

Old Westminster

**EAT
AND
DRINK
FROM
THE
LAND.**

It's with the greatest of pleasure that we're able to share a taste of Maryland with you.

Old Westminster Winery's vineyard traces its origins back to a modest Juniper farm. We now cultivate a total of 134 acres, spanning both the Old Westminster site and our second location, Burnt Hill Farm in Montgomery County. Alongside 50,000 grapevines, Burnt Hill hosts an apiary, a group of woodland hogs, a thriving mushroom farm, and expansive fields of heritage grains.

The produce and livestock from our farms often find their way onto the delicious pizzas served at Old Westminster, offering a delightful taste of our diversified agricultural endeavors. Our wines are created from Maryland grown grapes, made with minimal intervention and crafted with the heartfelt intention that they become a cherished part of your fondest memories.

We invite you to enjoy curated wine flights, local charcuterie, wood fired pizza and baked goods, all made with local and thoughtful ingredients. Peruse our bottle shop or sit on one of our spacious patios overlooking the vineyard. We have a vibrant wine club membership with special pricing and member benefits. We host special gatherings for larger private events and we create unique experiences seasonally as we continually dream up new ways for you to taste and experience the flavors of Maryland.

In addition to our own vineyard grapes, you will see we have an array of varieties grown throughout the state of Maryland. We take pride in the relationships we have with our grape growers. Maryland has such diverse topography and climates, showcasing different grape varieties from various regions all over the state. Every summer our winemaking team visits each of our sites to scout the vineyards and connect with other farmers. Then we patiently wait until the grapes have reached maturity and are harvested. Each batch of grapes brought in to the winery is processed separately, which allows the terroir to reveal itself in each fermentation.

Most importantly of all, we have a passion and calling to support our community near and far. With every bottle sold we donate \$1 to charitable organizations locally and abroad. You're making a difference with us as you enjoy our wines.

FOLLOW ALONG:

@OLDWESTMINSTERWINERY

@BURNT_HILL

WINE FLIGHTS

Ask us about our Wine Club! Club members receive four (4) complimentary tastings per month. 2 oz pours of each wine. Read wine notes first to last, coordinating with your glasses left to right.

JUST WHITES | 24

BRIGHT AND REFRESHING WHITES

2023 SALT | *dry, minerality, crisp*

A blend of 65% Grüner Veltliner, 25% Chardonnay and 10% Albariño. Harvested in September, fermented with spontaneous yeast, and aged sur lie for six months in stainless steel vat. This wine offers vibrant texture and acidity, pairing perfectly with any dish. "Pass the Salt!" Aromas and flavors of bosc pear, apricot, pink Himalayan salt, green apple and lime.

2023 ORANGE | *dry, zesty, delicate*

A blend of 70% skin contact Pinot Blanc and 30% Chardonnay. Harvested in September, the Pinot Blanc clusters were destemmed and whole berry fermented on the skins for 7 days; the Chardonnay was whole cluster pressed and fermented with spontaneous yeast in stainless steel. The resulting blend is delicate in color and texture. Aromas and flavors of orange blossom, mango, lemon zest and salted almonds.

2023 HONEY | *sweet, fruity, floral*

Inspired by our vision to collaborate with local farmers and offer you a taste of Maryland agriculture, Honey is a multi-vineyard blend of 60% Viognier, 25% Chardonnay and 15% Chardonnay sweetened with wildflower honey grown by our friends at Apex Bee Company on the Eastern Shore of Maryland. Aromas and flavors of wildflowers, honeysuckle, beeswax, ripe peaches, and lemon curd.

JUST THE FAVES | 24

OUR WINE CLUB'S NEWEST ALLOCATION WINES*

2023 SAUVIGNON BLANC | *bright, citrusy, tropical*

Hand-harvested in September, the grapes underwent chilling at 35 degrees to preserve their vibrant aromas and flavors. After destemming, the grapes were cold-pressed to tank and spontaneously fermented with native yeast, maintaining a temperature of 55 degrees to preserve those lively aromas. Aromas and flavors of candied lemon peel, pineapple core, lemon verbena, guava, and caraway seed.

