



**THE BOXWOOD WINERY
MIDDLEBURG, VIRGINIA**

BOXWOOD REDS

Consultant: Stephane Derenoncourt

Glass Bottle

- 1. 2009 Topiary** **\$9.00 \$35.00**
Middleburg, Virginia
Cabernet Franc, Merlot, Malbec
Complex and intense nose of strawberry, savory garden herbs and spice. Long finish of strawberry and spice.
- 2. 2008 Boxwood** **\$9.00 \$35.00**
Middleburg, Virginia
Cabernet Sauvignon, Merlot, Petit Verdot
Full bodied, blackberry, cassis and tobacco, structured tannins
- 3. 2009 Boxwood Trellis** **\$8.00 \$32.00**
Middleburg, Virginia
Cabernet Sauvignon, Merlot, Petit Verdot
Medium bodied, cherry and violet, rustic

IMPORTED AND DOMESTIC RED WINE

- 4. 2008 Girardet** **\$8.75 \$35.00**
Umpqua Valley, Oregon
Cabernet Sauvignon
Rich berry flavors with moderate French oak carry through to a spicy finish.
- 5. 2005 LAN Reserva** **\$8.75 \$35.00**
Rioja, Spain
Tempranillo
RP 90 – Voluminous and concentrated on the palate, impeccably well balanced.
- 6. 2008 Monti Guidi** **\$7.00 \$28.00**
Abruzzi, Italy
Montepulciano
Intense, complex, full palate with a persistent finish.
- 7. 2008 “R” Petite Sirah** **\$13.25 \$53.00**
Central Valley, California
Petite Sirah
Blue fruits, black pepper, smoky dark chocolate with polished tannins.
- 8. 2009 Excelsior** **\$7.00 \$28.00**
Breede River Valley, South Africa
Cabernet Sauvignon
ST 87 – Lip smacking flavors of blackcurrant, black cherry plum and hints of chocolate.
- 9. 2010 Felino Malbec** **\$8.75 \$35.00**
Mendoza, Argentina
Malbec
Rich and soft, fruit-forward and delicious
- 10. 2008 Peachy Canyon Westside** **\$9.00 \$36.00**
Paso Robles, California
Zinfandel
Aromas of dark berry, vanilla, toasty oak, hint of menthol, hint of forest floor. Tastes of a round mouthfeel with good bright acidity, sweet dark fruit, caramel, hint of smokiness, with a long juicy finish.

IMPORTED AND DOMESTIC RED WINE

- 11. 2006 Thunevin-Calvet** **\$7.25 \$29.00**
Cuvee Constance
Languedoc-Roussillon, France
Grenache, Syrah, Carignan
WA 91 - Vivid blue and black fruits, juicy and dense
- 12. 2008 Januik Syrah** **\$13.50 \$54.00**
Walla Walla Valley, Washington
Syrah
WS 93 - Aromatic, expressive wine, supple and generous, and loaded with plum, black cherry, cassis and spice.
- 13. 2009 Ancient Peaks Renegade** **\$8.50 \$34.00**
Central Coast, California
Syrah, Malbec, Petit Verdot
Bold, brambly flavors of black cherry, plum and cassis anticipate notes of cocoa and vanilla bean
- 14. 2010 Los Ailos** **\$7.25 \$31.00**
San Juan, Argentina
Syrah Malbec
Youthful shades of violet, plum, cherry, vanilla and tobacco with touch spice.
- 15. 2010 Jam Jar Sweet Shiraz** **\$7.00 \$28.00**
Cape, South Africa
Shiraz
Fresh, juicy flavors of blueberries, blackberries and raspberries with dark chocolate undertones. Perfect balance of sweetness and acidity.
- 16. 2009 Blackburn** **\$7.00 \$28.00**
Paso Robles, California
Cabernet Sauvignon
Mix of ripe berry fruit, touches of mineral and cedar with firm tannins.
- 17. 2008 Boedecker Athena** **\$13.75 \$55.00**
Willamette Valley, Oregon
Pinot Noir
WS 91 – Smooth and deep, spicy nutmeg and pepper notes with black currant and plum flavors.
- 18. 2009 Carmel Road** **\$9.00 \$36.00**
Monterey, California
Pinot Noir
Supple and rich with flavors of red berries, warm spice, earth and mineral characteristics. The finish is silky and long.
- 19. 2010 Spy Valley** **\$10.00 \$40.00**
Marlborough, New Zealand
Pinot Noir
Fruit forward palate, long and supple structure, licorice & cocoa notes.
- 20. 2009 La Follette** **\$9.25 \$37.00**
Sonoma Coast, California
Pinot Noir
Smooth, palate-caressing mouthfeel on entry, with supple tannins and juicy.
- BOXWOOD ROSÉ**
- 21. 2010 Topiary Rosé** **\$6.00 \$24.00**
Middleburg, Virginia
Cabernet Franc, Malbec
Medium Bodied, Strawberry and Melon with a soft finish

