

**THE BOXWOOD WINERY
MIDDLEBURG, VIRGINIA**

BOXWOOD REDS

Consultant: Stephane Derenoncourt

Glass Bottle

2015 Trellis \$8.00 \$32.00

Middleburg, Virginia

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

JS 89-The 2015 Trellis is 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 and olfactory notes like its aromas reinforcing the fine tannin structure.

2015 Topiary \$9.75 \$39.00

Middleburg, Virginia

Cabernet Franc, Cabernet Sauvignon, Petit Verdot

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. It is a full-bodied wine with well-structured tannin that melds with berry fruits which shine through the mid-palate.

2015 Boxwood Reserve \$13.75 \$55.00

Middleburg, Virginia

Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot

JS 93- The 2015 Reserve has 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.

IMPORTED RED WINE

FRANCE

2012 Domaine de Courtiellac \$10.50 \$42.00

Bordeaux, France

Merlot, Cabernet Sauvignon, Cabernet Franc

WE 87 - The attack is round, firm, and fruity. The wine is tasty, well-balanced, silky, and complex with notes of small red fruits. The finish is firm, long, and elegantly oaked.

2015 Delas Frères Côtes-Du-Rhône \$9.50 \$38.00

Rhone Valley, France

Grenache, Syrah

The deep color has a dark, plum-like hue. The nose is classical Syrah, with berry fruit, violet and licorice. It has a full, rounded palate with delicate tannins, making it a unique wine in the Cotes-du-Rhone appellation.

MACEDONIA

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

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

ARGENTINA

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.

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. Provides integrated oak notes of cedar and vanilla. Fresh impact and excellent structure on the palate, reminiscent of ripe red fruits with hints of eucalyptus and tagged black pepper.

ITALY

2012 Albe Vajra Barolo \$15.00 \$75.00

Piedmont, Italy

Nebbiolo

Aromas of underbrush, tilled earth, mature dark-skinned berry and rose. Ripe, smooth palate with raspberry jam, clove, star anise and a hint of orange peel with velvety tannins.

2015 Cecchi Sangiovese di Toscana \$8.75 \$35.00

Siena, Italy

Sangiovese

Ruby red with purple reflections evident, it has a delicate fruity aroma reminiscent of the iris and violet. In the mouth show good structure and a well integrated freshness.

SPAIN

2013 Muga Reserve \$13.75 \$55.00

Rioja, Spain

Tempranillo, Garnacha, Mazuelo, Graciano

Fresh, jammy cherry, red-berry fruit compote, a touch of licorice and aniseed. Hints of fennel and white blossom.

2011 Aster Crianza \$9.50 \$38.00

Ribera del Duero, Spain

Tempranillo

WA 90-A clean nose of ripe black fruit without excess. It has some tartness, nicely integrated oak, and a pinch of spices and smoke. The palate is lush and round, with fine tannins and very good balance.

DOMESTIC RED WINE

OREGON

2015 Elouan \$13.75 \$55.00

Willamette/Rogue/Umpqua Valeey, Oregon

Pinot Noit

WW 90-Bright ruby red in color. Ripe cranberry, spice and fresh cherry create an inviting bouquet, with a subtle earthiness. The flavor profile shows red plum, bright cherry, minerality, dusty earth, and a hint of sweet tobacco, creating rustic layers of flavor with soft refined tannins.

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DOMESTIC RED WINE

WASHINGTON

2013 Novelty Hill \$13.75 \$55.00

Columbia Valley, Washington

Cabernet Sauvignon

Generous, supple and focused. Offers wild blackberries, ripe cherries and vanilla spice in the glass and on the palate, gaining intensity across a textured finish.

2015 Drumheller \$8.00 \$32.00

Columbia Valley, Washington

Merlot

This Merlot opens with aromas of blueberry, subtle spice and rose petals with hints of cocoa. Balanced in style, this wine is structured yet lively.

CALIFORNIA

2012 Carne Humana \$12.00 \$48.00

Napa Valley, California

Petite Sirah, Zinfandel, Petit Verdot, Syrah

Aromas of blackberry, dark chocolate, black licorice, ripe cherry, hints of black pepper and cured meat. Hint of sweet tobacco, maple, cherry pie filling, black licorice and an enlivened, bright acidity on the entry that is quickly followed by rich, dark fruits, dried cranberry and sweet oak.

2015 Ancient Peaks \$10.50 \$42.00

Paso Robles, California

Zinfandel

Aromas of raspberry, blueberry, tobacco, and white pepper. The palate is deep and chewy, showing favors of wild blackberry jam and black cherry with notes of vanilla, caramel and cola. Hints of spice emerge on a finely structured finish.

2015 Runquist R \$13.75 \$53.00

Clarksburg, California

Petite Sirah

The bouquet is that of toasted oak with notes of vanilla, dark chocolate, and a whiff of smoke. The flavors are juicy and succulent, with loads of black currant and creamy sweet oak.

2014 Hartford Court \$15.00 \$60.00

Russian River Valley, California

Pinot Noir

Black cherry, plum and wonderful spice notes. Intense and savory with juicy finish.