2023 ROSÉ | *fresh, berry, tart*

A blend of 15% Pinot Noir, 20% Regent, 30% Merlot all grown at Burnt Hill Farm in Montgomery County, and 35% Chambourcin grown at 78 Acres Farm in Washington County. Hand-harvested, the saignée (free run juice) from each varietal was blended in tank, co-fermented at cool temperatures to preserve the delicate aromas and a lively acidity. Aromas and flavors of strawberry, raspberry, tangerine, rose petal, and pink salt.

2020 MALBEC *member only | *rich, velvety, earthy*

100% Malbec hand-harvest in October, destemmed, and then transferred as whole berries into stainless steel tank. Following a three-day cold soak, spontaneous fermentation commenced, with pumpovers conducted twice daily for six days to extract robust flavors and tannins. Aged 36 months in French oak barrels. Aromas and flavors of ripe blueberry, blackberry, tilled soil, dark chocolate, and toasted vanilla.

JUST FOR SPRING | 24

A SELECTION OF CRISP AND VIBRANT STYLES

2023 PET-NAT ORANGE PIQUETTE | *sparkling, light, fruity*

Fresh water is blended with pressed white grape skins in a meticulous fermentation process. This technique skillfully draws out the residual colors and flavors from the skins, yielding a light, vinous beverage of delicate pale orange hue and stone fruit characteristics. Aromas and flavors of white peach, apricot, pilsner; grapefruit juice, lemon zest, white sage.

2022 AFTER HOURS | *dry, grassy, juicy*

A lively blend of 60% Sauvignon Blanc, 25% Chardonnay, and 15% Albariño. Blended by our team to share with friends. Fermented in stainless steel with native yeast. Aromas and flavors of sea spray, watermelon rind, tart apricot; crushed river rock, yellow apple, bosc pear.

2022 TRIO | *off-dry, citrusy, tropical*

This blend comprises 40% Chardonnay from 78 Acres Farm, 40% Sauvignon Blanc from Bohemia Manor Farm, and 20% Riesling from Cool Ridge Vineyard. It presents an off-dry palate, retaining just a hint of sweetness. Fermented using native yeast at cool temperatures in stainless steel tanks, this technique ensures the wine's freshness and bright acidity are preserved. Aromas and flavors of ripe pear, white flowers, freshly squeezed lemon; ripe melon, green apple, lemon zest.

JUST REDS | 26

OUR FAVORITE, CLASSIC REDS

2022 PEPPER | *juicy, berry, spicy*

Rich and ripe with soft tannins and those spicy pyrazine notes you would expect from a wine called "Pepper." This wine, aged for 18 months in French oak barrels, is an inspiring everyday wine that is food and wallet friendly! Aromas and flavors of green peppercorns, graphite, lavender buds, and black cherry and roasted bell pepper.

REV 9TH EDITION | *dry, fruity, smooth*

Multi-vintage and multi-vineyard blend of 40% Cabernet Franc, 35% Cabernet Sauvignon, 15% Merlot, 5% Chambourcin, and 5% Petit Verdot. Aged in neutral french oak barrels for up to 30 months. Aromas and flavors of chocolate covered cherries, black plum, crushed gravel, toasted lavender, rosemary; pomegranate, juicy raspberry, marshmallow, cardamom.

2020 CABERNET SAUVIGNON | *intense, bold, balanced*

Made solely from Cabernet Sauvignon grapes, this wine was grown at Cool Ridge Vineyard in Western Maryland. Quaintly positioned on a vineyard block near the Blue Ridge Mountains, these 12 year old vines are settling into their soils. Hand-harvested in October, carefully sorted, and fermented with spontaneous yeast in stainless steel. Aged 30 months in French oak barrels. Aromas and flavors of black plum, crushed gravel, chocolate covered cherries, and cardamom.

