



CIDER MENU

A selection of cider by the glass (12oz) or bottle

CIDER OF THE MONTH

THE MITTEN '20 *\$12/500ml or 2 for \$20*
Bourbon barrel aged, vanilla notes, ripe apple - 6.8%

SINGLE VARIETAL

GOLDEN RUSSET '22 *\$10/glass, \$20/750ml*
Green apple, floral, notes of melon - 8.6%

HERITAGE GOLD RUSH '23 *\$10/glass, \$25/750ml*
Green apple, white wine, & honeysuckle notes - 7.5%

BLENDED

SALUT! *\$12/500ml or 2 for \$20*
Crisp, bubbly, oak - 6.7%

GOLDENHOUR *\$10/glass, \$25/750ml*
Overripe apple, honeysuckle & stone fruit notes - 7.1%

PAPILLON *\$10/glass, \$25/750ml*
Overripe apple, citrus & vanilla notes - 8.6%

BELLEAU WOOD *\$10/glass, \$25/750ml*
Foeder aged, vanilla & spice notes - 7.2%

LAPINETTE '21 *\$10/glass, \$25/750ml*
Normandy-style, French oak, unfiltered - 7.1%

OLD SPOT '19 *\$12/500ml or 2 for \$20*
Dry, English pub-style, oak, unfiltered, still - 8.2%

CARDINALE *\$12/500ml or 2 for \$20*
Tart, funky, foeder & French oak aged - 7.9%

FRUIT & SPICE

LES FLEURS ROYALES *\$10/glass, \$25/750ml*
Lavender, rose & candy apple notes - 7.8%

THE RESIDENT ARTIST *\$10/glass, \$25/750ml*
Red apple, dried fruit notes, cherry - 7.9%

CHERRY FRUIT BELT *\$6/glass, \$15/4 pack*
Tart, ripe apple, cherry - 5%

BLUEBERRY FRUIT BELT *\$6/glass, \$15/4 pack*
Tart, ripe apple, blueberry - 5.3%

SPIRIT BARREL

THE MITTEN '20 *\$12/500ml or 2 for \$20*
Bourbon barrel aged, vanilla notes, ripe apple - 6.8%

BCBS TOASTED MITTEN *\$12/glass, \$45/750ml*
BCBS barrel aged, caramel & toasted malt notes - 9.1%

BCBS BIRTHDAY MITTEN *\$12/glass, \$45/750ml*
BCBS barrel aged, char, toffee & stroopwafel notes - 10.1%

CHERRY MITTEN '22 *\$12/glass, \$25/750ml*
Bourbon barrel aged, vanilla notes, cherry - 8.3%

BLUEBERRY MITTEN '22 *\$12/glass, \$25/750ml*
Bourbon barrel aged, vanilla notes, blueberry - 7.4%

HOT MULLED CIDER *\$11/16oz*

A blend of our draft ciders, warmed up on a stovetop with mulling spices and a little fresh juice. Yum!

TASTING FLIGHTS

Our tastings are arranged in order of complexity, 1-4 on your tray

VIRTUE FARM FLIGHT \$15

Sample a cider from each of our four core styles.
Includes 3oz of each of the following ciders;

- 1. SALUT! - *Blended***
Crisp, bubbly, oak - 6.7%
- 2. HERITAGE GOLD RUSH '23 - *Single Varietal***
Green apple, white wine, & honeysuckle notes - 7.5%
- 3. THE RESIDENT ARTIST - *Fruit & Spice***
Red apple, dried fruit notes, cherry - 7.9%
- 4. THE MITTEN '20 - *Spirit Barrel***
Bourbon barrel aged, vanilla notes, ripe apple - 6.8%

THE MITTEN FLIGHT \$20

Experience the cozy, barrel-aged warmth of our Mittens.
Includes 3oz of each of the following ciders;

- 1. BCBS TOASTED MITTEN**
BCBS barrel aged, caramel & toasted malt notes - 9.1%
- 2. BCBS BIRTHDAY MITTEN**
BCBS barrel aged, char, toffee & stroopwafel notes - 10.1%
- 3. CHERRY MITTEN '22**
Bourbon barrel aged, vanilla notes, cherry - 8.3%
- 4. BLUEBERRY MITTEN '22**
Bourbon barrel aged, vanilla notes, blueberry - 7.4%

FOOD & BEVERAGE MENU

A selection of seasonal menu items prepared with locally-sourced ingredients when available

APPETIZERS, SOUPS, & SALADS

CLASSIC TOMATO SOUP *VEGETARIAN \$7*

San Marzano tomatoes slowly cooked with mirepoix, finished with cream & EVOO.

