

**THE BOXWOOD WINERY**  
**MIDDLEBURG, VIRGINIA**  
 Consultant: Stephane Derenoncourt  
**IMPORTED AND DOMESTIC RED WINE**

Glass Bottle

**1. 2014 Domaine Courteillac \$10.50 \$42.00**

**Bordeaux Superieur, Bordeaux, France**  
**Merlot, Cabernet Franc, Cabernet Sauvignon**

JS 91 – The attack is round and full, very fruity. The wine is dense, rich, complex and exuberant, with a soft and creamy finish

**2. 2015 Topiary \$9.00 \$35.00**

**Middleburg, Virginia**  
**Cabernet Franc, Merlot**

JS 91 - Dark garnet in color. The nose exhibits a density of dark fruits, strong toast, and mouth coating tannin. All-spice and vanilla frame the aromatic bouquet, a variable abundance of flavors such as blackberry, blueberry and currant leaf.

**3. 2015 Trellis \$8.00 \$32.00**

**Middleburg, Virginia**  
**Merlot, Cabernet Franc, Cabernet Sauvignon,**  
**Petit Verdot**

JS 89-A dark red to garnet color. The bright, clean aromatic nose contains cherry, sandalwood and subtle raspberry notes well framed by hints of campfire and suspicions of vanilla. It is medium bodied with silky texture.

**Boxwood Wines by the Bottle**

2011 Trellis (Merlot, Cabernet Sauvignon, Cabernet Franc, Petite Verdot) \$29.00

2014 Trellis (Merlot, Cabernet Sauvignon, Cabernet Franc, Petite Verdot) \$39.00

**4. 2015 Boxwood Reserve \$13.75 \$55.00**

**Middleburg, Virginia**  
**Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot**

JS 93 – A deep ruby color. The bouquet is intense, reflecting dense and complex layers of black fruit and toasted French oak. Black currant and dark cherry fold into exotic notes of cardamom, spice and cigar box. The finish has great length and depth, lingering with chalky tannin and dark fruits – altogether a wide range of intricate flavor from beginning to end.

**5. 2015 Charles Thomas CDP \$12.50 \$50.00**

**Châteauneuf-du-Pape, Rhone Valley, France**  
**Grenache, Syrah, Mourvedre, Cinsault**

Deep garnet red color. On the nose it reveals a bouquet of small red berries and hints of spices. The palate is round, full and rich

**6. 2015 Chakana Estate \$11.75 \$47.00**

**Mendoza, Argentina**  
**Malbec**

WA 91 – The color is deep purple, very intense, quite what you expect from Malbec. Plum, brambly berries, spices and an iris/violet note are apparent on the nose. Intense, fruity flavors with velvety tannins.

**7. 2013 Torres Altos Crianza \$10.00 \$40.00**

**Rioja, Spain**  
**Tempranillo**

A deep, clean nose displaying white floral and red fruit aromas, which combine harmoniously with oak-imparted notes of spice and toast.

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**8. 2016 Gran Passione Rosso \$9.00 \$36.00**  
**Veneto, Italy**

**Merlot, Corvina, Negroamaro**

It is full-bodied and rich with dark fruit flavors of blackberry and black cherry balanced by a solid structure due to the elevated alcohol, acidity and soft tannins.

**9. 2014 Milbrandt Vineyard \$8.75 \$35.00**  
**Columbia Valley, Washington**

**Merlot**

Round and rich with classic aromas and flavors of blackberry, plum, hints of mocha & espresso, with a touch of savory dried herb.

**10. 2013 Stobi Vranec Veritas \$10.75 \$43.00**  
**Tikves, Macedonia**

**Vranec**

A grape varietal indigenous to Macedonia, dark ruby in color, complex, full bodied with flavors of red, blue, and blackberry fruits, spices and herbs, finishing with hints of leather and tobacco

**11. 2016 Indaba Mosaic \$8.00 \$32.00**  
**Western Cape, South Africa**

**Cabernet Sauvignon, Petit Verdot, Merlot, Malbec, Cabernet Franc**

This Cabernet Sauvignon dominated Bordeaux blend offers enticing aromas and succulent flavors of blackcurrant, ripe brambly berry fruit and dark chocolate, with subtle spice notes. Soft, gentle tannins coat the palate on the balanced finish.