WINE LIST

BUBBLES

35

BOTTLE ONLY

2021 FRANC FIZZ

plummy, peppery, spritzzy | 100% Cabernet Franc

100% Cabernet Franc grown at 78 Acres Farm in Smithsburg, Md. 80% whole-berry; 20% whole-cluster. Fermented with native yeast in stainless steel. Hand bottled in October 2021. Aromas and flavors of green pepper stems, mizuna, tart plum; green pepper stems, mizuna, tart plum. Expect naturally occurring sediment.

14/40

2022 PÉT NAT ALBARIÑO

stone fruit, sparkling, festive | 100% Albariño

100% Albariño grown on our Home Vineyard in Westminster, Maryland. Harvested in early September and whole cluster pressed, fermented in stainless steel with native yeast, bottled near the end of primary fermentation. Disgorged in September 2023, no dosage added. Aromas and flavors of apricot, toasted coconut, key lime pie; nectarine, lemon juice, salted almonds.

12/28

2022 TAKE ME HOME

complex, balanced, fresh | 85% Heirloom Apples, 15% Chambourcin

A cider-wine blend crafted from 85% heirloom apples and 15% Chambourcin grapes, cultivated in the unique climate of Maryland. This collaboration has resulted in a vineous beverage that combines the best of both worlds, offering a distinctive flavor profile and complexity. Aromas and flavors of fresh apple cider, all spice, baked clay; poached pear, dried cranberry, red currant.

12/28

2023 PÉT NAT ORANGE PIQUETTE

sparkling, light, fruity | Skin-contact Piquette

Fresh water is blended with pressed white grape skins in a meticulous fermentation process. This technique skillfully draws out the residual colors and flavors from the skins, yielding a light, vinous beverage of delicate pale orange hue and stone fruit characteristics. Aromas and flavors of white peach, apricot, pilsner; grapefruit juice, lemon zest, white sage.

AGED LIBRARY WINES

95

BOTTLE ONLY

TAPESTRY, 4TH EDITION *member only*

dry, soft, jammy | 48% Cabernet Franc, 24% Merlot, 15% Cabernet Sauvignon, 13% Syrah

A delicate expression of 48% Cabernet Franc, 24% Merlot, 15% Cabernet Sauvignon, and 13% Syrah, from 2015 fruit, showing a lot of finesse in characteristics. The structure is medium boldness with high acidity and high tannin. Aromas and flavors of dried strawberries, blackberry jam, and vanilla bean.

135

BOTTLE ONLY

2015 OUTLIER *member only*

rich, intense, earthy | 75% Petit Verdot, 25% Cabernet Sauvignon

This specific blend of 75% Petit Verdot and 25% Cabernet Sauvignon has only ever been made once as the 2015 Outlier. It is incredibly full bodied with bold flavor and rich tannin. Aromas and flavors of plum sauce, sweet black cherry preserve, chocolate ganache; pine trees, forest shrub.

**“FOR ALL THE MEDIA ATTENTION
AND ON-TREND PRACTICES, OLD
WESTMINSTER’S CARROLL COUNTY
TASTING ROOM IS A REMARKABLY
ATTITUDE-FREE PLACE TO SAMPLE
AND LEARN ABOUT WINE.”**

-THE WASHINGTON POST

WHITES

12/28

2022 TRIO

off-dry, citrusy, tropical | 40% Chardonnay, 40% Sauvignon Blanc, 20% Riesling

A blend of 40% Chardonnay grown at Seventy-eight Acres Farm, 40% Sauvignon Blanc grown at Bohemia Manor Farm, and 20% Riesling grown at Cool Ridge Vineyard. Fermented with native yeast at cool temperatures in stainless steel to preserve freshness. Aromas and flavors of peach, white flowers, freshly squeezed lemon; ripe melon, peach rings, lemon juice.

