, Baby Spinach

*Recommended Wine Pairing: Dry Blueberry*

*Twelve Dollars*

**Chicken Salad Wrap**

Crystal Brook Chevre, Lemon Chive Mayonnaise, Wheat Tortilla

*Recommended Wine Pairing: Riesling*

*Twelve Dollars*

**Smoked Roast Beef**

Grilled Red Onions, Horseradish Sauce, Brioche Roll

*Recommended Wine Pairing: Renaissance*

*Twelve Dollars*

**Linguini with Clams**

Native Littlenecks, California Olive Oil, Garlic Baguette

*Recommended Wine Pairing: Upland White*

*Fourteen Dollars*

**Seared Rainbow Trout**

Garlic Herb Crust, Brown Rice, Cucumber Crème Fraiche

*Recommended Pairing: Vidal Blanc*

*Sixteen Dollars*

**Smoked Natural Pork Loin**

Peach Barbeque, Virginia Grits, Tangy Apple Slaw

*Recommended Wine Pairing: Cherry*

*Sixteen Dollars*

*Please note that a 19% gratuity will be added to parties of 8 or more.*