WILLOW CREEK FARM & WINERY

Tasting Room Restaurant

WHITE WINES

ESTATE

2025 **Seyval Blanc** 47 | 13.5
SILVER MEDAL
Aromas of lychee, passionfruit, honeysuckle, white flowers and zesty limes; soft and well-balanced mouthfeel, crowned by citrus and floral flavors.

2024 **Seyval Blanc** 45 | 12.5
French hybrid with hints of citrus, green apple, hay, melon.

2025 **Malvasia Bianca** 52 | 14.5
GOLD MEDAL
Aromas of lychee, guava, papaya, kiwifruit, lime, lemongrass and jasmine petals; smooth and refreshing palate lingering to the end.

2024 **Malvasia Bianca** 47 | 13.5
SILVER MEDAL
Fermented in stainless steel with skin contact, aromas of tropical fruit and white flowers with flavors of ripe mango, pear, and pineapple.

2025 **Sauvignon Blanc** 45 | 12.5
Dry, light-bodied; notes of crisp green apple, zesty citrus, kiwi, mango, fresh-cut asparagus, and bell pepper and distinctive minerality.

2024 **Sauvignon Blanc** 42 | 12.5
Stainless steel-fermented, passionfruit, lychee, guava, white flowers.

2025 **Pinot Gris** 65 | 16.5
DOUBLE GOLD MEDAL - Best In Category
Aromas of dried apricots, ripe Asian pears, Fuji apples, crème brûlée, brioche, and hints of French oak; round and silky palate with a zesty finish.

WILDE COCK

White Blend 31.5 | 10.5
Light, vibrant Gewurztraminer with aromas of tangerine, grapefruit, roses.

Prestige White 37.5 | 11.5
Chablis Chardonnay, white peach, mango, lemongrass, caramel, white flowers.

Prestige Silver 39.5 | 12.5
American-style Riesling, honeysuckle, orange blossom, lemon pie, white flowers.

ROSÉ WINES

ESTATE

2025 **Pink Chick Blush** 65 | 16.5
DOUBLE GOLD MEDAL - Best In Category
Saignée-style Pinot Noir blush; aromas of strawberries, Maraschino cherries, notes of violets and roses and hints of rosemary and truffles; light yet refreshing palate.

2024 **Meditrina Rosa** 42 | 12.5
Pinot Noir and Malvasia Bianca blend, lychee, passionfruit, honeysuckle, nectarines, pawpaw.

WILDE COCK

Prestige Rosé 39.5 | 12.5
Pinot Noir and Malvasia Bianca blend, ripe berries and honeydew melon.

RED WINES

ESTATE

2023 **Merlot** 47 | 13.5
Rounded mouthfeel, medium body and smooth tannins with flavors like black cherries, plum, cocoa, dark chocolate, and vanilla; moderate acidity and refreshing finish; aged 2 years in French oak barrels.

2023 **Bacchus Red** 59 | 15.5
GOLD MEDAL
This defiant red wine blend will transport you across the Atlantic to the world-famous Saint Emilion area in Bordeaux. Our Bacchus blend is an outstanding example of master-craft blending and timely patience. It is loaded with truffles, plums, rhubarb, blueberries, forest floor and hints of French oak. Its palate carries solid ripe tannins like nerves connecting a muscular bull. Drink now or age for 5 years.

2022 **Cabernet Sauvignon** 52 | 14.5
Full-bodied with notes of plum, rhubarb, cigar, mineral tones.

WILDE COCK

Red Blend 31.5 | 10.5
Cabernet Franc with herbal notes, vibrant acidity and tart fruit flavors like raspberry, cranberry, and sour cherry. Aged 2 years in French oak.

Prestige Red 37.5 | 11.5
Medium-bodied Sangiovese with notes of fresh fruit, cherry, raspberry.

Prestige Gold 39.5 | 12.5
Full-bodied Syrah with high tannins and notes of blackberry, blueberry, tart plum, chocolate, vanilla, licorice. Aged 2 years in French Oak.

SPARKLING WINES

WILDE COCK

White Bubbly 47 | 15.5
Prosecco-style; notes of starfruit, papaya, lychee, honeysuckle, gooseberry, white pepper

Rosé Bubbly 47 | 15.5
Cuvée-style; notes of pear, gala apple, peach, lychee, caramel, honey, crème brûlée

SWEET WINES

WILDE COCK

Cranberry Cabernet 31.5 | 10.5
Estate-grown Cabernet Sauvignon blended with New Jersey cranberries .

Blackberry Merlot 31.5 | 10.5
45-day fermented blackberries blended with our estate-grown Merlot.

Sweet Blush 31.5 | 10.5
Fruit-forward, Merlot, raspberry.

Sweet White 31.5 | 10.5
Niagara with aromas of grapefruit, yuzu, pear, apple, lemon

Chocolate Cream 31.5 | 10.5
Dessert wine; decadent dark chocolate.

Espresso Cream 31.5 | 10.5
Dessert wine; dark roasted coffee, vanilla.

All claims of any kind, including but not limited to claims for personal injuries, may only be brought in the courts of Cape May County, New Jersey.

