



FOOD & DRINK MENU

51 N. Main Street, Manteno, IL 60950

Good Wine. Good Company. Lush Moments.

Our food is prepared in a kitchen where seafood, pork, and nuts are present. Please inform your server of any allergies.

SHAREABLES & SMALL PLATES

Shrimp Cocktail \$14

Large chilled shrimp with house cocktail sauce and fresh lemon.

Bruschetta & Burrata Crostinis \$14

Creamy burrata, fresh tomato bruschetta, balsamic glaze on toasted crostinis.

Burrata with Roasted Tomatoes & Basil Oil \$15

Soft burrata, roasted cherry tomatoes, basil oil, crostinis.

Charcuterie Board \$26

Two curated cured meats and three artisan cheeses with seasonal accompaniments.

Cheese Board \$22

Four artisan cheeses with sweet and savory pairings.

Crispy Cauliflower Bites \$12

Golden-fried cauliflower with lemon tahini dipping sauce.

Crispy Brussels Sprouts \$14

Balsamic glaze, pancetta, pecorino.

Charred Broccolini \$14

Lemon, chili oil, almond crumble.

Garlic-Chili Shrimp \$18

Large shrimp sautéed in garlic-chili oil, served with warm bread.

Crab Cake Slider Trio \$18

Three mini crab cake sliders, lemon dill aioli, arugula, brioche buns.

Jalapeño Bacon Jam Slider Trio \$19

Three mini sliders with jalapeño bacon jam, white cheddar, arugula, brioche buns.

Mini Crab Cakes \$16

Bite-sized crab cakes with smoked paprika remoulade.

Parmesan Pretzel Bites \$11

Warm pretzel bites with house cheese sauce.

Prosciutto-Wrapped Dates \$12

Goat and bleu cheese–stuffed dates wrapped in prosciutto, caramelized.

Truffle Mushroom Arancini \$15

Crispy risotto bites with mozzarella, truffle oil, and garlic aioli.

Truffle Parmesan Fries \$12

Crispy fries tossed in truffle oil and shaved parmesan.

Whipped Feta Dip \$15

Creamy whipped feta, olives, chili oil, served with warm pita.

Mediterranean Calamari \$16

Fried calamari with roasted peppers, feta, and fresh lemon.

Loaded Hummus Board \$14

Hummus, olive relish, roasted peppers, pepperoncini, and feta with pita.

Truffle Gnocchi \$20

Brown butter, sage, parmigiano.

Cacio e Pepe Fritters \$16

Fried pasta bites, pecorino dust, black pepper aioli.

Pork Belly Bites \$18

Crispy pork belly, apple cider glaze, pickled mustard seed.

Pomegranate & Sumac Chicken Lollipops \$17

Crispy chicken lollipops glazed with pomegranate molasses and sumac.

FLATBREADS

Fig & Prosciutto \$15

Fig jam, prosciutto, goat cheese, arugula, balsamic glaze.

Burrata Margherita \$14

Fresh mozzarella, tomatoes, house pesto base, burrata, basil, EVOO.

Wild Mushroom & Truffle \$15

Wild mushrooms, mozzarella, shaved parmesan, truffle oil.

Lemon Ricotta \$14

Whipped ricotta, olive oil, fresh herbs, lemon zest, microgreens.

Pear & Gorgonzola \$14

Sliced pear, gorgonzola, walnuts, arugula, honey drizzle.

Hot Honey Pepperoni \$17

Pizza sauce, mozzarella, pepperoni, burrata, hot honey, fresh basil.

Build Your Own Flatbread \$12

Flatbread base, sauce & mozzarella.

+\$1.50 per standard topping

Pepperoni · Sausage · Bacon · Onion · Green Pepper · Mushroom · Black Olive

+\$2.50 per premium topping

Burrata · Prosciutto · Fresh Mozzarella · Gorgonzola · Ricotta · Truffle Oil

PIZZAS

Classic Pizzas

Cheese Pizza 12" \$13.50 · 14" \$16.50 · 16" \$19.50

Pepperoni 12" \$15.50 · 14" \$19 · 16" \$22.50

Sausage 12" \$15.50 · 14" \$19 · 16" \$22.50

Deluxe 12" \$21.50 · 14" \$27 · 16" \$32

Sausage, pepperoni, mushroom, onion, green pepper, black olive.

Lush Vine Specialty Pizzas

Hot Honey Pepperoni 12" \$20 · 14" \$25.50 · 16" \$31

Pepperoni, mozzarella, parmesan, hot honey drizzle.

Lemon Ricotta 12" \$21 · 14" \$27 · 16" \$32

Whipped ricotta, mozzarella, lemon zest, herbs, EVOO.

