



THE BOXWOOD WINERY
MIDDLEBURG, VIRGINIA
BOXWOOD REDS

Consultant: Stephane Derenoncourt

	Glass	Bottle
2008/2009 Boxwood	\$9.00	\$35.00

Middleburg, Virginia

Cabernet Sauvignon, Merlot, Petit Verdot

Deep purple color, aromas of cassis, blackberry and leather, well-structured with firm tannins.

2008/2009 Topiary	\$9.00	\$35.00
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Middleburg, Virginia

Cabernet Franc, Merlot, Malbec

Garnet color, complex and intense nose of strawberry, savory garden herbs and spice aromas. Soft tannins and a pronounced mid-pallet followed by a long finish of strawberry and spice flavors.

2009 Boxwood Estate Trellis	\$8.00	\$32.00
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Middleburg, Virginia

Cabernet Sauvignon, Merlot, Petit Verdot

Medium bodied, cherry and violet, rustic

IMPORTED RED WINE

FRANCE

2010 Cote de Brouilly	\$9.00	\$36.00
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Burgundy, France

Gamay

The balance of fruit, earth and sky (that hint of autumn smoke) is impeccable.

2008 Chateau Cissac, Cru Borgeois	\$9.25	\$37.00
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Medoc, France

Cabernet Sauvignon, Merlot, Petit Verdot

Elegant blend of black fruits and sweet tannins.

2006 Segla	\$17.50	\$70.00
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Margaux, France

Cabernet Sauvignon, Cabernet Franc, Merlot

WS 92, RP 93 – Shows attractive blueberry and vanilla character on the nose and palate. Medium-bodied with silky tannins and a clean finish.

ITALY

2007 Tolaini Valdisanti	\$12.00	\$47.00
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Tuscany, Italy

Cabernet Sauvignon, Sangiovese, Cabernet Franc

WS 90 - A chewy and layered red, with blackberry and toasty oak.

PORTUGAL

2008 Veehda	\$7.00	\$28.00
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Douro, Portugal

Tinta Roriz (Tempranillo), Touriga Franca, Touriga Nacional

WS 90 – Concentrated dark plum, black fig and dark cherry flavors that ooze notes of chocolate mousse. Dense midpalate, with notes of hazelnut on the long finish.

ARGENTINA

2008 Ave Gran Reserva	\$12.00	\$48.00
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Mendoza, Argentina

Malbec

Well defined fruit aromas together with menthol and black pepper. Flavors of blackberry and graphite can be highlighted in the mouth.

2010 Vina Cobos El Felino	\$9.00	\$36.00
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Mendoza, Argentina

Malbec

Aromas of dark berries and anise. On the palate, intense, pure flavors of just-picked raspberries, black plum and graphite unfold in velvety layers.

SOUTH AFRICA

2009 The Chocolate Block	\$15.00	\$60.00
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Franschhoek, South Africa

Syrah, Grenache, Cabernet Sauvignon, Cinsault, Viognier

RP 90 – Nose with intense dark cherry, spiced raspberry, black fruit and violet-infused perfume. Palate is firmly structured, yet elegant with supple tannins and spicy oak. Long and acidic finish.

DOMESTIC RED WINE

CALIFORNIA

2008 Alysain	\$12.00	\$48.00
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Russian River Valley, California

Pinot Noir

Tasty red plum with a hint of red current and cherry. Delicious, bright, juicy and satisfying.

2008 Peachy Canyon Westside	\$9.00	\$36.00
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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, long juicy finish.

2009 Carmel Road	\$9.00	\$36.00
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Monterey, California

Pinot Noir

Supple and rich with flavors of red berries, warm spice, earth and mineral characteristics that are reflections of the cool climate in this region. The finish is silky and long.

2009 Sean Minor Four Bears	\$8.00	\$32.00
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Napa Valley, California

Cabernet Sauvignon

Warm, full and fruity in the mouth with soft tannins and gentle acid core that make this very accessible and pleasant.