IMPORTED AND DOMESTIC WHITE WINES

- 22. 2009 La Crema** **\$9.00 \$36.00**
Sonoma Coast, California
Chardonnay
 The palate is round and nutty, with flavors of yellow apple and orange adding lushness, while well-balanced acidity creates a lovely vibrancy.
- 23. 2010 Flavium** **\$7.00 \$28.00**
Bierzo, Spain
Godello
 Smells like summer – vibrant fruit flavors fill your mouth.
- 24. 2010 Santiago Ruiz** **\$8.50 \$34.00**
Rias Baixas, Spain
Albarino
 Lime leaf and kiwi, notes of minerality
- 25. 2009 Chablis 1er Cru “Fourchaume”** **\$14.00 \$53.00**
Chablis, France
Chardonnay
 Big, ripe and quite dry, displays a combination of volume, definition and freshness.
- 26. 2011 Jam Jar** **\$7.00 \$28.00**
Breede River Valley, South Africa
Moscato
 Delight in the juicy peach and apricot flavors.
- 27. 2009 Arrowood** **\$9.00 \$36.00**
Sonoma County, California
Chardonnay
 Lightly oaked, lively acidity and fresh clean taste
- 28. 2009 The Doctors’** **\$8.00 \$32.00**
Marlborough, New Zealand
Riesling
 WS 88 – Aromas of citrus, apricots & Asian spice, lovely fruit sweetness, balanced by fine acidity.
- 29. 2010 Kung Fu Girl** **\$7.00 \$28.00**
Columbia Valley, Washington
Reisling
 Apple sauce and nutmeg, off dry
- 30. 2009 Dourthe La Grand Cuvee** **\$7.75 \$31.00**
Bordeaux, France
Sauvignon Blanc
 Soft and round on the palate with mild acidity
- 31. 2010 Prado Rey** **\$7.00 \$28.00**
Ruedo, Spain
Verdejo
 WS 86 – Pear, melon and grass flavors mingle in this firm white.
- 32. 2009 Weingut Johannishof Charta** **\$9.25 \$37.00**
Rheingau, Germany
Riesling
 WS 91 –Features of peach and musk melon in a polished, juicy, and very ripe.
- 33. 2010 King Estate** **\$8.00 \$32.00**
Eugene, Oregon
Pinot Gris
 Aromas of green apple, citrus, honeysuckle, white peach, apricot and floral notes.

- 34. 2007 Marcel Deiss** **\$11.00 \$44.00**
Alsace, France
Muscat
 WA 90- Orange blossom and sage, rich yet refreshing
- 35. 2011 Fire Road** **\$7.50 \$30.00**
Marlborough, New Zealand
Sauvignon Blanc
 Flavors of gooseberry and passion fruit.
- 36. 2010 Bernkasteler Badstude** **\$8.75 \$35.00**
Mosel, Germany
Riesling
 Sweet and fruity but not overpowering
- Eno-Card** **\$10 Minimum**
Enomatic Wine Tasting Bar, Taste # 1-36 on the wine list with 1, 3, 5 Ounce options. Sparkling Wines, Ports and Beers not included.

SPARKLING WINE

- 2010 Sarracco D’Asti** **\$9.00 \$36.00**
Piedmont, Italy
Moscato
 Light frizziness and sweetness, very easy and pleasant
- NV Brazilian Soul** **\$7.00 \$28.00**
Serra Gaucha, Brazil
Moscato
 Sweet, with hints of peach and apricot.
- 2006 Marques De Gelida Brut** **\$8.00 \$32.00**
Catalonia-Penedes, Spain
Macabeo, Xarello, Parellada, Chardonnay
 Yeast and bread flavors. Fruity with a dry finish.
- 2008 Antech Blanquette de Limoux Cuvee** **\$7.00 \$28.00**
Languedoc, France/Reserve Brut
 Perfumy, round and rich. Creamy, toasty and dry. Notes of apple and citrus on the palate.