Burrata Margherita 12" \$22 · 14" \$28 · 16" \$33

Fresh mozzarella, tomatoes, house pesto base, burrata, basil, EVOO.

Truffle Wild Mushroom 12" \$22 · 14" \$29 · 16" \$34

Wild mushrooms, mozzarella, parmesan, truffle oil.

Pear & Gorgonzola 12" \$23 · 14" \$30 · 16" \$35

Pear, gorgonzola, mozzarella, honey drizzle.

Fig & Prosciutto 12" \$24 · 14" \$31 · 16" \$36

Fig jam, mozzarella, prosciutto, arugula, balsamic glaze.

Build Your Own Pizza 12" \$13.50 · 14" \$16.50 · 16" \$19.50

Base + sauce & mozzarella. Standard +\$2/+\$2.50/+\$3 per size. Premium +\$3/+\$4/+\$5 per size: Burrata · Prosciutto · Fresh Mozzarella · Gorgonzola · Ricotta · Truffle Oil.

PANINIS & SALAD

Pesto Caprese Panini \$13

Fresh mozzarella, tomato, spinach, and basil pesto on toasted sourdough. Served with a side of fries.

Turkey, White Cheddar & Apple Panini \$14

Roasted turkey, crisp apple, white cheddar, honey mustard on sourdough. Served with a side of fries.

Caesar Salad \$12

Crisp romaine, house Caesar dressing, herbed croutons, shaved parmesan. Add chicken +\$5 · Add shrimp +\$6

DESSERTS

Biscoff Banana Pudding \$12

Vanilla pudding, fresh bananas, Biscoff cookie crumbles, whipped cream.

Chocolate Chip Cookie Tiramisu \$12

Espresso-soaked chocolate chip cookies, mascarpone cream, cocoa dust.

SOFT DRINKS

Fountain Soda \$3

Coke · Diet Coke · Sprite · Coke Zero · Root Beer · Mellow Yellow · Unsweetened Tea · Lemonade

