

EAT

SHARE

marinated olives, citrus, herbs (v, gf) <i>Suggested Pairing Bonhomous</i>	8
warm pan bread, roasted garlic, rosemary & caramelized onion butter (veg) <i>Suggested Pairing Jouissance</i>	9
ahi tuna poke, ginger soy dressing, avocado puree, sesame, cucumber, green onion, potato chips (gf) <i>Suggested Pairing Rêverie</i>	18
nonna's meatballs, AAA beef, tomato sauce, basil, parmesan, toasted focaccia <i>Suggested Pairing Doer</i>	16
summer salad, arugula, iceberg, toasted pistachio, cucumber, grapes, cherry tomato, sherry vinaigrette (v, gf) <i>Suggested Pairing Rêverie</i>	14
charcuterie, chef's selection of local meat, tiny pickles, Oldhand mustard, garlic confit <i>Suggested Pairing Fervour</i>	22
cheese board, selection of cheese, cardamom spiced grape compote, seed crackers (veg) <i>Suggested Pairing Bonhomous</i>	22
smash burger, double smash patties, aged cheddar, shredded lettuce, caramelized onion, potato bun <i>Suggested Pairing The Wick Bootstrapper</i>	19
braised pork belly, rosemary potatoes, carrot puree, gremolata, brussels sprouts (gf) <i>Suggested Pairing Enivré</i>	27
grilled cheese, cheddar, mozzarella, lemon ricotta, parmesan, sourdough bread, garlic butter (veg) <i>Suggested Pairing Jouissance</i>	15 5
cavatelli pasta, tomato sauce, spicy marinated eggplant, lemon ricotta (veg) <i>Suggested Pairing Enivré</i>	26 8
burrata, Bootstrapper red wine jelly, roasted grapes, smoked salt, toasted focaccia (veg) <i>Suggested Pairing Fervour</i>	24

FLATBREADS

margherita, roasted cherry tomato, tomato sauce, mozzarella, basil, olive oil (veg) <i>Suggested Pairing Fleur Bleue</i>	18
farmer, caramelized onion, mozzarella, lemon ricotta, arugula, roasted zucchini, peas, fresh mint (veg) <i>Suggested Pairing Pondéré</i>	20
salami, tomato sauce, genoa salami, olives, mozzarella, green onion hot honey <i>Suggested Pairing Bootstrapper</i>	21
add on green onion hot honey dip	2
add on caesar dressing dip	1

SWEET

vanilla cheesecake, cardamom spiced grape compote, toasted pistachio, vanilla whipped cream <i>Suggested Pairing Pondéré</i>	12
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DRINK

DAILY WINE FLIGHT FEATURE (8oz)

17.50

SPARKLING

	5oz	bt1
Cannon Blanc de Blanc, chardonnay	11	46
Cannon Blanc de Noir, pinot noir & gamay blend	-	46
Cannon Sparkling Rosé, gamay & marechal foch blend	-	46
The Wick Sparkling White, siegerrebe, osceola muscat, l'acadie blanc & petit milo blend	-	42
The Wick Sparkling Rosé, gamay & marechal foch blend	-	42
The Wick Sparkling Red, gamay noir, marechal foch, marquette blend (late December 2025)	-	42

WHITE

The Wick Zoom Zoom, white blend	-	24
The Wick Mover/Shaker, pinot gris blend	-	24
Enivré, pinot gris & gewürztraminer blend	8.5	32
Bonhomous, sauvignon blanc blend	8.5	32
Pondéré, muscat blend	8.5	32
Allégresse, chardonnay blend	-	38
Jouissance, chardonnay blend	10.5	40

ROSÉ

The Wick Highflier, rosé blend	-	24
The Wick Eager Beaver, marachel foch rosé blend	7	24
Rêverie, syrah rosé blend	9	32
Rapture, merlot rosé blend	-	32

RED

The Wick Whizz Kid, merlot & gamay blend	-	26
The Wick Doer, cabernet franc & merlot blend	9	34
The Wick Bootstrapper, cabernet franc, merlot & petit verdot blend	9.5	36
Fleur Bleue, gamay & pinot noir blend	11.5	44
Sedulous, syrah blend	-	46
Fervour, cabernet franc & merlot blend	11	42
Ardour, malbec & petit verdot blend	-	48

COCKTAILS

Aperol Spritz, white wine, aperol, soda (4oz)	12
Red Sangria, red wine, orange juice, triple sec, fresh fruit (3.5oz)	14
Beehive, Heritage Acres gin, basil honey, lemon, tonic (2oz)	14
Cranberry Mule, fresh lime, ginger beer, vodka, triple sec (1.5oz)	14
Ask your server about our seasonal cocktails	

BEER

Rotating Craft Beer (16oz)	9
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*Taxes not included



Cannon Estate Winery



cannonwinery