CALIFORNIA

2009 Orin Swift Saldo \$13.75 \$55.00

Napa Valley, California

Zinfandel, Petite Syrah, Syrah, Grenache

The entry is mouth coating and leads into a mid-palate structure and good acidity. The finish is bright and long with soft tannins.

2009 "R" Petite Sirah \$13.75 \$53.00

Central Valley, Clarksburg, California

Petite Sirah

Bouquet of mocha and dark chocolate tastes a backseat to the intensity of the intense fruit. Big creamy mouth coating flavors of ripe sweet boysenberry and blackberries are balanced by creamy Fresh oak.

WASHINGTON

2009 Janiuk \$13.75 \$55.00

Columbia Valley, Washington

Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec

Dense and full-bodied, packed with cassis, blackberry, pomegranate and warm vanilla notes on the nose. Tannins are refined. Lingers across the palate, imparting a long, polished finish.

IMPORTED AND DOMESTIC WHITE WINES

2010 Dr. H. Thanisch \$8.50 \$34.00

Mosel-Saar-Ruwer, Germany

Riesling

Plenty of apple, lime and slate flavors. Sweet and light, and very well-balanced.

2009 Weingut Johannishof Charta \$10.00 \$40.00

Rheingau, Germany

Reisling

WS 91 – Dry with features of peach and musk melon in a polished, juicy, and very ripe.

2010 Dipinti \$7.00 \$28.00

Trentino, Italy

Pinot Grigio

Nose of yellow fruit such as peach and apricot, almost a tropical fruit fragrance. Palate is full in body and flavor with a nice balance and long lasting taste, enhanced by a refined fruity aftertaste.

2010 Patelin De Tablis Blanc \$9.00 \$36.00

Paso Robles, California

Grenache Blanc, Viognier, Roussanne, Marsanne

Flavors of lemon and mineral, a hint of tropicality from the Viognier, and a long finish with surprising richness.

2009 La Crema \$9.00 \$36.00

Sonoma Coast, California

Chardonnay

Opens with lively citrus and subtle toasted oak, with a kiss of butterscotch. The palate is round and nutty. Well-balanced acidity creates a lovely vibrancy. Hints of vanilla and caramel add richness and texture to a long, fresh finish.

IMPORTED AND DOMESTIC WHITE WINES

2011 Fire Road \$7.50 \$30.00

Marlborough, New Zealand

Sauvignon Blanc

Flavors of gooseberry and passion fruit.

2009 Banyan \$7.00 \$28.00

Monterey County, California

Gewurztraminer

WE 89 – Rich edge of honey, with pineapple, peach, lychee and Indian spice flavors that are savory and crisp.

BOXWOOD ROSE

2010 Topiary Rosé \$6.00 \$24.00

Middleburg, Virginia

Cabernet Franc, Malbec

Light salmon color, aromas of strawberry and grapefruit, fresh and fruity, a perfect aperitif

TASTING OPTIONS

Eno-Card \$10 Minimum

Enomatic Wine Tasting Bar

Taste any of our 28 wines by 1, 3, 5 ounces

Sparkling Wines and Sweet Reds not included.

House Flight \$14.00

House Selection Of 4 Reds

Light Flight \$14.00

House Selection of 4 Whites

Flights consist of four 1 Ounce Servings

Available:

Sunday – Wednesday 11:00 AM – 10:00 PM

Thursday – Saturday 11:00 AM – 7:00 PM

SPARKLING WINE

N/V Gruet Blanc Noirs \$7.75 \$31.00

Albuquerque, Nm/Blanc De Noirs

Amazing berry aromas and creamy texture play a leading role and create a great finesse. The palate is developed and shows rich complex flavors.

2008 Antech Blanquette de Limoux Cuvee \$7.00 \$28.00

Languedoc, France/Reserve Brut

Perfume, round and rich. Creamy, toasty and dry. Notes of apple and citrus on the palate.