PORT

GLASS

- Blandy’s Maderia Aged 10 Years** **\$14.00**
Madeira, Portugal
- Smith Woodhouse Lodge Reserve** **\$10.00**
Rio Torto District, Portugal

BEERS

BOTTLE

- De Koninck Amber Ale** **\$9.00**
Belgium
 Toasted malt aromas with hints of apple cider and nut.
- Victory Hop Devil Indian Pale Ale** **\$7.00**
Downingtown, PA
 Roller coaster ride of flavor, coasting to a smooth finish that satisfies fully.
- Young’s Double Chocolate Stout** **\$8.00**
Bedford, England
 Malt and chocolate are in perfect balance and the chocolate finishes well at the end.
- Weihenstephner Hefeweissbier** **\$8.00**
Germany
 Extremely refreshing, naturally cloudy wheat beer, wonderful yeasty fragrance and taste.
- Blanche De Bruxelles White Beer** **\$8.50**
Belgium
 Orange rind blend harmoniously from the start of the taste to the finish.

WINES BY THE BOTTLE

WHITE WINE	BOTTLE
Annalisa Moscato Montebelliana, Italy Moscato	WAS \$26.00/NOW \$21.00
2010 Tomero Mendoza, Argentina Torrantes	WAS \$28.00/NOW \$23.00
2010 Vinas Del Vero Somontano, Spain Chardonnay	\$28.00
RED WINE	
2009 Zuccardi Series A Mendoza, Argentina Malbec	WAS \$26.00/NOW \$21.00
2009 Millsreef Reserve Hawkes Bay, New Zealand Merlot, Malbec	\$34.00
2009 Mas Des Dames Corteaux Du Languedoc Languedoc-Roussillon, France Grenache, Syrah, Carignane	\$34.00
2006 Chupacabra Paso Robles, California Cabernet Sauvignon, Syrah, Petite Sirah	\$35.00
2007 Vistalba "Corte B" Mendoza, Argentina Malbec, Cabernet Sauvignon, Bonarda	\$40.00
2008 Richeaume Cotes De Provence Rouge Provence, France Grenache, Cabernet Sauvignon	\$44.00
2008 Ridge California Lytton Springs Sonoma County, California Zinfandel, Petite Sirah, Carignane - WA 92	\$44.00
2007 Finca La Anita Mendoza, Argentina Petit Verdot	\$58.00
2008 Januik Cabernet Walla Walla Valley, Washington Cabernet Sauvignon – WE 95	\$63.00
2006 Château Larcis Ducasse Saint Emilion, France Merlot, Cabernet Franc - WA 91, WS 90	\$100.00
2005 Château Rol Valentin Saint Emilion, Bordeaux, France Merlot - RP 91, WS 95, ST 93	WAS \$110.00/NOW \$100.00

FOOD MENU

LIGHT FARE

Almonds	\$2.75
Assorted Olive Cocktail	\$3.75
Hummus W/ Baguettes	\$7.75
Bruschetta	\$9.75
Four Cheese Plate	\$17.75
Includes Assorted Charcuterie Cow: Belletoille, Fiscalani Cheddar, Montalban Goat: Drunken Goat	
Six Cheese Plate	\$20.75
Includes Assorted Charcuterie Cow: Belletoille, Fiscalani Cheddar, Montalban, Blue Cheese Goat: Drunken Goat, Chev	
Hot Hors D'oeuve Platter	\$19.75
Bacon Wrapped Scallops, Butternut Squash, Brie & Raspberry Filo Stars, Pear & Blue Filo Stars, Rataouille Filo Stars	

SALADS

Caprese Salad	\$10.50
Tomato, Mozzarella, Basil, Olive Oil, Basalmic Glaze	
Spinach Salad	\$11.50
Spinach, Apples, Walnuts, Blue Cheese, Raspberry & Walnut Vinagrette	

PANINI

Caprese Panini	\$10.75
Ham And Swiss	\$10.75
Turkey & Havardi W/ Dijon Mustard	\$10.75
Roast Beef, Provolone W/ Horseradish	\$10.75
Italian Panini	\$10.75
(Salami, Ham, Coppa, Mozzarella, Tomato, Basil)	
**Tomatoes Upon Request	

DESSERT

Chocolate Cake	\$4.75
<i>(Suggested Pairing: Moscato)</i>	
Cheesecake	\$4.75
<i>(Suggested Pairing: Port, "R" Petite Sirah, Renegade)</i>	

BEVERAGES

Soft Drinks	\$2.75
Sparkling Water, Pepsi, Diet Pepsi, Ginger Ale	
Espresso	\$2.75
Cappuccino	\$2.75
Bottled Water	\$1.00
Source Sparking Water (750 ml)	\$5.75

\$10 off Bottles purchased TO GO
18% gratuity will be added to parties of SIX or more