12/32

2022 AFTER HOURS

grassy, fruity, dry | 60% Sauvignon Blanc, 25% Chardonnay, 15% Albariño

A lively blend of 60% Sauvignon Blanc, 25% Chardonnay, and 15% Albariño. Blended by our team to share with friends. Fermented in stainless steel with native yeast. Aromas and flavors of sea spray, watermelon rind, tart apricot; crushed river rock, yellow apple, bosc pear.

12/32

2022 ALBARIÑO

dry, peachy, bright | 100% Albariño

100% Albariño grown at our Home Vineyard and Six Wicket Vineyard. Hand-harvested, whole berry pressed and fermented with spontaneous yeast at cool temperatures. Aged separately in stainless steel for six months and blended before bottling in March 2023. Aromas and flavors of lime juice, seaspray, white peaches, grapefruit; crushed stones, tart lime, starfruit.

12/30

2023 ROSÉ

fresh, berry, tart | 15% Pinot Noir, 20% Regent, 30% Merlot, 35% Chambourcin

Hand-harvested in the cool fall weather, the saignée (free run juice) from each varietal was blended in tank, co-fermented at cool temperatures to preserve the delicate aromas and a lively acidity. Aged in stainless steel, this wine is bright and vibrant—ideal for Spring! Aromas and flavors of strawberry, raspberry, tangerine, rose petal, and pink salt.

12/32

2023 SAUVIGNON BLANC

bright, citrusy, tropical | 100% Sauvignon Blanc

Harvested in September, the grapes underwent chilling at 35 degrees to preserve their vibrant aromas and flavors. After destemming, the grapes were cold-pressed to tank and spontaneously fermented with native yeast, maintaining a temperature of 55 degrees to preserve those lively aromas. Aromas and flavors of candied lemon peel, pineapple core, lemon verbena, guava, and caraway seed.

10/25

2023 SALT

dry, minerality, crisp | 65% Grüner Veltliner, 25% Chardonnay, 10% Albariño

2023 Salt is a blend of 65% Grüner Veltliner, 25% Chardonnay and 10% Albariño. Harvested in September, fermented with spontaneous yeast, and aged sur lie for six months in stainless steel vat. This wine offers vibrant texture and acidity, pairing perfectly with any dish. "Pass the Salt!" Aromas and flavors of bosc pear, apricot, pink Himalayan salt, green apple and lime.

10/25

2023 ORANGE

dry, delicate, zesty | 70% skin-contact Pinot Blanc, 30% Chardonnay

Meet the latest addition to our "pantry wine" series—2023 Orange. A blend of 70% skin contact Pinot Blanc and 30% Chardonnay. Harvested in September, the Pinot Blanc clusters were destemmed and whole berry fermented on the skins for 7 days; the Chardonnay was whole cluster pressed and fermented with spontaneous yeast in stainless steel. The resulting blend is delicate in color and texture. Aromas and flavors of orange blossom, mango, lemon zest and salted almonds.

10/25

2023 HONEY

sweet, fruity, floral | 60% Viogner, 25% Chardonnay, 15% Chardone

Inspired by our vision to collaborate with local farmers and offer you a taste of Maryland agriculture, Honey is a multi-vineyard blend of 60% Viognier, 25% Chardonnay and 15% Chardone sweetened with wildflower honey grown by our friends at Apex Bee Company on the Eastern Shore of Maryland. Aromas and flavors of wildflowers, honeysuckle, beeswax, ripe peaches, and lemon curd.

REDS

13/35

REV, 9TH EDITION

dry, fruity, smooth | 40% Cabernet Franc, 35% Cabernet Sauvignon, 15% Merlot, 5% Chambourcin and 5% Petit Verdot

Multi-vintage and multi-vineyard blend. Aged in neutral french oak barrels for up to 30 months. Aromas and flavors of chocolate covered cherries, black plum, crushed gravel, toasted lavender, rosemary; pomegranate, juicy raspberry, marshmallow, cardamom.

