

MERMAID WINERY

WINE CLUB

At Mermaid Winery we strive to grow your knowledge on not just our wines; but, wines from around the world. Our wine club is designed to expand your knowledge of wines while providing our loyal customers with rewards and advantages. Check out just a few of the benefits and ask your server for a signup sheet today!

BENEFITS

- 15% discount on food, wine and merchandise
- 20% discount on reorders of your wine club wines for the following month
- Complimentary tastings the last Wednesday & Thursday of every month
- 50% off in-house bottles during Happy Hour, Tuesday-Friday 4:30 - 6:30 PM (Does not apply to Wine Club wines)
- Exclusive invitations to tasting events
- Opportunity to reserve an allocation of Mermaid Wines prior to release
- All of these plus many more, for more information please ask your server

WINE CLUB OPTIONS

RED & WHITE CLUB

45 MONTHLY OR QUARTERLY

3 CURATED BOTTLES OF WINE EACH MONTH; 2 RED & 1 WHITE

SWEET CLUB

45 MONTHLY

3 BOTTLES OF SWEET WINE EACH MONTH

PREMIUM CLUB

75 MONTHLY

2 BOTTLES OF LIMITED HIGH-END RED WINES

MERMAID WINE CLUB

65 MONTHLY OR QUARTERLY

TWO BOTTLES WE'VE SELECTED FROM OUR OWN LINEUP OF WINES;

1 RED & 1 WHITE

PETIT CLUB

30 MONTHLY

2 CURATED BOTTLES OF WINE EACH MONTH; 1 RED & 1 WHITE

ASK YOUR SERVER TO SIGN UP TODAY & RECEIVE THE WINE CLUB DISCOUNT(S) ON YOUR CHECK!

MERMAID WINERY

HAPPY HOUR

SERVED TUESDAY THROUGH FRIDAY | 4:30 TO 6:30PM

SPINACH ARTICHOKE DIP | 8
CREAMY SPINACH & ARTICHOKE DIP |
TOAST POINTS | CORN CHIPS

MERMAID TACO | 6
CRISPY TUNA | SHREDDED CABBAGE |
PICKLED RED ONION |
SRIRACHA SOUR CREAM | FLOUR TORTILLA

WINE BAR CHEESE | 7
MERMAID MALBEC CHEESE WITH
CANDIED PECANS | DRIED FRUIT
CRACKERS

MERMAID FRIES | 7
ARUGULA PESTO | CRUMBLED SAUSAGE
PARMESAN | SRIRACHA SOUR CREAM

CHEF'S HUMMUS | 7
WARM NAAN | OLIVES | FRESH VEGETABLES

MIMOSA | 5
ORANGE | CRANBERRY | PINEAPPLE
GRAPEFRUIT

HIBISCUS MIMOSA | 7

SPECIALTY MIMOSA | 7
BUBBLEGUM | WATERMELON
COCCHI ROSA | COCCHI GRAPEFRUIT

GLASS OF WINE | 5
VIOGNIER | ROSÉ
GAMAY | RED BLEND

BARTENDERS CHOICE | 7
WHITE | RED | SPARKLING

HIGHBALLS | 7

GRAZING BOARDS

Alongside the chef's selection of accompaniments – may contain peanuts or tree nuts

GRAZING BOARD | 21 ADD CHARCUTERIE | ADD 5

SELECT 3 CHEESES:

- 6MO. AGED MANCHEGO (SPAIN)
- HOUSE MADE FARMERS CHEESE (VIRGINIA)
- BURRATA (ITALY)
- HONEY BEE GOAT GOUDA (HOLLAND)
- BRIE (FRANCE)
- 60 DAY AGED STELLA BLUE CHEESE (WISCONSIN)
- BLACK BOMBER EXTRA MATURE CHEDDAR (IRELAND)
- MERMAID MALBEC (VIRGINIA)

CHARCUTERIE MEATS:

- *HOUSE CURED SALMON (VIRGINIA)
- *CAPICOLA (ITALY)
- *SOPPRESSATA (ITALY)

**CONSUMING RAW OR UNDERCOOKED MEAT OR SEAFOOD MAY CAUSE ILLNESS*

MERMAID WINERY

STARTERS AND SHARABLES

SPINACH & ARTICHOKE DIP | 15

Creamy Spinach & Artichoke Dip | Toast Points | Corn Chips

CHEF'S HUMMUS | 12

Warm naan | Olives | Fresh vegetables

MERMAID FRIES | 10

Arugula pesto | Crumbled sausage | Parmesan | Sriracha sour cream

WINE BAR CHEESE | 9

Mermaid Malbec Cheese with Candied Pecans and an assortment of fruit

CALAMARI | 15

Fried calamari | Fermented sweet pepper aioli

AHI TUNA | 15

*Sesame soy seared Tuna | Seaweed salad | Sliced avocado | Carrots | Sushi rice | Sriracha

BRIE EN CROÛTE | 17

Puff pastry baked Brie | Dried and fresh fruit | Smoked and candied nuts | Crackers | Strawberry Jam

OLIVE TRAY | 10

Assorted Olives

MUSSELS | 15

Tomato | Garlic | Shallot | Kale | Chorizo | Cream

TUNA BITE NACHOS | 20

Fresh corn tortilla chips | Beer cheese | Shredded cabbage | Charred pineapple pico house pickled jalapeños | Sriracha sour cream | Fresh avocado | *Blackened tuna