**12. 2011 El Enemigo \$13.25 \$53.00**  
**Mendoza, Argentina**

**Cabernet Franc**

**WE 91, WA 92** – The nose has intense aromas and concentrated notes of cassis, ripe currants, and sweet spices including black pepper and cloves. Fresh impact and excellent structure on the palate, reminiscent of ripe red fruits with hints of eucalyptus and tagged black pepper.

**13. 2014 Andrew Rich Prelude \$15.00 \$60.00**  
**Willamette Valley, Oregon**

**Pinot Noir**

A Pinot that is indisputably ripe in character, but on a lighter frame, with vibrant acidity, moderate alcohol, and soft tannins. Aromas and flavors are more savory than purely fruity, with lively hints of blood orange, cranberry, and dried flowers.

**14. 2015 Tortoise Creek \$8.00 \$32.00**  
**Oakville, California**

**Pinot Noir**

Lovely aromas of violets and ripe cherries and is soft on the palate, delicate but with delightful impressions of raspberries and other red fruits.

**15. 2014 Runquist "R" \$13.75 \$55.00**  
**Clarksburg, California**

**Petit Syrah**

Aromas feature ripe concentrated dark fruits, black currant, boysenberry and black raspberry. On the palate, round rich flavors of red and black fruits flow into those of mocha, chocolate and oak.

**16. 2015 Renegade \$13.75 \$55.00**  
**Paso Robles, California**

**Syrah, Zinfandel, Petite Sirah, Petite Verdot**

Deep berry aromas that reveal accents of toasty oak, baking spice, cedar and tobacco. Plush tannins and lengthy fruit converge into a smooth, seamless finish.

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- 17. 2015 Rubus** **\$10.00 \$40.00**  
**Murphys, California**  
**Cabernet Sauvignon**  
 Ruby black color, flavors of melted chocolate, roasted peanuts, and toasty cedar with a supple, bright, fruity body.
- 18. 2014 True Myth** **\$11.50 \$46.00**  
**Paso Robles, California**  
**Cabernet Sauvignon**  
**WW 90** – Full of polished aromas of blackberry, cherry and vanilla, leading to flavors of dark red fruits and black currants.
- 19. 2015 “Shine” Sweet Red** **\$7.50 \$30.00**  
**Rheinhessen, Germany**  
**Dornfelder**  
 Hearty red grapes, thus producing full bodied wine with flavors of dark red fruits with a well balanced sweetness.
- 20. 2016 Jam Jar Sweet Shiraz** **\$8.00 \$32.00**  
**Cape, South Africa**  
**Shiraz**  
 Light and semi-sweet style of Shiraz. Displays aromas of flavors of ripe, juicy berries with dark chocolate undertones.
- 21. 2015 Annalisa** **\$8.00 \$32.00**  
**Piedmont, Italy**  
**Malvasia**  
 A fresh, fruit-driven red with just a hint of a sparkle, this native Italian varietal is reminiscent of a bowl of ripe raspberries, strawberries and sweet cherries.
- 22. 2014 Portada** **\$7.50 \$30.00**  
**Lisboa, Portugal**  
**Medium Sweet Red**  
 Deep ruby red, medium bodied wine has berry fruit flavors and a beautiful balance. It’s fruity, tasty, and very pleasant and elegant.
- IMPORTED AND DOMESTIC WHITE/ROSE WINES**
- 23. 2016 La Spinetta** **\$11.00 \$44.00**  
**Piedmont, Italy**  
**Moscato d’Asti**  
 Fresh and irresistible, with a hint of pear and zesty tangerine.
- 24. 2015 Winzer von Erbach** **\$9.50 \$38.00**  
**Rheingau, Germany**  
**Riesling**  
 Honeyed style, rich minerality and luscious creaminess. Flavors of baked pineapple and pear. Fresh and juicy on the finish.
- 25. 2016 Jam Jar Sweet White** **\$7.00 \$28.00**  
**Breede River Valley, South Africa**  
**Muscat(Moscato)**  
 The fresh, fruity Moscato is refreshing and approachable with a perfect balance of sweetness and acidity.
- 26. 2016 Dr. Loosen** **\$9.50 \$38.00**  
**Mosel-Saar-Ruwer, Germany**  
**Riesling**  
**TP 90** – Crisp and juicy with green apple and tangy acidity; bright, juicy and nicely balanced with fresh, sweet fruit and style.
- 27. 2016 La Caliera** **\$9.00 \$36.00**  
**Piedmont, Italy**  
**Moscato d’Asti**  
 The intense aroma carries a fragrance of candied fruit, acacia flowers and a typical musky but delicate bouquet.

