



## Thank you for visiting today!

We're happy to welcome you to our beautiful property again and greatly appreciate your continued support of The Ag District. In order to ensure everyone's safety, please take a moment to read through our safety rules & regulations.

1. **Please choose a table with an orange rock/cone on it and set the rock on the ground once you've been seated.** The rock/cone on the table indicates that the table has been sanitized by the staff and the rock/cone on the ground lets them know when you leave that it needs to be cleaned again.
2. **Masks are mandatory whenever you are not seated at your table!**
3. **Do not move any tables, chairs or umbrellas!** Everything has been appropriately distanced per regulations and if you have a concern or need, please address it with a staff member.
4. **Please remove all trash** from the area you occupy to ensure that the staff remains healthy.
5. **No outside food or drinks are allowed on the property.** Chrysalis Vineyards provides a full service kitchen as well as a variety of options to fulfill your needs while visiting.
6. **Groups larger than 8 must call the tasting room** prior to visiting the property (this includes children of any age).
7. **Children must be supervised** and at your table at all times.
8. **Dogs must be leashed** and supervised at all times. Also, please be sure to pick up after them.
9. **Please conduct social distancing** while on the property from those not in your group and be respectful of others on the property.
10. **If possible, please have your order ready when you arrive to the window** and consider sending one representative to order to alleviate congestion.

### [FAQ:]

- **Are you doing tastings?**: Not at this time, however, flights are available Monday-Friday as a self-guided tasting.
- **How large are your pizzas?**: Pizzas are 16" which equals 8 slices
- **How long does the food take to prepare?**: The kitchen can range from 20-40 minutes depending on the number of orders. All food is made to order fresh, however, you can order from a la carte and those items are available to take from the counter immediately.