AVOCADO TOAST | 13

Grilled French bread | Smashed avocado | House made farmer's cheese | Tomato jam
Crumbled bacon | Over easy egg

BAVARIAN PRETZEL TWISTS | 15

Fresh baked pretzels | Beer cheese | Malbec mustard sauce

MERMAID TACOS (2) | 12

*Blackened tuna | Cabbage | Fresh avocado | Charred pineapple pico | Sriracha sour cream | Flour tortilla | Crispy tortilla strips (Vegetarian served with Cajun seared potato)

**CONSUMING RAW OR UNDERCOOKED SEAFOOD OR MEAT MAY CAUSE ILLNESS*

MERMAID WINERY

SALADS & SOUP

MERMAID HOUSE | 11

Mixed Greens | Tomato | Carrot | Red Onion |
Cucumber | Hickory Smoked Almonds | Croutons |
Honey Walnut Vinaigrette

CLASSIC CAESAR | 9

Crisp Romaine Hearts | Parmesan | Croutons |
Caesar Dressing

BEET SALAD | 13

Red & Gold Beets | Burrata | Micro greens |
Candied pecans | Toast points |
Honey Walnut Vinaigrette

KALE SALAD | 15

Oat Clusters | Dried Cherries | Goat Cheese |
Hickory Smoked Almonds | Strawberries
Red Onion | Avocado | Raspberry Balsamic

SOUP DU JOUR | 9

Chef's selection of the day

SHE CRAB SOUP | 11

She Crab | Crab meat | oyster crackers |
Micro Greens

SALAD ADDITIONS:

Chicken | 6 *Steak | 9 *Salmon | 9 Shrimp | 10
Crab Cake | 12

*Additions are added to the price of your salad - *Consuming raw or undercooked meat may cause illness*

PLANT BASED

FRIED BRUSSELS SPROUTS | 9

Crispy brussels sprouts, fried to perfection

GYOJIN RAMEN | 15

Sesame Miso Broth | Mushrooms | Onions | Red Cabbage | Carrots | Kale | Jade Pearl Rice Noodles

BUDDHA BOWL | 14

Sesame Avocado | Quinoa Salad | Balsamic Kale | Sushi Rice | Blackened Pecan Slaw

MERMAID WINERY

ENTRÉES

SERVED AFTER 4 PM

CHICKEN PASTA | 19

Grilled Chicken | Peppers | Onions | Shallot | Garlic | Chorizo | Tomatoes
Kale | Cavatappi | Blackened cream sauce

CRAB CAKE DINNER | 33

Two pan seared cakes | Tomato jam | Black cheddar grits | Grilled Carrots

ATLANTIC SALMON | 28

*2 grilled filets | Honey coconut quinoa | Arugula | Apple | Almond | Goat cheese
Raspberry micro salad

BLACKENED TUNA | 24

*Blackened seared tuna | Charred pineapple pico | Honey coconut quinoa | Grilled Carrots

SHRIMP 'N GRITS | 23

Half pound of shrimp | Shallots | Tomatoes | Chorizo | Kale | Garlic gouda
Black cheddar grits | Pan sauce

SCALLOP DINNER | 33

Pan seared sea scallops | Strawberry jam | Quinoa | Sautéed Kale

DUCK | 27

*Crispy duck breast | Chardin golden raisin and cranberry reduction |
Parmesan truffle mashed potatoes | Grilled Carrots

FLAT IRON STEAK | 33

*8 oz herb seared beef | Smoked pork and veal demi |
Garlic truffle mashed potatoes | Roasted carrots

LAMB SHANK | 26

Bone-In Cocoa Coffee Braised | Demi-glaze | Parmesan truffle mashed potatoes | Grilled Carrots

BISON BURGER | 22

*6 oz Lean Bison | Charred pineapple pico | Sliced avocado | Sriracha sour cream
House Made Farmers Cheese

SALMON STACK | 18.50

*Grilled Salmon | French bread | Tomato Jam | Arugula | Goat cheese | Almonds
Raspberry balsamic

GRILLED CHEESE | 15

Sharp Cheddar | Smoked gouda | French brie | Zesty tomato jam | Bacon | Sourdough

MERMAID WINERY

DESSERTS

CARROT CAKE | 9

CREAM CHEESE FROSTING | PINEAPPLE MERMALADE

CRÈME BRÛLÉE | 9

SERVED WITH SEASONAL FRUIT

CHOCOLATE CAKE | 9

WHITE CHOCOLATE CHEESECAKE | 9

GELATO (3 SCOOPS) | 7

CHOOSE FROM:

PISTACHIO | VANILLA | CHOCOLATE | SALTED CARAMEL | LEMON SORBET

CAMPFIRE KETTLE | 16

CHOCOLATE FONDUE, PAIRED WITH CHEF'S DIPPABLES

A \$25 FEE WILL BE CHARGED FOR OUTSIDE DESSERTS

PAW-SOME FRIENDS MENU

THE MISSED-STEAK | 20

UNSEASONED, GRILLED FLAT IRON STEAK SERVED RARE OVER WHITE RICE

DOGGOS CON POLLO | 9

UNSEASONED, GRILLED CHICKEN BREAST OVER WHITE RICE

GAME OF BONES | 7

HOMEMADE COOKIES, SERVED IN A DOGGIE BAG FOR NOW AND LATER

DOG-TRICKS AND CHILL | 7

FROZEN PEANUT BUTTER AND BANANA PURÉE