



JOLO WINERY & VINEYARDS PRESENTS: ENDPOSTS RESTAURANT

APPETIZERS



Goat Cheese Provencal

\$14.95

goat cheese covered with olive oil, lemon, tomato, caper, onion, garlic, and basil, served with crostini

Suggested Pairings: JOLO PINK/Twinkles



Crab Dip

\$14.95

served with crostini

Suggested Pairings: Golden Hallows/Golden Hallows Reserve



Pommes Frites

\$10.95

truffle, parmesan snow, roasted garlic herb mayo, herbs

Suggested Pairings: Golden Hallows Reserve/Beach Bubbles



Meatballs Marinara

\$12.95

marinara sauce, parmesan snow, EVOO

Suggested Pairings: Crimson Creek/JOLOTAGE

Thai Sweet Chili Fried Shrimp

\$13.95

Suggested Pairings: Beach Bubbles/Twinkles



Steak of Calamari

\$13.95

pan-seared jumbo squid steak, Korean BBQ sauce, lemon, green onion, garlic, red onion, served over a bed of arugula

Suggested Pairings: Crimson Creek/Golden Hallows/Beach Bubbles/JOLOTAGE



Tuna Carpaccio (served rare)

\$16.95

arugula, parmesan, capers, onion, EVOO

Suggested Pairings: Golden Hallows/JOLO PINK

Add Side Salad (After 4PM ONLY)- +\$10.95

Side Mediterranean or JOLO Chopped Salad

SALADS



Mediterranean Salad

\$17.95

mixed greens, feta cheese, tomato, onion, cucumbers, kalamata olives, pepperoncini, Greek dressing

Suggested Pairings: JOLO PINK



JOLO Chopped Salad

\$17.95

romaine lettuce, bacon lardon, tomato, cheddar cheese, hard-boiled eggs, shaved red onion, balsamic vinaigrette

Suggested Pairings: Golden Hallows



Grilled Salmon Salad

\$21.95

mixed green salad shaved red onion, cranberries, walnuts, goat cheese

Suggested Pairings: Golden Hallows/Crimson Creek

Fried Goat Cheese Salad

\$17.95

mixed green salad, shaved red onion, beets, lemon caper vinaigrette

Suggested Pairings: Twinkles/JOLO PINK

SANDWICHES UNTIL 2PM

JOLO Grilled Chicken Breast

\$19.95

marinated chicken breast, garlic aioli, BBQ sauce, pickles, lettuce, tomato, bacon, smoked gouda, cheddar, served with fries

Suggested Pairings: Crimson Creek/Golden Hallows/Beach Bubbles/JOLOTAGE/Golden Hallows Reserve

Shrimp Po Boy

\$19.95

garlic aioli, lettuce, tomato, bacon, served with fries

Suggested Pairings: PINK/Beach Bubbles/JOLOTAGE

FLATBREADS- \$16.95

Chicken Pesto

grilled chicken, pesto, fresh tomatoes, mozzarella, parmesan cheese, EVOO

Suggested Pairings: JOLO PINK/Golden Hallows/Golden Hallows Reserve

Margarita

sliced tomatoes, fresh mozzarella, marinara sauce, basil, EVOO

Suggested Pairings: Golden Hallows/JOLO PINK/Twinkles/Beach Bubbles

Barcelona

prosciutto, mozzarella, tomato, basil salsa, EVOO

Suggested Pairings: Golden Hallows/JOLO PINK/Twinkles

The Alpine

bacon lardons, caramelized onions, gruyere cheese, EVOO

Suggested Pairings: Crimson Creek/Carolus XII

ADD-ONS

Add Scallop- +\$4.50 per scallop

Add Chicken- +\$8

Add Grilled Shrimp- +\$9.50

Add Grilled Salmon- +\$11.50

Add Tuna Sashimi- +\$13.95

Add Filet- +\$16.50

~AUTOMATIC 20% GRATUITY ADDED TO PARTIES OF 8 OR MORE~



MEANS GLUTEN-FREE OPTIONS

* MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, PULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

PASTAS/RISOTTO

Smoked Salmon Pasta

\$24.95

smoked salmon pasta with creamy dill sauce, mushrooms, peas, asparagus

Suggested Pairings: Golden Hallows Reserve

Pasta Alfredo

\$17.95

Suggested Pairings: Golden Hallows Reserve/JOLOTAGE Reserve/Cabernet Sauvignon

Butternut Squash Raviolis

\$17.95

brown butter, sage, cream sauce

Suggested Pairings: Golden Hallows Reserve/JOLOTAGE

*Frutti De Mare

\$30.95

pasta, scallops, shrimp, salmon, capers, onions, garlic, and tomato, in lemon white wine sauce

