

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

Glass Bottle

1. 2012 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

2012 Topiary (Merlot, Cabernet Sauvignon, Cabernet Franc, Petite Verdot) **\$39.00**

2013 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. 2014 Philippine de Saint-Cyrille \$12.25 \$49.00

Grande Reserve

Chateauf-neuf-du-Pape, Rhone, France

Syrah, Grenache Noir, Mourvedre

WS 91 - Dark cherries, plums, herbs, leather, spices and minerals are some of the many notes that take shape in the glass.

6. 2014 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.

8. 2015 Massinoti Valpolicella \$10.50 \$42.00
Veneto, Italy

Corvina, Rondinella

This wine is a great example of what happens when you take perfectly good fruit and make it into a perfectly good wine. Great balance, no hard edges, bright red berry flavors, and drink-ability for days.

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. 2011 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. 2012 Lock & Key \$8.50 \$34.00

Napa, California

Cabernet Sauvignon, Merlot, Cabernet Franc

Succulent dark fruit flavors, silky-smooth tannins and a wonderfully supple texture.

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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 Earthquake \$13.75 \$55.00

Lodi, California

Cabernet Sauvignon

RP 88 – Notes of tobacco leaf, licorice, cedar wood, and black as well as red 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. 2015 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.

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 Boxwood Estate \$7.25 \$29.00

Middleburg, Virginia

Sauvignon Blanc

WE 89 – Intense brilliant green color heralds aromas of stone fruits, pear, white peach, and vanilla. The body is medium round with refreshing acidity that perfectly englobes smooth silky flavor. It has a long finish leaving a fine aromatic memory.

31. 2015 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. 2015 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. 2015 Cortenova \$8.00 \$32.00

Veneto, Italy

Pinot Grigio

Brilliant straw color with emerald reflections. Fresh and floral bouquet with a hint of pears, apricots and bananas.

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SPARKLING WINE

2014 Secco Prosecco	\$8.75	\$35.00
Veneto, Italy		
Chardonnay Brut Spumante		
Fresh and elegant. Elderberry, anise, Italian summer, melon, beeswax and seashells live within so many tiny bubbles.		
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		

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.	

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 texture.	
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.	

DESSERT WINES

Blandy's 5 Year Madiera Rich Malmsey	\$12.00	\$80.00
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.

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TOP SHELF WINES

GLASS/BOTTLE

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

WINES ON THE RACK

2015 St Kilda Chardonnay	\$26.00
South Eastern, Australia	
2014 Dante Chardonnay	\$30.00
Oakville, California	
2014 Septima, Malbec	\$30.00
Lujan de Cuyo, Mendoza, Argentina	
2015 Conde Villar	\$30.00
Alentejo, Portugal	
2014 La Jara, Organic Sweet Red	\$30.00
Piedmont, Italy	
2014 Drumheller, Cabernet Sauvignon	\$30.00
Columbia Valley, Oregon	
2014 Bonarda Amabile	\$34.00
Emilia-Romagna, Italy	
2015 Trapan Rubi Rose	\$34.00
South Istria, Croatia	
NV Pascual Toso Brut	\$32.00
Mendoza, Argentina	
2015 Heinz Eifel Auslese, Riesling	\$34.00
Mosel, Germany	
2014 Humble Pie Cabernet Sauvignon	\$38.00
Central Coast, Napa, California	
2015 Lake Chalice, Sauvignon Blanc	\$38.00
Marlborough, New Zealand	
2015 Domaine Jean Touzot Macon Villages	\$34.00
Burgundy, France	
2015 Muga Blanco	\$38.00
Rioja, Spain	
2015 Belgvarado Vermentino	\$38.00
Tuscany, Italy	
2013 Remhoogte "Bushvine"	\$50.00
Western Cape, South Africa	
2013 Joel Gott, Pinot Noir	\$52.00
Willamette Valley, Oregon	
2013 Renacer Enamore	\$55.00
Mendoza, Argentina	
2011 Novelty Hill, Cabernet Sauvignon	\$60.00
Columbia Valley, Washington – WE 92, RP 90	
2015 Felino Vina Cobos	\$42.00
Mendoza, Argentina	

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AVAILABLE EVERYDAY*

APPETIZERS

Mixed Nuts	\$3.75
Olive Cocktail	\$4.75
Organic Hummus w/ Roasted Red Peppers Served w/Naan	\$9.75
Domestic Cheese & Charcuterie Plate	\$17.75

Cheese: Fiscalini Cheddar (VT), Asiago Basil & Olive Oil (WI), Sartiru Bellavitano Merlot (WI); *Charcuterie:* Americano Prosciutto, Boars Meat Salami, Spicy Coppa; served with perfect accompaniments to pair.

Domestic Cheese for One	\$8.75
Import Cheese & Charcuterie Plate	\$19.75

Cheese: Brie (France), Gorgonzola Montagna (Italy), Montalbon (Spain), Taleggio (Italy); *Charcuterie:* Rioja Chirizo, Duck Saucisson, Beef Bresaola, Black Truffle Salami; served with perfect accompaniments to pair.

Import Cheese for One	\$9.75
International Cheese & Charcuterie Plate	\$30.75

Combination of Domestic and Import Cheese Plates.

Charcuterie Plate	\$24.75
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Meat Only: 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

Add Chicken to Salad for \$2.00

Dressing options: Ranch, Honey Mustard, Caesar, Balsamic Vinaigrette

PANINI/SANDWICHES

Caprese Panini	\$10.75
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Tomato, Basil, Mozzarella

Turkey & Havarti Panini	\$10.75
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Served with Dijon Mustard

Gourmet Grilled Cheese Panini	\$8.75
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Your choice of Swiss, Havarti, or Fiscalini Cheddar

DESSERTS

KaliGurl Mini Cupcakes	\$2.50
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!

AVAILABLE THURSDAY - SUNDAY

APPETIZERS

Empanadas	\$9.75
Chicken & Beef Skewers	\$16.75
Three Chili Lime Chicken Kabob and Malaysian Beef Satay Skewers	

PANINI/SANDWICHES

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	

Panini and Sandwiches are served with potato chips.

ENTRÉES

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

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