14/48

2020 CABERNET SAUVIGNON

intense, bold, balanced | 100% Cabernet Sauvignon

Made solely from Cabernet Sauvignon grapes, this wine was grown at Cool Ridge Vineyard in Western Maryland. Quaintly positioned on a vineyard block near the Blue Ridge Mountains, these 12 year old vines are settling into their soils. Hand-harvested in October, carefully sorted, and fermented with spontaneous yeast in stainless steel. Aged 30 months in French oak barrels. Aromas and flavors of black plum, crushed gravel, chocolate covered cherries, and cardamom.

13/38

2021 ORIGINS

balanced, juicy, dry | 60% Chambourcin, 30% Cabernet Franc, 10% Cabernet Sauvignon

2021 Origins is an inviting blend of 60% Chambourcin, 30% Cabernet Franc, and 10% Cabernet Sauvignon. Fermented with spontaneous yeast, aged in oak barrels for 18 months. Aromas and flavors of strawberry jam, forest floor, black pepper, mint; bright cranberry, bitter chocolate, tart raspberry.

14/50

SOLERA BATCH NO. 5

nutty, rich, sweet | 12 year barrel-aged port-style wine

In 2011, we fortified our first barrel of Cabernet Franc, laying the foundation for our Solera system. Each passing vintage has contributed a small portion of wine to this traditionally aged and fortified dessert wine. Now, in 2023, our solera system comprises over 20 barrels, encompassing 12 years of our winemaking journey. We collaborate with a local distillery to distill a small portion of our wine into brandy. Distilled to 110 proof, this brandy is added to the barrel aging process to maintain an optimal alcohol level of approximately 18%. Aromas and flavors of caramel, toffee, fig, almonds, and hints of cocoa nibs.

10/25

2022 PEPPER

juicy, berry, spicy | 75% Cabernet Franc, 15% Blaufrankisch, 10% Chambourcin

Rich and ripe with soft tannins and those spicy pyrazine notes you would expect from a wine called "Pepper." This wine, aged for 18 months in French oak barrels, is an inspiring everyday wine that is food and wallet friendly! Aromas and flavors of green peppercorns, graphite, lavender buds, and black cherry and roasted bell pepper.

14/48

2020 MALBEC *member only*

rich, velvety, earthy | 100% Malbec

The eagerly awaited 100% Malbec wine was hand harvested on October 2, 2020. The grapes were delicately chilled to 35 degrees, destemmed, and then transferred as whole berries into stainless steel tanks. Following a three-day cold soak, spontaneous fermentation commenced, with pumpovers conducted twice daily for six days to extract robust flavors and tannins. The resulting wine was aged 36 months in French oak barrels.

14/55

2020 CABERNET FRANC *member only*

dark, earthy, full | 100% Cabernet Franc

Made solely from Cabernet Franc grapes, this wine was grown exclusively on our Home Vineyard in Westminster, Maryland. Quaintly positioned on a small block atop the Piedmont Plateau, these 12 year old vines of clone 327 on rootstock 101-14 are settling into their soils. The Glenelg series soil is characterized by well drained channery loam formed in residuum weathered from greenstone schist. The 2020 vintage was hand-harvested on October 8th, carefully sorted, and fermented as whole berries with spontaneous yeast in stainless steel. Following two weeks of skin contact, the wine was transferred into neutral oak barrels where it began its 30-month aging evolution. In April of 2023, 248 cases were bottled without filtration and ready to be shared with friends.

WINEMAKER'S NOTES: Our red wines are made from hand harvested grapes that are fermented whole berry or whole cluster. The fresh grape juice ferments with native yeast for nearly two weeks followed by up to 36 months of aging in french oak barrels or ashwood foeders grown at Burnt Hill Farm. We bottle "unfined" and "unfiltered", which means you enjoy living wines that could possibly have cloudiness and sediment in your glass or bottle. This is a natural and low intervention way to enjoy your wine. Just as we farm with a light hand -- working in tandem with nature rather than against, this technique adds texture and complexity that would otherwise be suppressed with intervention.

