



**Acres of Land Winery Restaurant**  
2285 Barnes Mill Road  
Richmond, Kentucky 40475  
(859) 328-3000  
Toll Free (866) 714-WINE

## APPETIZERS

- Grilled to order, Hickory Smoked Quail with Corn Relish... 9.95  
Chardonnay Boursin Cheese with Vegetable Crudites... 3.50  
Artichoke and Spinach Dip with Lemon and Blue Corn Tortilla Chips... 4.95  
Classic Shrimp Cocktail with Ancho Chili Cocktail Sauce... 7.95  
Baked Brie in Puff Pastry with Seasonal Fruit and Crackers... 8.95  
Tarragon Batter Fried Garden Vegetables with Chardonnay Pepper Ranch... 4.95  
Panko Fried Banana Peppers with Ancho Chili Cocktail Sauce... 6.25  
Pan Fried, Buttermilk Dipped Green Tomatoes... 4.95  
Southern Fried Chicken Strips with Honey Mustard... 5.95  
Fried Oysters in a Toasted Onion Panko Flour with Remoulade Sauce... 8.95  
Blue Fin Crab Cake Tower in a Pool of Remoulade... 6.95

## SOUPS and SALADS

- Our House Garden Vegetable Beef...Cup... 2.95...Bowl... 4.95  
Soup of the Day...Cup... 2.95...Bowl... 4.95  
House Salad, Mixed Greens, Tomato, Cucumber, Croutons, and Fresh Dressings... 3.95  
Chef Joe's Grandma's Red Potato Salad... 2.50      Cole Slaw... 1.95  
Seasonal Fresh Garden Vegetable over Spring Greens with Choice of Dressing... 3.95  
Cowboy Steak Salad with Black Bean Corn Relish in BBQ Vinaigrette... 9.95  
Grilled or Fried Chicken Breast Salad with Choice of Dressing... 6.95  
Honey, Pecans, and Grapes are in this Chicken Salad served with Fruit... 7.50  
Tuna Salad Garnished with Egg, Tomato, Cucumber and Red Onions... 7.95  
Fresh Seasonal Fruit Plate with Concord Cream Dipping Sauce... 7.95  
Caesar Salad with Parmesan, Croutons, Black Olives and Classic Caesar Dressing... 4.95  
Caesar with Grilled or Fried Chicken Breast... 8.95  
Caesar with Shrimp... 12.95

## BEVERAGES

Coke, Diet Coke, Sprite, Mellow Yellow, Lemonade, Sweet Tea, Raspberry Tea, Tea, and Coffee... 1.95

# LUNCH MENU

11:00am to 5:00pm

All Sandwiches are Served with:

Romaine Lettuce, Tomato Slice, Red Onion, Pickle Spear Garnish and Your Choice of: Chips, French Fries, Potato Salad, Cole Slaw, Veg of the Day, or Mashed Potatoes with Gravy. For \$1.00 more try our Beer Battered Onion Rings.

- Classic 1/2 Pound Cheese Burger on a Sesame Seed Bun with Mayonnaise and your Choice of Cheddar, American, Swiss or Pepper Jack Cheeses... 6.95  
Grilled Chicken Breast on a Wheat Bun with a Side of Honey Mustard... 6.95  
Grilled 1/2 Pound Prime Rib Sandwich on a Hoagie with Horseradish Sauce... 12.95  
Fried Oyster Poorboy on a Hoagie with Cajun Remoulade Sauce... 8.95  
Grilled BBQ Porkloin Sandwich on a Sesame Seed Bun... 7.50  
Cornmeal Breaded Fried Catfish Sandwich with Tarter Sauce... 7.95  
Classic Corned Beef Reuben Sandwich with Loads of Corned Beef, Swiss Cheese, Our Homemade Thousand Island Dressing and Sour Kraut... 9.95  
Grilled City Ham and American Cheese on White Bread... 6.95  
Grilled American Cheese Sandwich on White Bread... 5.25  
Bacon, Lettuce, and Tomato on Toasted White Bread with Mayonnaise... 5.95  
Grilled Tuna Melt Sandwich... 7.25  
Chicken Salad Sandwich... 6.25                      Tuna Salad Sandwich... 6.75

## SPECIALS EVERY DAY

- Kentucky Hot Brown... 8.95  
A Casserole of Country Ham, Turkey, Toast, Cheese Sauce, Bacon and Tomato Hot Plate Southern Style, Changes Daily... 9.95  
with Mashed Potatoes and Gravy and Vegetable of the Day

## DESSERTS

- Acres of Chocolate Cake... 4.95                      Cheesecake... 3.95  
Key Lime Pie... 4.95                      Banana Pudding... 2.95  
Apple Pie Crock... 3.50, with Vanilla Ice Cream... 4.50

**Ask About Our Picnic Basket Meals**

# SUPPER MENU

5:00pm until Close

All Entrees Served with Chardonnay Boursin Cheese and Cracker Starter, Soup or House Salad, Starch, Three Vegetables, and Bread with Butter Rose.