CAPPELETTI IN BRODO *\$8*

Cheese filled tortellini in chicken broth.

SALAD DE CHOUX *VEGAN, GF \$10*

Brassica salad featuring shaved brussel sprouts, cauliflower, & cabbage tossed in apple cider vinaigrette.

BUTTER BEAN HUMMUS *VEGAN, GF \$9*

Butter beans, black garlic, artichoke hearts, vinegar, & EVOO
Served with original kettle chips

WHITEFISH DIP *GF \$10*

Local Whitefish, red onions, herbs, & mayo.
Served with original kettle chips

HOUSE-MADE POTATOES *VEGETARIAN, GF \$8*

Side of house-made buttery, puréed potatoes.
Chicken velouté gravy upon request (contains meat & gluten)
Add caramelized sauerkraut \$5

ENTREES

SAUSAGE & POTATOES *\$20*

Alsation-style Boudin Blanc sausage served with buttery puréed potatoes and chicken velouté gravy.
Add caramelized sauerkraut \$5

SPICY SAUSAGE & POTATOES *\$20*

Alsation-style lamb merguez sausage served with buttery puréed potatoes and chicken velouté gravy.
Add caramelized sauerkraut \$5

CHEESE & CHARCUTERIE

(GF crackers upon request)

CHEESE PLATE *VEGETARIAN \$18*

A serving of assorted cheeses. One spreadable, one hard. *Served with pickles, nuts, & crackers*

CHEESE & CHARCUTERIE PLATE *\$18*

A serving of assorted cheeses and cold cuts.
Served with pickles, nuts, & crackers

CHEESE & CHARCUTERIE BOARD *\$40*

A shareable serving board of assorted cheeses and cold cuts.
Served with pickles, nuts, & crackers

TRIPLE CREAM BAKED BRIE *VEGETARIAN \$36*

Marin French Triple Crème Brie garnished with hot honey and Maldon salt. Great for sharing!
Served with Sourdough toasts

RUSH CREEK RESERVE *VEGETARIAN \$36*

Experience this unique reserve cheese made with blue and white cheese penicillin. Boasts a unique flavor & texture.
Served with Sourdough toasts

SWEETS

DECONSTRUCTED APPLE PIE *\$7*

Whipped crème fraiche with real vanilla, lemon peel & cinnamon, apple butter, & house-made crumble

NON-ALCOHOLIC BEVERAGES

LOCAL ORCHARD'S APPLE JUICE *\$4/10oz cup*

Non-alcohol fresh-pressed apple juice made hyper-locally

BRIX CRAFT SODA *\$3/12oz bottle*

Choose from Root Beer, Pomegranate Lemonade, Orange Cream & Jamaican Ginger Beer (spicy!)

KITTYWAMPUS SODA POP *\$3/12oz can*

Choose from Blueberry, Cherry, Grape, & Ginger Ale

**Ask a Cider Guide about weekly cider specials and our Cider Society Club Membership!
The Winter '24 Box is available now through January 31st.**

WINTER HOURS:

Friday-Sunday: 12pm-6pm
Closed Monday-Thursday

JOIN US FOR OUR ANNUAL WASSAIL FESTIVAL ON SATURDAY, FEBRUARY 22nd 12-8PM

2170 62nd Street, Fennville, MI 49408 | (269) 722-3232 | info@virtuecider.com | reservations@virtuecider.com

VIRTUE CIDER IS CASHLESS - CARDS ONLY PLEASE