**Flight: \$12.00**  
Choose 4 wines from below. 1.5 oz. of each (VIP members only Sat/Sun)



# The Ag District

39025 John Mosby Highway Middleburg, VA 20117  
www.ChrysalisWine.com 540-687-8222



**Save 15% on your wine, food & gift purchases by joining our VIP CLUB!**

<p><b>1. 2019 Albariño</b> Notes _____ -100% Albariño, aged 6 months in new and neutral French oak -Rich mouthfeel with notes of grapefruit and honeydew -Pairing: pork chops with apple butter, fresh seafood in cream sauces</p> <p>Retail: Bottle \$27.00 Glass \$9.00    <b>VIP: Bottle \$22.95 Glass: \$7.65</b></p>	<p><b>6. 2017 Rubiana</b> Notes _____ -100% Fer Servadou, aged 16 months in new and neutral oak -Violets, dark cherries, and peppery black fruits with a smoky nose -Pairing: Little John cheddar, spinach quiche, raspberry cheesecake</p> <p>Retail: Bottle \$19.00 Glass \$6.75    <b>VIP: Bottle \$16.15 Glass \$5.74</b></p>
<p><b>2. 2019 Viognier</b> Notes _____ -100% Viognier, aged 8 months in new and neutral oak -Soft, creamy texture with notes of honeysuckle, white peach, and cantaloupe -Pairing: grilled fish, omelets, cream-based soups</p> <p>Retail: Bottle \$29.00 Glass \$10.00    <b>VIP: Bottle \$24.65 Glass \$8.50</b></p>	<p><b>7. 2019 Norton Schitz &amp; Giggels</b> Notes _____ -100% Norton, aged 12 months in new and neutral oak -Raspberry, cherry, and mocha notes with hints of baking spices on the finish -Pairing: sausage and peppers, smoked meats, pizza</p> <p>Retail: Bottle \$22.00 Glass \$7.25    <b>VIP: Bottle \$18.70 Glass \$6.16</b></p>
<p><b>3. 2019 Mariposa</b> Notes _____ -A dry rosé blend of Petit Verdot, Tannat, Nebbiolo, Tinta Cao &amp; Norton -Tart strawberry and wild raspberry notes with hints of vanilla -Pairing: Locksley Farmstead Friar Tuck cheese, pork, black olive tapenade</p> <p>Price: Bottle \$20.00 Glass \$6.50    <b>VIP: Bottle \$17.00 Glass \$5.53</b></p>	<p><b>8. 2019 Estate Bottled Norton</b> Notes _____ -86% Norton, 13% Nebbiolo, 1% Fer Servadou, aged 10 months in new oak -Dark cherry, plum, raspberry, and hints of chocolate -Pairing: Nottingham gouda cheese, dishes with red wine sauce</p> <p>Retail: Bottle \$20.00 Glass \$6.75    <b>VIP: Bottle \$17.00 Glass \$5.74</b></p>
<p><b>4. 2019 Sarah's Patio White</b> Notes _____ -100% Vidal Blanc, stainless steel fermentation, 2% residual sugar -Semi-sweet. Fruity notes, ripe peaches, honeydew, apricot -Pairing: Maid Marian camembert, fried chicken, homemade apple pie</p> <p>Retail: Bottle \$20.00 Glass \$6.50    <b>VIP: Bottle \$17.00 Glass \$5.53</b></p>	<p><b>9. 2017 Petit Verdot</b> Notes _____ -100% Petit Verdot, aged 21 months in new and neutral oak oak -Black pepper, sage, plum, and coffee -Pairing: Prince John washed-rind cheese, filet mignon, eggplant parm</p> <p>Retail: Bottle \$37.00 Glass \$12.50    <b>VIP: Bottle \$31.45 Glass \$10.62</b></p>
<p><b>5. 2019 Sarah's Patio Red</b> Notes _____ -100% Norton, whole-cluster pressed, stainless steel fermentation, 2% residual sugar -Semi-sweet, served chilled. Strawberry and cherry notes -Pairing: spicy Thai, Creole, or Mexican dishes, or makes a great sangria</p> <p>Retail: Bottle \$20.00 Glass \$6.50    <b>VIP: Bottle \$17.00 Glass \$5.53</b></p>	<p><b>10. 2018 Locksley Reserve Norton</b> Notes _____ -75% Norton, 12.5% Petit Verdot, 12.5% Tannat, aged 12 months in new and neutral oak -Raspberry, espresso, nutmeg, and cinnamon -Pairing: wild mushroom soup, peppered steak, and spice cake</p> <p>Retail: Bottle \$38.00 Glass \$12.75    <b>VIP: Bottle \$32.30 Glass \$10.84</b></p>

## ALSO AVAILABLE BY THE BOTTLE

2008 Cellar Reserve Tannat	Retail: \$48 <b>VIP: \$40.80</b>	2017 Butterflege (sparkling Norton)	Retail: \$36 <b>VIP: \$30.60</b>
2016 Nebbiolo	Retail: \$37 <b>VIP: \$31.45</b>	2019 Barrel Select Norton	Retail: \$31 <b>VIP: \$26.35</b>
2016 Tannat	Retail: \$37 <b>VIP: \$31.45</b>	2019 Albariño Verde	Retail: \$24 <b>VIP: \$20.40</b>
2017 Papillon	Retail: \$37 <b>VIP: \$31.45</b>	Snobby Bitch White Sangria Can	Retail: \$9.50 <b>VIP: \$8.08</b>
2014 Borboleta (port-style Norton)	Retail: \$35 <b>VIP: \$29.75</b>	<b>Ask about our VIP Club-exclusive Private Reserve wines!</b>	

## VIP CLUB DETAILS !!!

**15% Discount on all Chrysalis Vineyards and Little River Bakehouse products**  
**4 club options for your wine preference - Regular, White, Red Only or No Sweet**  
**FREE flights for up to 2 people at any visit**  
**Exclusive access to small batch wines produced for our VIP Club members**  
**Ability to ship wine to you or hold wine for a period of time until your next visit**

