Killing Tree Winery Food Menu

Appetizers



Trail and Cheese Platter: (GF) Trail bologna, Mixed cheeses with crackers and sweet and spicy mustard. \$12

Salami, Pepperoni and Cheese Platter: (GF) Salami, Pepperoni, Mixed Cheeses with crackers, sweet and spicy

mustard and olives. \$18

Brie Platter: 2 Wedges of Brie backed and topped with jelly. Served with Apples, Pears, Grapes, Baguette bread and

nuts. \$18

Hummus Platter: (GF) 4 oz of Hummus served with apples, pears, carrots, cucumbers, Tomatoes, peppers, nuts and

gluten free crackers. \$18

Appetizer Platter: Mozzarella Sticks, Pretzel Biters, Pickle Chips and Mac and Cheese Bites with Dipping Sauces.

Serves 6 People. \$25

Mac and Cheese Bites: Macaroni covered in Smoked Gouda with bacon. Deep Fried and served with Ranch. \$8

Pretzel Bites: Pretzel Bites deep fried and served with cheese and honey mustard. \$8

Mozzarella Sticks: 6 Hot and crispy breaded mozzarella sticks served with a side of marinara. \$8

Fried Pickle Chips: Deep fried pickle chips served with a side of ranch. \$8

Jalapeno Poppers: 6 Poppers served with a cranberry mustard. \$8

Nachos and Cheese: Corn Tortilla chips served with cheese sauce like the ball park. \$4 Chips, Queso and salsa \$6

Salads

Side Salad: Mixed Greens, Cucumbers, Tomatoes, Cheese \$6 Add Chicken or Steak \$8

*Chicken Salad: Grilled or Crispy Chicken, Mixed Greens, Cucumbers, Tomatoes, Cheese \$14

*Steak Salad: Mixed Greens, Shaved Steak, Cucumbers, Onions, Tomatoes, Cheese \$16

Italian Salad: Mixed Greens, Salami, Pepperoni, Banana Peppers, Olives, Cheese \$16

Salad Dressings: House Strawberry Vinaigrette Ranch, Italian, Honey Mustard, French, 1000 Island, Blue Cheese

Wood-Fired Pizza

12inch Pizza \$14 16inch Pizza \$20 Flat Bread (GF) \$16

Pepperoni Sausage Ham Bacon Hamburger

Mushroom Onions Peppers Olives Banana Peppers Pineapple Jalapeño

Specialty Pizza

Small \$17 Large \$26 Flatbread (GF) \$19

BLT: Mayo Sauce, Bacon, Lettuce, Tomato, Havarti Cheese and Tomatoes

Killer: Pulled Pork, Corn, Grilled Jalapeno, Sauce and Cheese

BBQ Chicken: BBQ Sauce, Grilled Chicken, Onion, Cheese

Philly Cheese Steak: Mayo Sauce, Olive Oil, Shaved Steak, Onions, Peppers, Mushrooms and Cheese

Entrees

All sandwiches served with house made chips. Add Fries for \$4.

*Buckeye Burger: (GF)Brisket Blend beef raised in Ohio. Served with choice of cheese, Lettuce, Tomato, sauteed Onions, Pickle, Ketchup, Mustard and Mayo. \$10

*Wagyu Burger: (GF)Wagyu Beef raised in the USA. Served with choice of cheese, Lettuce, Tomato, sauteed Onions, Pickle, Ketchup, Mustard and Mayo. \$12

*Beast Burger: (GF) ½ pound burger with a Blend of Wagyu, Elk, Venison and Boar. Served with choice of cheese, Lettuce, Tomato, sauteed Onions, Pickle, Ketchup, Mustard and Mayo. \$15

Chicken Fingers: Lightly breaded and Fried. Choose Honey Mustard, Ranch or BBQ Dipping Sauce.

4 Piece \$8 6 Piece \$10

Grilled Turkey: (GF) Sliced Turkey on Sour Dough Bread, Havarti Cheese, Bacon, Sliced Apples and Cranberry Mustard. **\$13**

Ruben: (GF) Sliced Pastrami on Grilled swirled Rye Bread, Swiss Cheese, Sour Kraut and 1000 Island Dressing \$13

*BLT: (GF)Grilled Sour Dough bread with crisp bacon, Havarti cheese, lettuce, grilled tomatoes, mayo. \$13

Grilled Cheese: Sour Dough Bread grilled to perfection with your choice of 2 cheese types. \$9

Fried Bologna: (GF)Half inch thick slice of German bologna fried golden brown and topped with your choice of cheese and toppings. **\$9.50**

Grilled Brie and Jam: (GF)Grilled Sour Dough Bread with brie cheese and blueberry Jam. \$10

Killer Nachos: (GF)Pulled pork and corn grilled and covered with queso, cheddar cheese, BBQ sauce over corn tortilla chips and baked. Finished with lettuce, tomato, Jalapeno, sour cream and a side of salsa.

Small \$12 Large \$18

Cheese options:

American Colby Pepper Jack Swiss White Cheddar Gouda Havarti
Munster Jalapeno Bacon

Add Bacon and/or mushrooms to any burger for a \$2 each

Ask about our desserts available for the weekend Cheesecake \$7 Cake \$8

GF: Gluten Free Options Available

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.

The following major food allergens are used as ingredients in this facility: milk, egg, fish, tree nuts, peanuts, wheat and soy.

Please notify staff for more information about these ingredients.