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**28. 2015 Clos Le Vigneau**                    **\$9.50 \$38.00**  
**Vouvray, France**  
**Chenin Blanc**  
The wine is off dry in style with honey, earth and apricot notes

**29. 2016 Boxwood Rose**                    **\$7.25 \$29.00**  
**Middleburg, Virginia**  
**Merlot, Cabernet Franc, Malbec, Cabernet Sauvignon,**  
**Petit Verdot**  
An attractive pale salmon color, complex nose of very agreeable aromas predominately white flowers and white pepper with underlying notes of apricot. The body is medium with a rounded palate of flavors including honeydew and lychees with refreshing acidity that is balanced and lingering. It has a medium long finish leaving an impression of aromatic vivacity.

**30. 2016 Jules Taylor**                    **\$9.50 \$38.00**  
**Marlborough, New Zealand**  
**Sauvignon Blanc**  
Vivacious aromas of citrus and passionfruit, mixed with zingy flavors of lemongrass and dried herbs.

**31. 2016 Old Coach Road**                **\$8.75 \$35.00**  
**Nelson, New Zealand**  
**Sauvignon Blanc**  
**WW 91** - Bright and bursting with crisp passion fruit, tropical peach and guava all wrapped together with a twist of citrus freshness

**32. 2016 Fefinanes**                    **\$9.50 \$38.00**  
**Rias Baixas, Spain**  
**Albarino**  
Fresh fruit aromas of apricot and peach slices with notes of lemon and green apple. Pretty notes of honey and wet nutmeg, and the mouth is round, clean, and pleasant with baked apple, honey, and lemon.

**33. 2015 Hidden Crush**                    **\$8.75 \$35.00**  
**Monterey & Santa Lucia Highlands, California**  
**Chardonnay**  
Fresh, bright flavors of citrus and stone fruit linger with rich viscosity. Excellent length and refreshingly crisp acidity.

**34. 2015 Maurice Martin**                **\$10.00 \$40.00**  
**Macon Villages**  
**Burgundy, France**  
**Chardonnay**  
White gold color with silver or greenish reflections , shiny and soft. Aromas suggest broom, acacia, green apple, lemongrass, citrus. A fresh, dry and fruity, nervous with a good balance.

**35. 2016 Riff**                    **\$8.00 \$32.00**  
**Alto Adige, Italy**  
**Pinot Grigio**  
Fine, fruity with notes of apples and peaches. The wine is pronounced, clean, and elegant. Light to medium-bodied with a fresh mouth-watering finish. Dry and crisp.

**36. 2016 Villa Wolf**                    **\$8.00 \$32.00**  
**Pfaltz, Germany**  
**Pinot Gris**  
A full-bodied, dry style with fresh, unoaked fruit and a crisp texture.

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**SPARKLING WINE**

- NV Zardetto Private Cuvee** \$8.00 \$32.00  
 Veneto, Italy  
**Glera, Chardonnay, Muscato**  
 Brilliant straw-yellow in color with a delicate perlage, this sparkler expresses notes of pears, apples and peaches.
- NV Dibon Cava Brut Reserve** \$8.00 \$32.00  
 Penedes, Spain  
**Macabeo, Xarel-lo, Parellada**  
 Light gold with plenty of bubbles, this wine has aromas of apples and pears with pleasant floral notes.
- NV Pierre Olivier Rosé** \$12.00 48.00  
 Burgundy, France  
 Tempranillo  
 Pale pink salmon. Just a touch off-dry
- Blanc de Bleu Cuvee Mousseux** \$9.50 \$38.00  
 Northern California  
**Chardonnay**  
 Offers seductive flavors and fresh aromatic effervescence – vividly pasted with blueberries.