**ASK ONE OF OUR TASTING ROOM ASSOCIATES FOR MORE DETAILS!!**



Little River Bakehouse

39025 John Mosby Highway Middleburg, VA 20117 540-687-8222

### Starter & A La Carte Faire

<b>Charcuterie Board (\$19)</b>		
Chefs Choice of 3 Locksley Farmstead Cheeses, cured meats & accoutrements with ¼ Baguette		
<b>Garlic Bread with Marinara Sauce (\$5)</b>		
<b>Friar Tuck Fromage Blanc with Herbs, 8oz (\$7.50)</b>	<b>Friar Truck Fromage Blanc, 8oz (\$7.50)</b>	<b>Pimento Cheese, 6oz (\$10)</b>
<b>Marinated Olives, 6oz (\$8)</b>	<b>Cheesecake Blondie (\$4)</b>	<b>Sarah's Patio Brownie (\$4)</b>
<b>Hummus, 6oz (\$5)</b>	<b>French Onion Dip, 6oz (\$6)</b>	<b>Baguette (\$4)</b>
<b>Focaccia Bread (\$6)</b>	<b>Sourdough Boule (\$6)</b>	<b>Crackers/Crostinis (\$7)</b>

### Locksley Farmstead Cheese

Our cheese is made right here on the farm in our certified creamery with milk from our pastured dairy herd!

- Cheeses sold in 1/3 or 1/2 pound:
  - Little John Cheddar (\$20/lb), Merry Men Manchego (\$20/lb) or Nottingham Gouda (\$20/lb)
- Cheeses sold in pre-portioned packages
  - Maid Marian Camembert (\$18/lb), King Richard Blue (\$18/lb) or Prince John Washed Rind (\$20/lb)

### Pizza Menu (Pizzas are 16" each and cut into 8 slices)

**\*\*Seasonal Pizza Items\*\***

<b>Cheese - \$18</b>	<b>Basil Pesto - \$18</b>
<b>Margherita - \$18</b>	<b>Pepperoni &amp; House Marinara - \$18</b>
<b>** Roasted Butternut Squash, Roasted Fennel, Friar Tuck Fromage Blanc** - \$20</b>	<b>House Italian Sausage, Roasted Onion, House Alfredo Sauce - \$20</b>
<b>Grilled Chicken, Norton BBQ Sauce, Caramelized Onions - \$20</b>	<b>Grilled Chicken, Wilted Spinach, House Alfredo Sauce - \$20</b>
<b>**Sun Dried Tomatoes, Kalamata Olives, Arugula, House Marinara** - \$20</b>	<b>House Italian Sausage, Roasted Cremini Mushrooms, Nottingham Gouda, &amp; Arugula with Balsamic Vinaigrette - \$20</b>
<b>**Smoked Apples, Bacon, Little John Cheddar** - \$20</b>	<b>Pepperoncini, Salami, House Marinara Sauce - \$20</b>
<b>Spinach, Roasted Garlic, Alfredo Sauce - \$18</b>	<b>Veggie Add on - \$1 / Meat or Cheese Add on \$2</b>

Can't decide on one pizza? Try a Pizza Flight, 4 mini pizzas for \$22

### Paninis

All paninis are served on fresh house-baked focaccia with a side of chips - \$12

<b>Smoked Apples &amp; Little John Cheddar</b>	<b>Roma Tomatoes, Fresh Basil, Mozzarella</b>
<b>Grilled Chicken, Maid Marian Camembert, Sarah's Patio White Strawberry Jam</b>	<b>Genoa Salami, Pepperoncini, Locksley Farmstead Mozzarella, Roma Tomatoes</b>
<b>Roma Tomatoes, Applewood Smoked Bacon, Arugula</b>	<b>Grilled Chicken, Caramelized Onions, Nottingham Gouda &amp; Arugula</b>

