

The Tasting Room at Grace

According to new guidelines, guests must remain at their table and wear masks. Reservations may not exceed 90 minutes and food must be purchased alongside all drinks.

From the Bar

Wine

Rosé (Glass \$9, bottle \$28)

Dragonfly Red Blend (glass \$9, Bottle \$34)

1734 Cab Blend (glass \$10, bottle \$35)

Cuvée (bottle only \$28)

Pinot Gris (glass \$8, bottle \$22)

Chardonnay (glass \$8, bottle \$25)

Beer and Drinks

Assorted Pennsylvania Beers \$8

Sprite, Diet Coke, Coke \$3

From the Kitchen

Boards

Cheese and Meat Board \$30

selection of Doe Run Farm cheese, various charcuteries, housemade jams, and pickles

Small Cheeseboard \$15

selection of Doe Run Farm cheese, housemade jams, and pickles

Garlic Hummus Board \$20

Housemade garlic hummus, Mediterranean style spread

Small Bites

Spinach Artichoke Dip \$10

Pita and rice crackers

Piri Piri Wings \$14

Housemade blue cheese

Buffalo Cauliflower Bites \$12

Housemade blue cheese

Veggie Flatbread \$14

Chef selection of seasonal vegetables, burnt carrot puree, Humboldt Cheese

Charred balsamic Brussel sprouts \$12

Almond, fig vincotto, tartufo

Grace Staples

Grace Burger \$22

PA Pride 8oz burger, smokey chipotle aioli, fried onion, bacon jam, brioche bun (served with fries)

Crispy Chicken Sandwich \$17

dill pickles and pimento cheese

Chef Specials

Turkey Sliders *sesame slaw* \$15

Buffalo Chicken Dip \$12

Winemakers' Flight

\$15

2019 Pinot Gris

Our blend of estate and locally sourced Pinot Gris is delicate and refreshing with notes of peaches and lemon-lime. With a light tang it's a perfect pair with your favorite seafood and salad. What's surprising is that this grayish-purple grape is also a mutation of Pinot Noir. Pinot Gris is famous for its refreshing citrus flavor and zesty acidity. Is there a difference between Pinot Grigio and Pinot Gris? No, not technically speaking. They are the same. *Since the grape has had cultural significance in both Italy and France, we use the words 'Pinot Gris' and 'Pinot Grigio' interchangeably*

Chardonnay 2017

Unique to our vintage, we allowed our reserve to rest in older. Barrels for longer giving us the benefits of aging without imparting too much oak. This allows the unique characteristics of our vineyard to come through. Tropical fruits such as lemon and melon are first notices, followed by a touch of oak. The palate is rounded out by and earthy minerality, a true expression of terroir.

2019 Rose

This vintage is a refreshingly balanced display of lemon zest. Fuji apple, and oranges. The granite soil on our Estate lends an inherent minerality to the body and palate our vineyard is known for. Enjoy the natural acidity with an array of foods and seasons.

Rosé happens when the skins of red grapes touch wine for only a short time. Where some red wines ferment for weeks at a time on red grape skins, rosé wines are stained red for just a few hours. The winemaker has complete control over the color of the wine and removes the red grape skins (the source of the red pigment) when the wine reaches the perfect color. As you can imagine, nearly any red wine grape (from Cabernet Sauvignon to Syrah) can be used to make rosé wine, however there are several common styles and grapes that are preferred for rosé. Our is made with a Pinot Noir blend.

2018 1734

1734 is the anchor to our lineup. With aromas of toasted almond and delicate hibiscus, alongside accents of dried fig and cherry liqueur, this blend lends itself to smoked meats and your favorite mystery novel

Our original Quaker farmhouse dates to 1734 and the Hemphill family added a magnificent Georgian addition in 1815. The Inn housed the British after the battle of the Brandywine in 1777, was a safe house for the underground railroad and the farmhouse's third floor was a civil war infirmary. The estate vineyard is just off the Manor House.