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, black currants and hints of pepper, cocoa powder and caramelized oak. Rich yet smooth, this wine is very approachable now, and will continue to mature for years to come.

IMPORTED AND DOMESTIC WHITE/ROSE WINES

2015 Licia \$8.75 \$35.00

Rias Baixas, Spain

Albariño

Hints of grapefruit, candied fruit, quince jelly, notes of fresh herbs, green apples, and minerals.

2015 Heinz Eifel Auslese \$8.50 \$34.00

Mosel, Germany

Riesling

Rich and full with aromas and flavors of honey, almonds, apricots, peaches, lime, and mango with a sweet finish.

2015 Rémy Pannier Vouvray \$10.00 \$40.00

Loire Valley, France

Chenin Blanc

Somewhere between medium-dry and medium-sweet, this lightly honeyed wine has acidity and baked-apple flavors. The finish is crisp.

2016 Tiefenbrunner \$9.25 \$37.00

Trentino-Alto Adige, Italy

Pinot Grigio

Light yellow to sandy-colored in appearance, with an unobtrusive bouquet, and hints of pear and candied fruit. The strong harmonious structure emphasizes its dry full-bodied taste and round finish.

2015 Lake Chalice "The Nest" \$9.50 \$38.00

Marlborough, New Zealand

Sauvignon Blanc

RP 90 – Ripe apples, fresh pears and orange blossom plus a waft of sage. Medium-bodied, refreshing with a touch of minerality to the long finish.

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.

2016 Boxwood Estate White \$7.25 \$29.00

Middleburg, Virginia

JS 90-Sauvignon Blanc

Lovely aromas of stone fruit, pear, white peach, and vanilla. The body is medium round with refreshing acidity. It has a long, aromatic finish.

2016 Boxwood Estate Rosé \$7.25 \$29.00

Middleburg, Virginia

Merlot, Cabernet Franc, Malbec, Cabernet Sauvignon,

Petit Verdot

An attractive pale salmon color, with a nose of predominately white flowers, white pepper and notes of apricot. The body is medium with flavors of honeydew and lychees with refreshing and balanced acidity.

Eno-Card \$10 Minimum

Enomatic Wine Tasting Bar, Taste any of our 28 wines by 1, 3, 5 ounces. Sparkling Wines and Dessert Wines not included. Purchase from your server today!

House Flight/Light Flight/Sparkling Flight \$12.00

Selection of 4 Boxwood Wines or Whites or Sparkling

Flight of the Month \$12.00

Flights consist of four 1 ounce servings of preselected wines.

Flight Hours:

Sunday – Wednesday 12:00 PM – 10:00 PM, Thursday – Saturday 12:00 PM – 7:00 PM

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PREMIUM WINES BY THE GLASS

2006 Château Canon Grand Cru Classé Merlot, Cabernet Sauvignon WE 93/Saint-Emilion, France	\$35.00	\$140.00
2014 Caymus Vineyards Cabernet Sauvignon RP 94, WW 90/Napa Valley, California	\$30.00	\$115.00
2012 Silver Oak Alexander Cabernet Sauvignon W&S 94, WE 91/Alexander Valley, Sonoma County, California	\$27.50	\$105.00
2013 Montes Purple Angel Carmenere JS 97, WS 91, WE 91/Colchagua Valley, Chile	\$29.75	\$114.00
2011 Casanova di Neri, Brunello WA 92 Montalcino, Italy	\$27.25	\$104.00

*6 ounce glass pours

SPARKLING WINE

Mimosa Prosecco, Orange Juice, Maraschino cherry	\$8.00	
2014 Secco Prosecco Veneto, Italy Chardonnay Brut Spumante Fresh and elegant. Elderberry, anise, Italian summer, melon, beeswax.	\$8.75	\$35.00
2016 La Spinetta Bricco Quaglia Piedmont, Italy Moscato D'Asti Sweet freshness, brilliant fruit flavors, bright acidity and a zingy finish.	\$11.25	\$45.00
NV Champagne Oudinot Cuvee Brut Champagne, France Chardonnay, Pinot Noir, Pinot Meunier A rich and bright flavoured medium dry Champagne with aromas of peaches and cream, and toasty notes on the palate.	\$15.00	\$60.00
NV Côte Mas Brut Rosé St. Hilaire, France Chardonnay, Chenin Blanc, Pinot Noir A lovely pink with delicate and persistent bubbles. Refined scents of honeysuckle, peach and apricot lead way to a soft mouthfeel of grapefruit and a hint of blood orange.	\$8.75	\$35.00

CHAMPAGNE BY THE BOTTLE

NV Aubry Brut RP 92, CT 89	\$64.00	
NV Ayala Brut Majeur JS 92, WW 91	\$75.00	
2006 Dom Perignon V 97, WS 95, JS 93	\$204.00	
2006 Louis Roederer Cristal JH 97, D 97, V 96, WS 95, WE 95, ST 95, RP 93, W&S 92	\$247.00	