CANS

Enjoy our wines in a can, equivalent to half of a bottle . Add a branded koozie \$3

10/CAN

RAW ROSÉ

dry sparkling Rosé

A delicious blend of whole-cluster pressed Chambourcin, Cabernet Franc and Petit Verdot fermented with native yeast in stainless steel. Aromas and flavors of pomegranate, cranberry, raspberry, dark cherry, sage.

10/CAN

SKIN-CONTACT PIQUETTE

natural wine spritzer

We took our popular Pet-Nat Orange Piquette and put it in a can to be enjoyed year-round. We rehydrated a mix of red and white grape skins and allowed them to re-ferment. This fermentation extracted the remaining colors and flavors from the skins, which resulted in a pale orange color and stone fruit aromatics. Aromas and Flavors gummy bears, grapefruit, pilsner; grapefruit juice and peel, pink starburst, white sage.

10/CAN

GOOD COMPANY

wild cider + piquette

A cellar experiment gone right, Good Company is a union of two of our favorites: cider and piquette. Our cellar team felt that our Happy Camper and Skin-Contact Piquette would be great companions in a glass, and the rest of our team agreed. Aromas and flavors of goosberry, seaspray, green strawberry;goosberry, seaspray, green strawberry.

10/CAN

FARM FIZZ

sparkling Chardonnay

A sparkling and refreshing white wine. Originating as a blend of the white grapes we grow on our farm, it has evolved to be a refreshing white wine made from some of our favorite wine batches. This summer staple belongs in everyone's fridge. Aromas and flavors of candied lemon, pineapple, aniseed; green mango, lemon pith, peach.

10/CAN

SEEDS & SKINS

100% skin fermented Pinot Gris

Sparkling orange wine made from skin fermented Pinot Gris. Fermented in stainless steel with native yeast. Aromas and flavors of drippy peaches, apricot skin, green mango, sage; lemon oil, nectarine, hay, dried leaves.

10/CAN

CARBONIC

dry red wine

Showcasing a carbonic fermentation of Cabernet Franc and Chambourcin. The grapes are put into a tank as whole clusters and left to start fermenting from inside the berries. Once the berries start to ferment, they burst open developing a light crushable red wine. This light red wine is perfect for our red wine drinkers. 100% Maryland grown. Aromas and flavors of red and white raspberry, blue plum, vanilla; red cherry, red raspberry, pomegranate juice, black pepper.

PIQUETTE

Piquette is a low alcohol wine style beverage made from taking the pressed grapes from winemaking and adding water to ferment out the remaining sugars and flavors for a lighter and lower ABV wine-like beverage. It's essentially a natural wine spritzer.

10/24

2021 COME TOGETHER

dry, plummy, light | 65% Red Piquette, 20% Chambourcin and 15% Cabernet Sauvignon

Red, juicy, natural wine spritzer. Aromas and flavors of cola, plum, black cherry; black raspberry, plum, dried herbs, graphite.

WINEMAKER'S NOTES: Piquette, which means 'prickly' is a light spritzzy beverage that dates back to ancient Greek and Roman times. During harvest, we have TONS of grape pomace with little purpose but to be composted. It's with a resourceful and creative spirit that we decided to try our hand at making fresh, alluring, and artful piquette.

**“EVEN NEWCOMERS TO THE WORLD OF WINE
HAVE HEARD OF “NATURAL WINES,” AND
OLD WESTMINSTER HAS BEEN A STANDARD-BEARER
FOR THE MOVEMENT IN THIS REGION.”**

-THE WASHINGTON POST

SIGNATURE COCKTAILS

Our handcrafted cocktails are made from our very own estate brandy (distilled wine) and infused with a variety of local and organic ingredients. Brandy has a unique flavor and aroma that is versatile and only gets richer and more complex with age. Our brandy is aged in french oak barrels for up to 6 years, adding depth and flavor to all our cocktails.

