



MANCHESTER HILL

OUR STORY

*WE ARE A FAMILY OWNED AND OPERATED WINERY SINCE 2011.
WE PRIDE OURSELVES ON HANDCRAFTING AWARD WINNING WINES AND
HARD CIDERS FROM LOCAL FRUIT.*

*ALL OF OUR PRODUCTS ARE FERMENTED, CREATED, BOTTLED, CORKED
AND LABELED HERE ONSITE ALONG WITH SOME OF OUR ESTATE
VINEYARD GRAPES.*

*PATRICK, THE WINEMAKER IS A GRADUATE OF COLUMBIA UNIVERSITY
WITH A DEGREE IN ENVIRONMENTAL SCIENCE.*

*NICOLE, OWNER AND QUALITY CONTROL HOLDS A MASTERS IN FINE
ARTS FROM VIRGINIA TECH.*

*WE HOPE YOU ENJOY OUR ARTISTIC CREATIONS AS MUCH AS WE DO.
THE MCGRATH FAMILY*

OUR MENU

WINE FLIGHT - 6

WINE BY THE GLASS - 6

WINE SLUSHY, FOR HERE OR TO GO! - 7

HARD CIDER BY THE PINT - 6

HARD CIDER BY THE BOTTLE - 12

WINE BY THE BOTTLE

**RECORKING UPON REQUEST*

PINOT GRIS - 18

VIGNOLES - 20

CHAMBOURCIN - 18

NIAGARA - 15

CONCORD - 15

BLACKBERRY - 18

OUR HARD CIDERS

**100% LOCAL APPLES SOURCED FROM HUGUS
FRUIT FARM**

BY THE PINT – 6 OR BY THE BOTTLE, 750 ML - 12

PEACH – A LIGHT HARD CIDER MADE WITH GOLDRUSH APPLES AND JUICY PEACHES AND SERVED SLIGHTLY BUBBLY. 8% ALCOHOL

TART CHERRY – A VERY REFRESHING HARD CIDER MADE FROM GOLDRUSH APPLES AND TART MONTMORENCY CHERRY JUICE WITH A SLIGHTLY EFFERVESCENT FINISH. 8% ALCOHOL

DRY WINES

WHITE

PINOT GRIS - THIS WINE IS LIGHT AND DELICATE WITH EXPRESSIONS OF RIPE MELON, CITRUS, HONEY AND HAS A SOFT FLORAL CHARACTER WITH A CRISP FINISH. A PERFECT SUMMER WINE.

12% ALCOHOL, 0% RESIDUAL SUGAR

VIGNOLES – (PRONOUNCED **VIN-YOLE) AN ELEGANT DRY WINE WITH NOTES OF CANDIED PINEAPPLE AND ROASTED NUTS. THIS WINE SPENT OVER A YEAR IN HUNGARIAN OAK BARRELS, UNDERGOING FERMENTATION AND MALOLACTIC FERMENTATION IN THE BARRELS, WHICH GIVES IT A RICH BUTTERY CHARACTER.**

12 % ALCOHOL, 0% RESIDUAL SUGAR

RED

CHAMBOURCIN – (PRONOUNCED **SHAM-BOR-SAN) THIS UNOAKED DRY RED WINE HAS AROMAS OF BRAMBLE FRUITS, VIOLETS AND FOREST FLOOR. THIS EASY TO DRINK WINE HAS LIGHT TANNINS AND A SLIGHTLY TART FINISH. AN AMERICAN WINE SOCIETY BRONZE MEDAL WINNER 2019.**

12% ALCOHOL, 0% RESIDUAL SUGAR

SWEET WINES

WHITE

NIAGARA - THIS BRIGHT SEMI-SWEET FRUITY WINE HAS AROMAS OF LEMON, LIME, AND SUGAR PEARS WITH HINTS OF HONEYSUCKLE

FLOWER. IT IS AN AMERICAN WINE SOCIETY BRONZE MEDAL WINNER 2017.