DESSERT WINES

Blandy's 15 Year Madeira – WS 92 (500ml)	\$10.00	\$60.00
Smith Woodhouse 10 Year Tawny Port	\$9.00	\$50.00
2013 La Fleur d'Or Sauternes (375 ml)	\$9.00	\$40.00

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WINES BY THE BOTTLE

REDS

2012 Chateau Rauzan-Ségla RP 94/WS 91 - Margaux, Bordeaux, France	\$117.00
2011 Chateau Teyssier Grand Cru St. Emilion, Bordeaux, France	\$48.00
2013 Clos de L'oratoire Chateauneuf-du-Pape WE 91, V 92-Rhone, France	\$85.00
2015 Ferraton Côtes-Du-Rhône Rhone, France	\$35.00
2014 Torres 5G, Garnacha Aragon, Spain	\$35.00
2014 Volver, Tempranillo RP 92 Las Mesas, Spain	\$37.00
2015 Tua Rita Rosso Dei Notri JS 92, RP 91-Trentino-Alto Adige, Italy	\$45.00
2013 Cortenova, Montepulciano d'Abruzzo Montepulciano, Italy	\$30.00
2013 Catena Alta, Malbec WE 92 - Mendoza, Argentina	\$85.00
2013 Joseph Phelps, Cabernet Sauvignon JS 92- Napa Valley, California	\$104.00
2014 Earthquake, Cabernet Sauvignon Lodi, California	\$55.00
2015 Tortoise Creek, Pinot Noir Clarksburg, California	\$32.00
2014 Mandolin, Pinot Noir Monterey, California	\$37.00

WHITES

2014 Jean-Paul & Benoit Droin Chablis Burgundy, France	\$54.00
2015 Jean Touzot, Chardonnay Burgundy, France	\$34.00
2015 Moulin Sancerre, Sauvignon Blanc Sancerre, France	\$44.00
2015 Clean Slate, Riesling Mosel, Germany	\$30.00
2015 Bastgen Blauschiefer, Riesling Mosel, Germany	\$35.00
2014 Frank Family, Chardonnay Carneros, Callifornia	\$58.00
2015 Trefethen, Dry Riesling Napa Valley, California	\$44.00
2015 Dante, Chardonnay Oakville, California	\$28.00
2014 Barboursville, Viognier Charlottesville, Virginia	\$50.00
2016 Banfi La Pettegola, Vermentino Montalcino, Italy	\$40.00

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FOOD MENU

STARTERS

Mixed Nuts	\$3.50
Olive Cocktail	\$4.75
<i>Assortment of olives, red and yellow bell peppers and lupini beans.</i>	
Organic Hummus w/ Red Pepper Tapenade	\$9.95
Served w/Naan, Carrots & Baguettes	
Baked Brie	\$17.95
Cranberries, walnuts, honey, served with toasted baguette	
Goat Cheese, Fig Jam & Basil Crostini	\$10.95
Prosciutto & Mozzarella & Garlic Crostini	\$10.95
Domestic Cheese & Charcuterie Plate	\$17.95
<i>Cheese:</i> Grafton Clothbound Cheddar (VT), Hook's Triple Play (WI), Thomasville Tomme (GA); <i>Charcuterie:</i> Americano Prosciutto, Boars Meat Salami, Spicy Coppa; served with perfect accompaniments to pair.	
Domestic Cheese & Charcuterie for One	\$8.95
Import Cheese & Charcuterie Plate	\$19.95
<i>Cheese:</i> Mimolette (France), Mahon (Spain), Blue Fourme D'Ambert (France), Idiazabal Smoked (Spain); <i>Charcuterie:</i> Rioja Chorizo, Duck Saucisson, Beef Bresaola, Black Truffle Salami; served with perfect accompaniments to pair.	
Import Cheese & Charcuterie for One	\$9.95
International Cheese & Charcuterie Plate	\$30.95
Combination of Domestic and Import Cheese Plates.	
Charcuterie Plate	\$24.95
<i>Meat Only:</i> Americano Prosciutto, Boar Salami, Spicy Coppa, Rioja Chorizo, Duck Saucisson, Beef Bresaola, Black Truffle Salami; Dijon Mustard, served with perfect accompaniments to pair.	

SALADS

Caprese Salad	\$9.95
Tomato, Basil, Mozzarella & Balsamic Glaze	
Mixed Greens Salad	\$9.95
Mixed Greens, Tomato, Cheese blend, Carrots, Housemade Croutons, Choice of Balsamic Vinaigrette or Raspberry & Walnut Vinaigrette	
<i>Add Chicken for \$2.00</i>	

PANINI & QUESADILLA

Panini are accompanied by potato chips.

Caprese	\$10.95
Tomato, Basil, Mozzarella, Mayo	
Roast Beef & Provolone	\$10.95
Served with Horseradish Mayo	
Turkey & Havarti	\$10.95
Served with Dijon Mustard and Mayo	
Gourmet Grilled Cheese	\$8.95
Served with Cheddar; substitute with Havarti or Provolone.	
Quesadilla with Chicken	\$9.95
Served with Pico de Gallo and Sour Cream	
Cheese Quesadilla	\$8.95

DESSERT

Kingsbury Chocolate Bar	\$4.75
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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