LAVENDER ROSÉ PUNCH 14

2023 Rosé infused with local lavender and lightly sweetened with clover honey

THE PERFECT PEAR 14

Estate brandy, Pét-Nat Albariño, bosc pear, fresh herb

NON-ALCOHOLIC

PEAR TREE SPRITZ 10

Bosc pear, sparkling lemon water, basil, mint

CRANBERRY VANILLA FIZZ 10

Cranberry, housemade vanilla bean syrup, sparkling lime water, orange

SPARKLING WATER 5

Original, lemon, lime, raspberry (Boylan Soda Co.)

CRAFT SODA 5

Cola, diet cola, crème, diet crème, root beer (Boylan Soda Co.)

ESPRESSO BAR

Artisanal coffees showcasing locally roasted coffee beans from Black Acres Roastery (Baltimore, MD). All coffees can be made with oat milk +\$1

AMERICANO 4

Double shot espresso stretched with hot water

LATTE 6

Double shot espresso stretched with 6 oz of silky steamed milk

CAPPUCCINO 6

Double shot espresso topped with 4 oz steamed milk and foam

CORTADO 4

Double shot espresso topped with 3 oz steamed milk

ESPRESSO 4

Straight double shot espresso served with a side of Boylan sparkling water

HOUSE SYRUPS

Vanilla Bean, Honey, Mocha, Caramel, Brown Sugar

+\$1

SIGNATURE COFFEES

CRÈME BRÛLÉE CORTADO 5

Espresso, milk, housemade vanilla bean and caramel syrup

HONEY BEE CAPP 7

Espresso, milk, honey, housemade vanilla bean syrup, cinnamon

ORANGE MACCHIATO 5

Espresso, fresh orange, milk foam, brown sugar syrup, orange mist

TUXEDO LATTE 7

Espresso, milk, housemade mocha, white chocolate, whipped cream, cocoa powder

OLEATO COLD BREW 9

Cold brew, olive oil infused cold foam, housemade vanilla bean syrup

SEASONAL MENU

Enjoy our curated food menu, inspired by the seasons. We strive to use thoughtful and local ingredients because we believe it makes a difference in our food and community. Local farms we support: Good Dog Farm, Calvert's Gift Farm, Spore and Seed, Whispering Breeze Farm, South Mountain Creamery, Five Cedars Farm, Caputo Brothers, Firefly Creamery, Country Chapel Creamery.

CACIO E PEPE CHIPS 10

Kettle-cooked potato chips, fresh grated pecorino, coarsely ground black pepper **VG**

HONEY CHEVRE TOASTS 14

Housemade bread, soft goat's cheese, roasted walnuts, clover honey, sea salt, thyme **N**

SPRING SALAD 16

Spring mix, radicchio, bosc pear, roasted walnuts, goat cheese, honey lemon vinaigrette **S N**

CAESAR WEDGE 12

Romaine heart, fresh grated parmesan, seasoned crostini, house made caesar dressing **VG**

HUMMUS BOWL 16

House made hummus, cherry and sungold tomatoes, pickled onions, cucumbers, olives, crumbled feta, oil, salt and pepper, house made bread crisps **VG**

CHEESE & CHARCUTERIE BOARD 35

Enjoy our curated cheese & charcuterie board featuring a variety of local cheeses, cured meats, house made bread, jam, nuts and accoutrements **N**

Add gluten-free toast points +\$3

CELEBRATE WITH CAVIAR! 165

Wild caught American sand sturgeon -- nutty, intense, and buttery. Served with kettle-cooked chips, crème fraîche, and chopped chives in crystal with a pearl spoon. Includes a sparkling wine of your choice served in crystal champagne flutes.