Suggested Pairings: Golden Hallows Reserve/Golden Hallows

Shrimp Parmesan

\$26.95

lightly breaded pan-fried shrimp topped with mozzarella and marinara sauce atop pasta

Suggested Pairings: Golden Hallows/Crimson Creek

*Fall Risotto

\$16.95

mushroom, asparagus, peas

Suggested Pairings: Golden Hallows Reserve/
Golden Hallows/JOLOTAGE Reserve

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Add Tuna Sashimi- +\$13.95

Add Filet- +\$16.50

SPECIALS

Pan Seared Grouper- \$28.95

Lemon caper sauce, pomme purée, parmesan cheese, seasonal vegetable

Suggested Pairings: Golden Hallows/JOLO PINK

Lamb Lollipops (3)- \$29.95

pan seared lamb lollipops served with blackberry, mint demi-glace served with pommes puree and seasonal vegetable

Suggested Pairings: Pilot Fog/Cuvee Selection/Pilot Shadow

CHOP HOUSE SPECIALS

*Filet Mignon

\$39.95

CAB- served with pommes puree, and seasonal vegetable

Suggested Pairings: Cabernet Sauvignon/Cuvee Selection/Devil's Hill/Pilot Fog/JOLOTAGE Reserve

*16oz NY Strip

\$42.95

CAB- Cast Iron Seared NY Strip served with pommes puree and seasonal vegetable

Suggested Pairings: Cabernet Sauvignon/Cuvee Selection/Devil's Hill/Pilot Shadow/JOLOTAGE Reserve

Choice of Sauce for either steak \$2.50:

herbed creamy horseradish and garlic confit

OR

house demi glacé

ENTREES

Beer Glazed Momma's Meatloaf

\$19.95

potatoes puree, sauteed seasonal vegetable

Suggested Pairings: CAROLUS XII/JOLOTAGE/Crimson Creek

*Apricot Pork Ribeye

\$23.95

8 oz ribeye of pork topped with apricot glaze, potatoes puree, seasonal vegetable

Suggested Pairings: CAROLUS XII/JOLOTAGE/Crimson Creek

Wine Braised Beef

\$25.95

Served with root vegetables and potatoes puree

Suggested Pairings: Pilot Fog/Pilot Shadow/Cuvee Selection

New England Marinated Steak Tips

\$24.95

JOLO's secret marinade, prepared medium rare to medium, served with pomme frites

Suggested Pairings: Pilot Fog/JOLOTAGE Reserve/Devil's Hill

Beef Braciola

\$27.95

beef loin pounded and stuffed with garlic, roasted red peppers, parmesan, mozzarella, bread crumbs, pan seared then braised with red wine, tomato, brown sauce, garlic, onions

Suggested Pairings: Cabernet Sauvignon/
JOLOTAGE Reserve/Pilot Shadow

Eggplant Rollatini

\$21.95

3 herb-breaded and fried eggplant slices, stuffed with ricotta cheese, mozzarella, and parmesan with a tomato, garlic, caper, and onion sauce

Suggested Pairings: PINK/Sparkles/Crimson Creek/JOLOTAGE

*6 oz Salmon Scampi

\$28.95

pan-seared salmon, topped with shrimp (3), beurre blanc sauce, potatoes puree, and seasonal vegetable

Suggested Pairings: Crimson Creek/Golden Hallows/
Golden Hallows Reserve

*Amalfi Coast Pesto Haddock

\$27.95

pan-seared haddock with olive oil, lemon juice, tomatoes, pesto, parmesan cheese and basil with potatoes puree and seasonal vegetable

Suggested Pairings: Golden Hallows/JOLO PINK

*Outer Banks NC Scallops (3) & Risotto

\$28.95

mushroom, asparagus, peas, bacon, onion jam

Suggested Pairings: Golden Hallows/
Golden Hallows Reserve/JOLOTAGE Reserve

Chicken Marsala

\$24.95

herb-marinated chicken with sauteed mushroom medley and a brown marsala sauce served with potatoes puree and seasonal vegetable

Suggested Pairings: JOLOTAGE Reserve/Crimson Creek

DESSERTS- \$11.95

Key Lime Tart

whipped cream, berry coulis

*Flourless Chocolate Torte

whipped cream, berry coulis

Lemon Cello Cake

sponge cake layered with mascarpone cheese, European white chocolate curls, berry coulis, whipped cream

Triple Chocolate Mousse Cake

whipped cream, berry coulis

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