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**CHAMPAGNE BY THE BOTTLE**

- 2007 Louis Roederer Cristal Brut** \$245.00  
 Chardonnay  
 WE 97, W&S 95, WS 94 – Vibrant and mouthwatering, this offers a range of patisserie pear and apple fruit, candied lemon zest, pastry dough and marzipan notes set on a finely detailed texture.
- Perrier Jouet Nuit Blanch Rose** \$104.00  
 Chardonnay, Pinot Noir, Pinot Meunier  
 WW 90 – Wonderful aromas of strawberries just jump out of the bottle. On the palate, this is delicate and refined.

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**BEERS**

**BOTTLE**

- Boulevard Tank 7, Farmhouse Ale** \$7.00  
 Kansas City, MO –Light to medium bodied beer.
- Boulevard Unfiltered Wheat Beer** \$7.00  
 Kansas City, MO – Light bodied with fruity flavors.
- Heavy Seas Loose Cannon IPA** \$7.00  
 Halethorpe, MD –A floral quality pervades creamy textre.
- Port City Optimal Wit** \$7.00  
 Alexandria, VA –Golden color with a cloudy haze from natural yeast.
- Port City Porter** \$7.00  
 Alexandria, VA – Bittersweet coffee and dark chocolate.

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**DESSERT WINES**

- Blandy's 15 Year Madeira Rich Malmsey** \$12.00 \$60.00
- Smith Woodhouse Lodge Reserve** \$10.00 \$50.00  
 Douro, Portugal
- 2013 Alvear Pedro Ximenez Sherry - RP 100** \$10.00 \$50.00  
 Sherry – RP 100
- La Fleur d'Or Sauternes** \$12.00 \$65.00  
**FLIGHTS (Available M-F, Sat-Sun 12-3pm only)**
- Estate Flight (4 Boxwood Wines)** \$12.00
- Flight of the Month (4 Pre-Selected Wines)** \$12.00
- Eno-Card** \$10 Minimum

*Enomatic Wine Tasting Bar, Taste # 1-36 on the wine list with 1, 3, 5 Ounce options. Some exceptions to sizes.*

*Sparkling Wines, Dessert Wines and Beers not included.*

**\$10 Off Wines To Go!**

**Taste one, find one you love  
 and bring it home!**  
 18% gratuity will be added  
 to parties of SIX or more

**DESSERT WINES**

- Blandy's 15 Year Madeira Rich Malmsey** \$12.00 \$60.00
- Smith Woodhouse Lodge Reserve** \$10.00 \$50.00  
 Douro, Portugal
- 2013 Alvear Pedro Ximenez Sherry - RP 100** \$10.00 \$50.00  
 Sherry – RP 100
- La Fleur d'Or Sauternes** \$12.00 \$65.00  
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**TOP SHELF WINES**

	GLASS/BOTTLE
<b>2014 Cakebread, Chardonnay</b> Napa Valley, California	<b>\$21.25/\$85.00</b>
<b>2013 Joseph Phelps, Cabernet Sauvignon</b> Napa Valley, California – ST 91	<b>\$27.50/\$110.00</b>
<b>2015 Caymus, Cabernet Sauvignon</b> Napa Valley, California	<b>\$27.50/\$110.00</b>
<b>2009 Rocche dell' Annunziata, Barolo</b> Piedmont, Italy–JS 93, WE 90	<b>\$25.00/\$100.00</b>
<b>2006 Château Canon Grand Cru Classé Merlot, Cabernet Sauvignon</b> Bordeaux, France-WS 98	<b>35.00/\$140.00</b>

**WINES ON THE RACK**

<b>2015 St Kilda Chardonnay</b> South Eastern, Australia	<b>\$26.00</b>
<b>2014 Dante Chardonnay</b> Oakville, California	<b>\$30.00</b>
<b>2014 Septima, Malbec</b> Lujan de Cuyo, Mendoza, Argentina	<b>\$30.00</b>
<b>2015 Conde Villar</b> Alentejo, Portugal	<b>\$30.00</b>
<b>2014 La Jara, Organic Sweet Red</b> Piedmont, Italy	<b>\$30.00</b>
<b>2014 Drumheller, Cabernet Sauvignon</b> Columbia Valley, Oregon	<b>\$30.00</b>
<b>2014 Bonarda Amabile</b> Emilia-Romagna, Italy	<b>\$34.00</b>
<b>NV Pascual Toso Brut</b> Mendoza, Argentina	<b>\$32.00</b>
<b>2015 Heinz Eifel Auslese, Riesling</b> Mosel, Germany	<b>\$34.00</b>
<b>2015 Lake Chalice, Sauvignon Blanc</b> Marlborough, New Zealand	<b>\$38.00</b>
<b>2015 Domaine Jean Touzot Macon Villages</b> Burgundy, France	<b>\$34.00</b>
<b>2015 Muga Blanco</b> Rioja, Spain	<b>\$38.00</b>
<b>2015 Belgvarado Vermentino</b> Tuscany, Italy	<b>\$38.00</b>
<b>2013 Earthquake</b> Lodi, California	<b>\$60.00</b>
<b>2013 Renacer Enamore</b> Mendoza, Argentina	<b>\$55.00</b>
<b>2016 Heritage, Cabernet Sauvignon</b> Columbia Valley, Washington	<b>\$50.00</b>
<b>2016 Ghostrunner, Red Blend</b> Lodi, California	<b>\$40.00</b>