- Vegetable Plate- Fresh Seasonal Vegetables along with Our Vegetables of the Day, and Herb Rice, Excluding all Meat Products but not Dairy... 12.95
- Vegetable Stir Fry- For a twist Try it with our Cajun, Southwestern, Yellow Curry, Jamaican or Italian Seasoning Blends... 10.95
- Stir Fry- With Chicken... 13.95, Pork... 15.95, Beef... 16.95, or Shrimp... 18.95
- Cornmeal Fried Catfish with Hushpuppies and Cole Slaw... 14.95
- Blackened Catfish, or Baked in Vidal Blanc and Lemon Pepper... 14.95
- Crab Stuffed Trout Draped with Chardonnay Dill Cream Sauce... 18.95
- Grilled Trout Brushed with Roasted Garlic in Olive Oil and Lemon... 16.95
- Shrimp in Vidal Blanc Alfredo Sauce with Fettucini... 19.95
- Chicken Alfredo... 13.95
- Shrimp Scampi, Lemon, Capers, Butter and Chennin Blanc... 19.95
- Buttermilk Fried Boneless Skinless Chicken Breast and Thigh... 13.95
- Chicken Breast, Portabella Mushroom, Red Pepper, and Squash Poached in a Chardonnay Bullion, Wrapped in Phyllo and Draped in Chardonnay Cream... 15.95
- Skillet Chicken Sauteed with Vidal Blanc, Fresh Herbs and Garden Vegetables... 16.95
- Fried Chicken Livers with White Pepper Gravy... 11.95
- Grilled Porkloin Chops in a Wild Mushroom Cabernet Demi Gloss... 15.95
- Porkloin Chop Stuffed with Fried Oysters, served with Cajun Remoulade... 17.95
- Kentucky Country Ham with Red Eye Gravy... 14.95
- Hot Brown with Country Ham, Turkey, Cheese Sauce, Bacon and Tomato... 13.95
- Beef Pot Roast Smothered in Cabernet Hunters Sauce... 14.95
- Traditional Country Fried Steak with White Pepper Gravy... 13.95
- Prime Rib Rubbed with Garlic, Salt, Pepper, Worcestershire and Love...  
Ma Cut... 16.95 Pa Cut... 19.95
- Veal Piccata, Lemon, Butter, Black Olives, Capers and Chardonnay... 19.95

**See Previous Page for Dessert Selections.**

# Hours of Operation

Tuesday through Thursday 11:00am to 10:00pm

Friday and Saturday 11:00am to 11:00pm

Sunday Brunch 11:00am to 3:00pm

## WINE LIST

### **Chardonnay - Bottle 12.75 \* Glass 4.50**

This barrel fermented Chardonnay is loaded with pear, and ripe apple. A light nutty character from the barrel and the creamy texture round the soft acids of this full bodied wine.

### **A.I. Vidal Blanc - Bottle 10.50 \* Glass 4.00**

Delicate flavors of lemongrass, crisp apple and white flowers are perfectly balanced with a hint of sweetness.

\*\* Silver Medal at the 2005 Florida State Fair International Wine Competition.

\*\* Silver Medal at the 2005 Tasters Guild International Wine Competition.

### **Chenin Blanc / Viognier 2002 - Bottle 9.50 \* Glass 4.00**

Styled after the warm wines found in the Alsace, this blend exhibits soft ripe apple, and melon with a round honeyed sweetness.

\*\* Silver Medal at the 2005 Florida State Fair International Wine Competition.

\*\* Bronze Medal at the 2005 Tasters Guild International Wine Competition.

### **Vignoles 2003 - Bottle 11.50 \* Glass 4.25**

Beautifully composed wine with lush floral notes, melon, and gooseberry. The soft sweetness of the natural sugars balanced with tones of citrus fruit.

\*\* Silver Medal at the 2005 Tasters Guild International Wine Competition.

### **Maggie Adams Blush - Bottle 9.50 \* Glass 4.00**

Glowing berry fruit and white flower accented with apricot. A wonderfully balanced wine with hints of citrus.

\*\* Silver Medal at the 2005 Florida State Fair International Wine Competition.

\*\* Bronze Medal at the 2005 Tasters Guild International Wine Competition.

### **Marie's Merlot - Bottle 15.00 \* Glass 5.50**

Warm toasty oak and the sweet plum fruit layer this full-bodied Merlot. Soft yet ample tannin give the needed structure to the mid palate and lengthy finish.

\*\* Bronze Medal at the 2005 Florida State Fair International Wine Competition.

### **Russell Land Chambourcin Reserve - Bottle 17.00 \* Glass 6.50**

Beginning with the ripest grape possible from the vineyard, the winemaker begins to process by removing 10% of the juice from the must to concentrate and intensify the wine. After the fermentation the wine is aged in 100% French oak for the next 13 months. It is then bottled without fining.

\*\* Gold Medal at the 2005 Tasters Guild International Wine Competition.

### **Kentucky Chambourcin - Bottle 10.50 \* Glass 4.00**

Filled with cherry and red berry fruit, this semi-dry red is a wonderful wine to sip or to accompany any meal.

\*\* Bronze Medal at the 2005 Florida State Fair International Wine Competition.

### **Concord - Bottle 9.00 \* Glass 3.50**

Sweet and bright, the berry and floral notes of this wine are classics in Kentucky and throughout the east. A truly American wine that is unforgettable.

\*\* Bronze Medal at the 2005 Florida State Fair International Wine Competition.

\*\* Bronze Medal at the 2005 Tasters Guild International Wine Competition.