WILLOW CREEK FARM & WINERY

Tasting Room Restaurant

STARTERS

Bavarian Pretzel 16
served with sweet Bavarian mustard

Bruschetta 13
tomatoes, onions, herbs, garlic and olive oil with balsamic glaze served over French baguette crostini

Bacon Wrapped Scallops (GF) 26
four scallops wrapped in apple-wood smoked bacon and served with horseradish sauce

Shrimp Cocktail 18
Jumbo shrimp served with house-made cocktail sauce

Spinach and Artichoke Dip (GF) 18
served with tortilla chips

Crab Dip (GF) 24
served with tortilla chips

Buffalo Chicken Dip (GF) 18
served with tortilla chips

Farm Fresh Deviled Eggs (GF) 16
whole grain mustard filling topped with spicy bacon jam and pickled shallots

Hummus Platter 17
topped with olive oil and paprika, served with farm-fresh vegetables and toasted pita

Popcorn Shrimp 18
served on a bed of coleslaw & scallions

Loaded Fries 14
topped with house queso sauce, bacon crumbles, chives & sour cream

Truffle Potato Chips 12
crispy potato chips topped with truffle sea salt

Cheesesteak Eggrolls 18
served on arugula with spicy ketchup

Beer-Battered Onion Rings 18
thick-cut onion rings served with zesty dipping sauce

Gluten-Free Pizza 16
Cauliflower Crust, House Marinara, Shredded Mozzarella

Seafood Bisque 9 | 14
served with toasted crostini

Tomato Bisque 8 | 12
served with toasted crostini

CHARCUTERIE

Served with grapes, olives, walnuts, and dried figs

Classico Prosciutto (Italy) 20
16-month aged, salty, nutty

Spiced Chorizo (Spain) 20
smoked pork sausage, paprika, spice, honey

Soppressata Friuli (Italy) 20
semi-sweet salami, full-bodied, subtle bite

Truffle Tremor Goat (California) 22
notes of black truffle, florals, herbs, and shiitake mushroom

Drunken Goat (Spain) 20
semi-firm, cured in red wine, sweet, smooth, mildly fruity

Old Quebec Cheddar (Canada) 20
2-year aged, crumbly with an acidic aroma and sharp finish

WiIde Cock Combo Board 36
select any combination of three meats or cheeses, served with olives, walnuts, dried figs, olive oil, and grapes with choice of baguette or crackers
Add additional meats and cheeses for $6 per item

Whiskey Cheddar (Ireland) 20
sheep and cow blend, creamy, woody, nutty, undertones of Irish whiskey

Noord Gouda (Netherlands) 20
4-year aged, tangy, crunchy, butterscotch finish

Gruyere (Switzerland) 20
rich, creamy, woody, slightly nutty

Manchego Sheep (Spain) 20
60-day aged, firm, compact, buttery, creamy, slight piquancy

Burgundy Triple Cream (France) 20
rich, creamy, strong pungent aroma

ACCOMPANIMENTS

Walnuts 3.5
Marinated Olives 3.5
Dried Figs 4.5
Grapes 4.5
Crackers 4.5
French Baguette 5.5
Gluten-Free Seeded Crackers 6.5

Only one check per table, please. Maximum of two credit card payments per check. We offer a 4% discount if paying by cash. An ATM is available in our foyer.

WILLOW CREEK FARM & WINERY

Tasting Room Restaurant

SALADS

Beet and Goat Cheese 19
Arugula with fresh beets, walnuts and red onion topped with crumbled goat cheese and raspberry vinaigrette

The Willow 19
Crisp romaine tossed in a greek-style feta dressing and topped with olives, marinated artichoke hearts, tomatoes, cucumber, carrot and croutons

Jersey Peach 19
Arugula with preserved peaches and walnuts topped with crumbled goat cheese and raspberry vinaigrette

Chicken Caesar 19
Grilled chicken breast over crisp romaine lettuce with parmesan cheese and croutons

Caprese 16
Roma tomatoes, mozzarella and basil with olive oil and balsamic glaze

PROTEINS

Chicken	7
Pulled Pork	7
Shrimp	9
Fried Fish	14

BURGERS & MORE

Served with french fries and coleslaw

Smash Burger 20
Two black angus beef patties smashed with onions, topped with cheddar cheese, house mac sauce and pickles on a butter-toasted brioche roll

Bacon Cheddar Burger* 21
Angus beef with cheddar cheese and bacon on a brioche roll

Spicy Chicken Sandwich 19
Fried chicken served on a brioche roll with lettuce, pickles and sriracha mayo

Willow Burger* 21
Angus beef with cheddar cheese on a pretzel roll topped with guacamole, tomato, romaine and sriracha mayo

Grilled Cheese & Tomato Bisque 20
Whiskey cheddar on rye bread served with homemade tomato bisque