2006 De Marques Gelida Cava \$8.25 \$33.00

Spain/Brut Exclusive Reserva

Parellada, Chardonnay, Macabeo

Golden color with apple notes, yeast and bread flavors. Easy on the palate and drinks like a prosecco. Fruity with a dry finish.

2010 Saracco \$8.75 \$35.00

Piedmont, Italy

Moscato

Crisp, nice acidity, a light frizziness and the sweetness of the natural residual sugar.

Mimosa/Blushing Mimosa \$8.00/Glass

PORT/MADEIRA

Blandy's 10 Year Madiera Rich Malmsey \$12.00/Glass

Madeira from Portugal

WE 90 - Intensely concentrated nutty, caramel and honeyed flavors. Rich, fortified wine, finishes bright due to Madeira's high acidity.

BEER

Weihenstephner Hefeweissbier	\$8.00
Germany	
Extremely refreshing, wonderful yeasty fragrance and taste	
Straffe Hendrik Bruges Triple Ale	\$10.00
Belgium	
Nice, semi-dry bite, hint of banana and bubble gum in the background	
Bells Best Brown Ale	\$7.50
Kalamazoo, Michigan	
Smooth, tasty brown ale, with hints of caramel and cocoa.	
Bells Double Cream Stout	\$8.25
Kalamazoo, Michigan	
Touch of burnt notes, focuses on the softer cocoa and espresso like aspects of roasted malt.	

WINES BY THE BOTTLE

Red Wines

2006 Château Larcis Ducasse	\$110.00
Saint Emilion, Bordeaux, France	
Merlot, Cabernet Franc - WA 91, WS 90	
2008 La Cobotte	\$80.00
Chateaneuf Du Pape, Rhone, France	
Grenachhe, Syrah, Mourvedre, Cinsault, Clairette, Vaccarese, Counoise	
2009 Joseph Swan Pinot Noir	\$50.00
Russain River, California	
Pinot Noir – WE 90	
2010 Borgo Montepulciano D'Abruzzo	\$32.00
Abruzzo, Italy	
Montepulciano	

White Wines

2008 Stolpman L'Avion	\$59.00
Santa Ynez Valley, California	
Roussanne - WA 90	

Champagne

Duval Leroy Brut	\$60.00
Champagne, France	
Pinot Noir, Chardonnay	

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: Bellettoille, Fiscalani Cheddar, Montalban	
Goat: Drunken Goat	
Six Cheese Plate	\$21.75
Includes Assorted Charcuterie	
Cow: Bellettoille, Fiscalani Cheddar, Montalban, Blue Cheese	
Goat: Drunken Goat, Chev	

SALADS

Caprese Salad	\$10.50
Spinach Salad	\$11.50
Spinach, Apples, Walnuts, Blue Cheese, Raspberry & Walnut Vinagrette	

PANINI

(WITH BOARS HEAD MEAT)

Caprese Panini	\$10.75
Italian Panini	\$10.75
(Salami, Ham, Coppa, Mozzarella, Tomato)	
Ham and Swiss	\$10.75
Turkey & Havardi W/ Dijon Mustard	\$10.75
Roast Beef, Fiscalani Cheddar	
W/ Horseradish	\$10.75
**Tomatoes upon request	

DESSERT

Chocolate Cake	\$4.75
Cheesecake	\$4.75

BEVERAGES

Soft Drinks	\$2.75
Perrier Sparkling Water, Pepsi, Diet Coke, Ginger Ale	
Coffee	\$2.75
Bottled Water	\$1.00
Source Sparking Water (750 ml)	\$5.00
Source Still Water (750 ml)	\$5.00

Wines To Go

All of the wines on our wine list are available for purchase to go at a \$10 discount. Ask your server about additional wines that are available for to-go purchases only.

18% gratuity will be added to parties of SIX or more