11% ALCOHOL, 3.7% RESIDUAL SUGAR

RED

CONCORD – THIS WINE HAS THE CLASSIC CONCORD GRAPE AROMA AND PURPLE COLOR. FRESH, FRUITY, AND SWEET. THIS OHIO FAVORITE IS EASY TO DRINK. AN AMERICAN WINE SOCIETY SILVER MEDALIST 2019.

11% ALCOHOL, 8% RESIDUAL SUGAR

FRUIT

BLACKBERRY – THIS DELICIOUSLY INTENSE ESSENCE OF BLACKBERRY IS MADE WITH 100% LOCAL BLACKBERRIES AND WILD YEAST FERMENTATION. THE WINE IS SIMULTANEOUSLY SWEET AND TART, WHILE CAPTURING THE CHARACTER OF THE FRESH FRUIT.

11% ALCOHOL, 10.5% RESIDUAL SUGAR

*WINE SLUSHY - OUR WINE SLUSHY CONTAINS NO ICE OR MIX. IT IS JUST OUR DELICIOUS HAND CRAFTED WINE, FROZEN!
11% ALCOHOL*

FOOD ITEMS

CHEESE BOARD - 12

OUR GOURMET CHEESE BOARD HAS A ROTATING ARRAY OF BELGIAN COW'S MILK SMOKED GOUDA, CREAMY YET TANGY MUENSTER, AGED SPANISH SHEEP'S MILK MANCHEGO SERVED WITH CRACKERS.

SERVES 2

**CHARCUTERIE (PRONOUNCED "SHAHR-KU-TUH-REE") – THE ART OF PREPARING MEATS WHICH ARE OFTEN CURED OR SMOKED*

***CHARCUTERIE BOARD - 14**

A ROTATING SELECTION OF DOUBLE SMOKED COTTAGE HAM, CAPICOLA, MHW SOPRESSATTA, FRENCH COUNTRY PÂTÉ AND GOURMET SUMMER SAUSAGE SERVED WITH CRACKERS

SERVES 2 TO 4

***CHEESE AND CHARCUTERIE BOARD – 16**

A COMBINATION OF GOURMET CHEESE HAND PAIRED WITH 2 STYLES OF CHARCUTERIE SERVED WITH CRACKERS. SERVES 2 TO 4

MEDITERRANEAN PLATTER - 14

THIS HAND PICKED MEDITERRANEAN PLATE INCLUDES FRESH HUMMUS, PESTO, DOLMAS (GRAPE LEAVES STUFFED WITH LIGHTLY SEASONED RICE), PITA BREAD AND KALAMATA OLIVES.

SERVES 2 TO 3

VEGETABLE PLATTER - 10

A MIXTURE OF LOCAL AND FARM FRESH VEGETABLES. A SEASONAL ROTATING ARRAY OF BABY CARROTS, BROCCOLI, CUCUMBER, GREEN PEPPERS, RED PEPPERS, TOMATOES, CELERY, GREEN ONION, OLIVES AND MORE! SERVED WITH A SIDE OF BUTTERMILK RANCH DRESSING OR HUMMUS.

SERVES 2

CHARCUTERIE ADDITION - 4

CHOICE FROM OUR SELECTION OF SMOKED AND CURED MEATS

BBQ PULLED PORK SANDWICH WITH 2 SIDES

FRIDAY AND SATURDAY 5PM UNTIL 8PM -12

WE USE A COMBINATION OF HICKORY, CHERRY, APPLE, PEAR AND PEACH WOODS ON OUR SMOKER TO MAKE THE MOST MOUTH WATERING SMOKED BBQ

PULLED PORK SANDWICH – STRAIGHT FROM OUR SMOKER! THE SIDES CHANGE WEEKLY WITH A ROTATION OF MAC N' CHEESE, PESTO PASTA, BAKED BEANS, COLESLAW, POTATO SALAD AND SMOKED POTATO.

SIDES ONLY - 4

CHEESE BY THE ¼ POUND TO GO - 5

*SMOKED GOUDA, SPANISH MANCHEGO, MUENSTER, HAVARTI, NEW YORK SHARP WHITE CHEDDAR AND IRISH CHEDDAR.
SUBJECT TO AVAILABILITY.*