### Additional Items

<b>Water</b>	<b>Saratoga Sparkling Water</b>	<b>Coke, Sprite or Diet Coke</b>
<b>Honest Tea Peach, Lemon, Raspberry</b>	<b>Apple Juice or Fruit Punch Juice</b>	<b>Dr. Brown's Ginger Ale, Diet Cherry, Root Beer</b>
<b>Norton Hot Sauce</b>	<b>Norton Chipotle Hot Sauce</b>	<b>Norton Jelly</b>

# Chrysalis Vineyards VIP Club

*If you enjoy Chrysalis Vineyards wine then you will really enjoy a membership in our VIP Club! We value the support of our VIP Club Members and show our appreciation by providing them with an outstanding package of VIP benefits!!*

- Enjoy 2 Bottles of Chrysalis Vineyards wine specially selected by our winemaker each month, one red & one white. You also have the option of choosing a “Reds Only”, “Whites Only”, or “No Sweets” membership.
- Pick up your wine at the tasting room or have it shipped directly to you. (Your wine can be held at the tasting room for up to 6 months).
- Attend our monthly **VIP Pick-Up Events** (free, of course, for 2 people). Pick up your wine and enjoy a variety of VIP only activities – food pairings, special tastings, reserve wines, and more!
- Save 15% on all wine, food, and gift purchases!
- Receive 4 Complimentary Tastings or 2 Complimentary Flights any time you visit!
- Receive 6 Complimentary Tastings and a cake on your birthday! (advance reservation required)
- Attend our annual **VIP Club Appreciation Party**. This event is **FREE** and for VIP Club members only! Enjoy an evening of wine, catered food, and music just to show you how much our club members mean to us! (only available to members who have purchased a minimum of 3 monthly wine selections)
- Get first access to newly released wines before they are available to the general public.
- Enjoy VIP Club exclusive wines crafted from our finest lots.
- Access exclusive recipes, pairings, and tasting notes for all of our VIP Club wine selections.

A one-time, non-refundable membership fee of \$50 is required to join our VIP Club. Monthly club selections average \$45 plus applicable taxes and shipping.

**\* The 15% VIP Membership discount does not apply to products produced by Locksley Farmstead Cheese**

Name: \_\_\_\_\_

Phone #: \_\_\_\_\_ DOB: \_\_\_\_\_

Email: \_\_\_\_\_

Billing Address: \_\_\_\_\_  
\_\_\_\_\_

I will pick up my wine \_\_\_\_\_ **OR** Please ship my wine \_\_\_\_\_

**An Adult Signature (21 years or older) is REQUIRED at time of delivery for shipped wine. Additional shipping charges will be applied.**

Club Type: Regular Whites Reds No Sweets

Shipping Address: \_\_\_\_\_  
\_\_\_\_\_

Credit Card #: \_\_\_\_\_

Exp: \_\_\_\_\_/\_\_\_\_\_

I agree to join Chrysalis Vineyards' VIP Wine Club and authorize Chrysalis Vineyards to charge the credit card specified above for the VIP Club wine selection (2 bottles) and any applicable shipping charges each month until the membership is cancelled. I will also be responsible for payment of any state or local taxes. I may cancel this membership at any time by sending a written request via email to [VIP-Club@ChrysalisWine.com](mailto:VIP-Club@ChrysalisWine.com). I understand that any cancellation received after the 15<sup>th</sup> of the month will be processed after the following month's charges. I agree to update any changes to the above information in writing via email at [VIP-Club@ChrysalisWine.com](mailto:VIP-Club@ChrysalisWine.com). I understand that changes to account numbers and expiration dates may be automatically updated by our merchant services provider. Any wine stored at Chrysalis Vineyards must be picked up within 30 days of cancellation or it will be considered abandoned. I understand that I am responsible for any shipping charges incurred due to misdirected shipments.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Employee Referral: \_\_\_\_\_