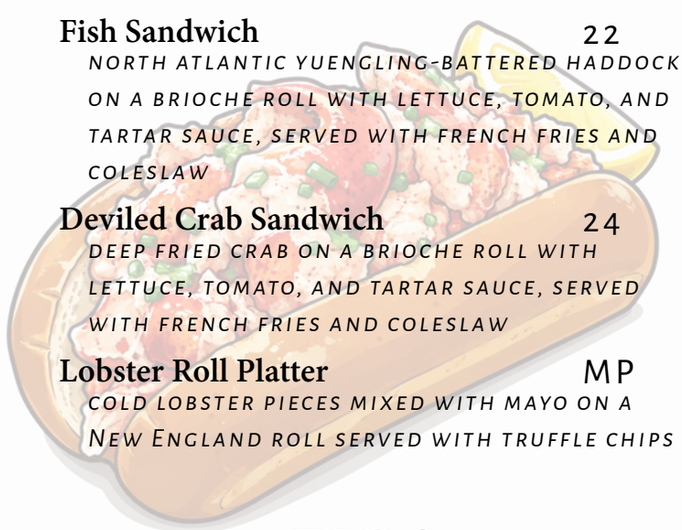
Honey-Mango Pulled Pork 20
16-hour smoked honey-mango bbq pulled pork on a pretzel roll

SEAFOOD SPECIALTIES

Seared Ahi Tuna 24
Seared ahi tuna served with wasabi, ginger, soy sauce and seaweed salad

Coconut Shrimp Basket 22
Toasted coconut shrimp and sweet chili sauce, served with french fries and coleslaw

Fish & Chips Platter 22
North atlantic yuengling-battered haddock and tartar sauce served with french fries and coleslaw



Fish Sandwich 22
North atlantic yuengling-battered haddock on a brioche roll with lettuce, tomato, and tartar sauce, served with french fries and coleslaw

Deviled Crab Sandwich 24
Deep fried crab on a brioche roll with lettuce, tomato, and tartar sauce, served with french fries and coleslaw

Lobster Roll Platter MP
Cold lobster pieces mixed with mayo on a New England roll served with truffle chips

SIDES

Fries	7
Beer Cheese	2.5
Queso Dip	4.5
Sauces	1.5
Dressing	1.5

KIDS

Chicken Fingers & Fries	14
Cheese Pizza	14
Mozzarella Sticks & Fries	14
Jumbo Hot Dog & Fries	14

*Consuming undercooked meats may increase your risk of food-borne illness.
If you would like our team to split a dish, there is a $5 per dish fee.
20% gratuity will be added to parties of 6 or more.

WILLOW CREEK FARM & WINERY

Tasting Room Restaurant

WINE TASTING FLIGHTS

Winemaker's Choice Flight 29
2024 Seyval Blanc | 2023 Merlot | Red Blend

Award Winner Flight 35
2025 Pinot Gris | 2025 Pink Chick Blush | 2023 Bacchus Red

Dry White Flight 27
2024 Seyval Blanc | 2023 Sauvignon Blanc | 2025 Malvasia Bianca

Estate Flight 29
2024 Malvasia Bianca | 2025 Sauvignon Blanc | 2023 Merlot

Sangria Flight 21
White Sangria | Red Sangria | Blended Sangria

Wilde Cock Flight 27
White Blend | Red Blend | Sweet Blush

Prestige Flight 29
Prestige White | Prestige Rosé | Prestige Red

Dry Red Flight 27
2023 Merlot | Red Blend | Prestige Gold

Sweet Flight 27
Cranberry Cabernet | Blackberry Merlot | Sweet White

Flock of Cocks 35
choose any three of our wines to craft your own custom flight

WILDE COCKTAILS

Red or White Sangria* 11 | 21 | 31
made from great wines, sweet fruit nectars & pure pressed juices
*available by the glass or refillable growler**

Kalimotxo 12
basque country cocktail featuring spanish-style red wine, cola, ice

Tinto de Verano 12
refreshing spanish summer cocktail with red wine, lemon-lime soda, ice

Mimosa 16
prosecco-style sparkling wine, orange juice

Frozen Wine Slushie 16
beat the heat with a frozen wine treat!

Willow Whip Float 17
wine-infused soft serve floating over your choice of red or white sangria
***Pro Tip:** upgrade your whip to float over any of our wines*

Blackberry Spritzer 12
blackberry merlot, Soda Water, Ice

MOCKTAILS AND MORE

Pink Sunset Mocktail 9
blend of cranberry, orange and ginger ale

Saratoga Water 7 | 9
still, sparkling

Tropicana Bottled Juice 5
apple, orange

Boylan Cane Sugar Soda 6
black cherry, creme soda, orange, Root Beer, shirley temple

Hot Coffee, Decaf, or Tea 6

Cranberry Lemon Fizz Mocktail 9
Blend of Cranberry, Lemonade and Club Soda

Pellegrino 6
Aranciata, limonta, Aranciata Rossa

Lemonade 5

Cranberry Juice 5

Unsweetened Iced Tea 5

Fountain Soda 5
Coke, diet coke, sprite, ginger ale, tonic, club soda

DESSERTS

Chocolate Lava Cake 10

Tiramisu 10

Cheesecake 10

Flourless Chocolate Torte 10

*Sangria is made using fresh fruit juices. Age life is 5 days from purchase. Sangria must be refrigerated.
There is a $2.75 pp cake cutting fee for any party bringing in dessert.