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# FOOD MENU

## APPETIZERS

Mixed Nuts	\$3.75
Chips and Salsa	\$4.50
Olive Cocktail	\$4.75
Organic Hummus w/ Roasted Red Peppers Served w/Naan	\$9.75
Empanadas	\$9.75
Chicken & Beef Skewers	\$16.75
Three Chili Lime Chicken Kabob and Malaysian Beef Satay Skewers	
Domestic Cheese & Charcuterie Plate	\$17.75
Domestic Cheese & Charcuterie for One	\$8.75
<i>Cheese:</i> Fiscalini Cheddar (VT), Thomasville Tomme (GA), Triple Play (WI); <i>Charcuterie:</i> Americano Prosciutto, Boars Meat Salami, Spicy Coppa; served with perfect accompaniments to pair.	
Import Cheese & Charcuterie Plate	\$19.75
Import Cheese & Charcuterie for One	\$9.75
<i>Cheese:</i> Mahon DOP (Spain), Blue Fourme D'Ambert: (France), Idiazabal Etxegatai Smoked (Spain), Mimolette (France); <i>Charcuterie:</i> Rioja Chirizo, Duck Saucisson, Beef Bresaola, Black Truffle Salami; served with perfect accompaniments to pair.	
International Cheese & Charcuterie Plate	\$30.75
Combination of Domestic and Import Cheese Plates.	
Charcuterie Plate	\$24.75
<i>Meat Only:</i> Americano Prosciutto, Boar Salami, Spicy Coppa, Rioja Chirizo, Duck Saucisson, Beef Bresaola, Black Truffle Salami; Dijon Mustard, served with perfect accompaniments to pair.	

## SALADS

House Salad	\$9.75
Romaine lettuce, Mixed Cheese, Diced Tomatoes, Honey Mustard Dressing	
Caprese Salad	\$9.75
Tomato, Basil, Mozzarella & Balsamic Glaze	
Caesar Salad	\$9.75
Lettuce, Parmesan Cheese, Croutons, Caesar Dressing	
<i>Add Chicken to Salad for \$2.00</i>	
<i>Dressing options: Ranch, Honey Mustard, Caesar, Balsamic Vinaigrette</i>	

## PANINI/SANDWICHES

Caprese Panini	\$10.75
Tomato, Basil, Mozzarella	
Turkey & Havarti Panini	\$10.75
Served with Dijon Mustard	
Gourmet Grilled Cheese Panini	\$8.75
Your choice of Swiss, Havarti, or Fiscalini Cheddar	
BLT	\$10.75
Bacon, Lettuce, Tomato with Mayo	
Ham & Swiss Panini	\$10.75
Ham, Swiss and Mayo	
Club	\$11.75
Turkey, Ham, Bacon, Swiss, and Mayo	
Crab Cake Sandwich	\$12.75
Crab Cake, Lettuce, Tomato, Remoulade	
<i>Panini and Sandwiches are served with potato chips.</i>	

## ENTRÉES

Cheese Quesadilla	\$7.75
Chicken Quesadilla	\$9.75
Crab Cake Platter	\$15.75
Two crab cakes served with remoulade sauce and caesar salad to pair.	

## DESSERTS

Kingsbury Chocolate Bar	\$4.50
Choose from an assortment of white chocolate, milk chocolate, or dark chocolate from local Chocolatier Robert Kingsbury.	
Ask your server for the chocolate tray to choose your favorite!	



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