WINE

RED WINE

Cabernet Sauvignon
Tussock Jumper, Austria
Glass \$7.50 · Bottle \$26.25

Cabernet Sauvignon
Oak Farm, California
Glass \$13.75 · Bottle \$48.15

Cabernet Franc
Lang Twins, California
Glass \$14.00 · Bottle \$49.00

Chianti
Tenuta Di Arceno, California
Glass \$20.00 · Bottle \$70.00

Red Blend
Old Vine, California
Glass \$8.00 · Bottle \$28.00

Malbec
Alto Molina, Argentina
Glass \$9.00 · Bottle \$31.50

Malbec + Tannat
Piatelli, Argentina
Glass \$10.00 · Bottle \$35.00

Crianza
Lopez De Haro Rioja, Spain
Glass \$9.50 · Bottle \$33.25

Merlot
Skyfall, California
Glass \$12.00 · Bottle \$42.00

Pinot Noir
Nicolas, France
Glass \$7.00 · Bottle \$24.50

Pinot Noir
Old Soul, California — On Tap
Glass \$10.00

Vino Rosso
Angelo Negro, Italy
Glass \$15.50 · Bottle \$54.25

Zinfandel
Big Red Monster, California
Glass \$12.00 · Bottle \$42.00

Zinfandel
Old Vine, California — On Tap
Glass \$9.00

Riviera Rosé
Margerum, California — On Tap
Glass \$12.00

WHITE WINE

Chardonnay
Les Allies, Bourgogne, France
Glass \$10.00 · Bottle \$35.00

Chardonnay
Old Soul, California — On Tap
Glass \$10.00

Chardonnay
The Loop, California
Glass \$8.00 · Bottle \$28.00

Chenin Blanc
LangeTwins, California
Glass \$11.00 · Bottle \$38.50

Fumé Blanc
LangeTwins, California
Glass \$11.00 · Bottle \$38.50

Grillo
Trouvati, Italy
Glass \$7.00 · Bottle \$24.50

Le Cigare Blanc
Bonny Doon, California
Glass \$10.50 · Bottle \$36.75

Pinot Grigio
Lapis Luna, California
Glass \$9.00 · Bottle \$31.50

Pinot Grigio
Trouvati Conchiglia, Italy
Glass \$8.00 · Bottle \$28.00

Riesling
St. Christopher, Germany
Glass \$9.25 · Bottle \$32.40

Riesling
Art of the Earth, Germany
Glass \$8.83 · Bottle \$30.92

Sauvignon Blanc
La Forcine, France
Glass \$8.33 · Bottle \$29.17

Sauvignon Blanc
Oak Farm, California
Glass \$10.00

Vinho Verde
Tiroliro, Portugal
Glass \$10.00 · Bottle \$35.00

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SWEET WINE

Cherryscato
Tabor Hill, Michigan
Glass \$7.00 · Bottle \$24.50

Rosé Mosketto
Italy
Glass \$7.50 · Bottle \$26.25

Adesso
Italy
Glass \$10.00 · Bottle \$35.00

Sweet White Mosketto
Italy
Glass \$7.50 · Bottle \$26.25

Moscato d'Asti
Francesca, Italy
Glass \$12.50 · Bottle \$43.75

Sangria
Round Barn, Michigan
Glass \$9.00

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FRUIT WINE

Blueberry
Roscato, Italy
Glass \$10.00 · Bottle \$35.00

Cranberry
Round Barn, Michigan
Glass \$7.00 · Bottle \$24.50

Bourbon Barrel Blackberry
Huber, Indiana
Glass \$12.00 · Bottle \$42.00

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SPARKLING

Prosecco
Bariano, Italy
Glass \$10.00 · Bottle \$35.00

Rosé Prosecco
Bariano, Italy
Glass \$10.00 · Bottle \$35.00

Cava
Ya Cuvee 23, Spain
Glass \$13.00 · Bottle \$45.50

FLIGHTS

White Flight \$17
Sauvignon Blanc · Chardonnay · Pinot Grigio · Riesling · Le Cigare Blanc

Red Flight \$18
Cabernet Sauvignon · Red Blend · Pinot Noir · Merlot · Zinfandel

Sweet Flight \$16
Cherryscato · Rosé · Sweet White · Blackberry · Moscato

Signature Drink Flight \$25
Choose any 4 signature drinks crafted as minis.

Build Your Own Wine Flight \$20
Choose any 4 wines from our full list · 2 oz pours each.

BEER

BOTTLE & CAN

Sketchbook — Insufficient Clearance \$9.00

Sketchbook Brewing, Evanston, IL · IPA – Hazy · ABV 5.0%

Octane \$7.50

Tailgate Brewing, St. Charles, IL · Red Ale · ABV 5.8%

Montucky Cold Snacks \$6.00

Montucky, Bozeman, MT · Light Lager · ABV 4.1%

Krombacher Pils \$6.00

Krombacher, Germany · German Pilsner · ABV 4.8%

Stormalong Farmstand \$9.50

Stormalong, Sherborn, MA · Hard Cider · ABV 4.5%

More Brewing Pilsner \$7.50

More Brewing, Huntley, IL · Pilsner · ABV 4.8%

Phase Three — Mango Lawn Chair \$9.75

Phase Three, Lake Zurich, IL · Wheat Beer · ABV 5.5%

Bent River — Jalapeño Ale \$6.00

Bent River, Moline, IL · Chile Ale · ABV 4.8%

Untitled Art — NA West Coast IPA \$6.00

Untitled Art, Waunakee, WI · Non-Alcoholic IPA · ABV 0.5%

SIGNATURE COCKTAILS

All signature cocktails available as mocktails — just ask.

Golden Sunset \$11

Moscato, OJ, grenadine.

Rosé Glow \$12

Rosé prosecco, raspberries, mint, sparkling water.

Green Grove \$12

Sauvignon Blanc, cucumber, basil, tonic.

Blush Berry \$12

Rosé prosecco, muddled strawberries, lemonade, sparkling water.

Berry Noir \$12

Pinot Noir, muddled blackberries, sparkling water.

Crimson Cola \$12

Zinfandel, cherry, cola.

Raspberry Rosé Mule \$12

Rosé prosecco, raspberry, ginger beer, mint & lime.

Vineyard Mojito \$12

Prosecco, muddled lime & mint, house mojito mix, sparkling water.

Solstice Blush \$12

Prosecco, fig, vanilla.

Lavender Bloom \$12

Moscato, lavender, honey, lemon.

SangRita \$11

House margarita mix and on-tap sangria. Frozen or on the rocks.

Bloody Mosa \$11

A Bloody Mary twist with a refreshing prosecco base.

S'mores Tini \$13

Cream wine base, marshmallow, dark chocolate. Graham cracker rim, toasted marshmallow.

Salted Caramel Tini \$13

Cream wine base, salted caramel, sea salt rim.

Espresso Wine-Tini \$13

Cream wine base, espresso.

Mocha Merlot Tini \$13

Cream wine base, espresso, dark chocolate, Merlot.

Dirty Lush Tini \$13

Sauvignon Blanc, olive brine, blue cheese olive.

Dirty Noir Tini \$13

Pinot Noir, olive brine, olive skewer.

Blueberry Bliss \$13

Sweet red wine, blueberry purée, sparkling water, cold foam.

Velvet Barrel \$13

Tawny Port, spiced syrup, orange peel.

Spicy Señorita \$13

Rosé, watermelon, house margarita mix, jalapeños.