WOOD FIRED PIZZAS

Hand crafted 12" pizzas made from locally sourced ingredients. All pizzas are wood-fired so expect that good char | all pizzas can be made gluten free +\$3

MARGHERITA 17

House tomato sauce, mozzarella, fresh basil **VG**

AMERICAN PIE 19

House tomato sauce, mozzarella, soppressata, fresh basil

SUN DRIED TOMATO & ARUGULA 19

Sun dried tomato pesto, ricotta, fresh grated parmesan, arugula, lemon, red pepper flakes **VG N**

PROSCIUTTO & PINEAPPLE 21

Mozzarella, parmesan, prosciutto, pineapple, honey, oregano

LOADED BAKED POTATO 21

Cheddar, baked potato, caramelized onions, prosciutto, dijon aioli, chopped scallions **S**

VG VEGETARIAN | **V** VEGAN | **GF** GLUTEN FRIENDLY | **S** SEASONAL | **N** NUTS

All baked goods are made in a kitchen that also uses nuts, gluten and dairy. We are not a certified gluten free kitchen.

SWEETS

Artisanal pastries and baked goods made from scratch. We strive to use thoughtful and local ingredients because we believe it makes a difference in our food and community.

SMALL BITES

two per order

CHOCOLATE CHIP COOKIES

Classic chocolate chip cookies —buttery, soft, & so good.

VANILLA BEAN MACARON

Vanilla bean macaron shell filled with swiss buttercream **GF N**

CHOCOLATE MACARON

Chocolate macaron shell filled with chocolate ganache **GF N**

5 TARTS

one per order

LEMON POPPY SEED

Vanilla tart shell layered with lemon curd, poppy seeds and vanilla diplomat cream

SEA SALT CARAMEL

Cocoa tart shell filled with caramel and chocolate ganache, topped with sea salt

GLAZED CAKE

one per order, serves 2-4

DULCE DE LECHE

Vanilla pound cake layered with caramel dulce de leche swirls and glaze

7

12

**“HONESTLY, THE BEST TASTING
EXPERIENCE I’VE HAD IN THE
LAST YEAR.”**

**@hapahomecooking,
Annapolis, MD food blogger**

ACKNOWLEDGMENTS

Old Westminster has recently been honored with remarkable recognition that we believe shines a spotlight on our small family winery, team and also our community.

We're eager to continue new experiences for each season, refining our craft, and sharing our passion for winemaking with the world. With the support of our loyal patrons and the dedication of our team, we look forward to writing the next chapter of our winery's story, filled with memorable moments. We are immensely proud and sincerely thankful.



BEST OF BALTIMORE: BEST FOODIE FIELD TRIP
BALTIMORE MAGAZINE, 2023



COUNTRY'S TOP WINES: #9
COSMOPOLITAN MAGAZINE, 2023



TOP PARTY WINES : #11
USA TODAY, 2023

Follow us on instagram for special events, new releases and giveaways!

[@OLDWESTMINSTERWINERY](#) | [@BURNT_HILL](#)

VG VEGETARIAN | **V** VEGAN | **GF** GLUTEN FRIENDLY | **S** SEASONAL | **N** NUTS

All baked goods are made in a kitchen that also uses nuts, gluten and dairy. We are not a certified gluten free kitchen.

WINE CLUB

Our wine club celebrates the diversity of Maryland agriculture and thoughtful wine making techniques through a bottle of wine. Members enjoy seasonal, new releases with special pricing and convenient delivery options. Enjoy authentic wines at a pace that's right for you.

Membership benefits:

- Three (3) bottles every other month (6x/year).
- Four (4) complimentary flights per month, the best way to keep up with new releases!
- Access to members-only lounge
- 10% discount on all wine purchases online & at the tasting room.
- Access to small production wines, only available to members.
- Member only special events
- \$10 flat rate shipping

Selections are thoughtfully chosen by our team to reflect the current season and newest releases. Allocations are processed the first week of February, April, June, August, October and December. From every bottle of wine sold, \$1 is set aside for charitable contributions locally and abroad. You can make a difference while enjoying your favorite wines; we'll make it easier with special pricing and home delivering!

Ask our team about joining the club!

Thank you for believing in us, supporting us and enjoying our wines.

**THANK
YOU!**