



CIDER MENU

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

CIDER OF THE WEEK

HERITAGE GOLD RUSH '22 \$8/glass, \$15/750ml
Special Price
Green Apple, Honeydew, White Wine & Honeysuckle - 9.2%

SINGLE VARIETAL

BALDWIN \$10/glass, \$20/750ml
Green apple, citrus, vinous - 7.7%

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

DABINETT '23 \$10/glass, \$20/750ml
Baked apple, honey & earthy notes - 7.5%

FRUIT & SPICE

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

KRIEK '22 \$12/glass, \$25/750ml
Leather & almond notes, Schaerbeek cherry - 6.6%

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%

ORIGINAL ROSÉ FROZÉ \$11/12oz

Our iconic Rosé cider frozen & lightly sweetened with cane sugar, topped with fresh garnish from our garden

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. GOLDEN RUSSET '22**
Single Varietal
Light oak, floral, notes of melon - 8.6%
- 2. PAPILLON**
Blended
Overripe apple, citrus & vanilla notes - 8.6%
- 3. KRIEK '22**
Fruit & Spice
Leather & almond notes, Schaerbeek cherry - 6.6%
- 4. THE MITTEN '21**
Spirit Barrel-Aged
Bourbon barrel-aged, vanilla notes, ripe apple - 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%

SPIRIT-BARREL AGED

COTTAGECORE \$12/glass, \$25/750ml
Ripe apple, floral & marmalade - 7.5%

THE MITTEN '21 \$6/glass, \$15/4 pack - *Special Price*
Bourbon barrel-aged, vanilla notes, ripe apple - 7.5%

CHERRY MITTEN \$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%

BARREL-AGED FLIGHT \$20

Discover the influence of barrel-aging.
Includes 3oz of each of the following ciders;

- 1. PIPPIN LE CHAT**
Neutral French Oak Barrels - 2 months
Overripe apple, oak, vanilla notes - 7.8%
- 2. COTTAGECORE**
Calvados Barrels - 4 months
Ripe apple, floral & marmalade - 7.5%
- 3. BCBS CHERRY CORDIAL MITTEN**
Bourbon County Brand Stout Barrels - 1 year
BCBS-aged, cherry wood & dried fruit notes - 8.7%
- 4. BLUEBERRY MITTEN '22**
Bourbon Barrels - 9 months
Bourbon barrel-aged, vanilla notes, blueberry - 7.4%

FOOD & BEVERAGE MENU

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

CHEESE & CHARCUTERIE

CHEESE PLATE \$16

A seasonal rotating assortment of two cheeses with house-made jam, garnishes & assorted pickles, served with crackers (GF upon request)

CHEESE & CHARCUTERIE PLATE \$20

A seasonal rotating assortment of two cheeses & two meats with garnishes & assorted pickles, served with crackers (GF upon request)

HANDHELDS

GRILLED CHEESE \$10

Our iconic grilled cheese sporting aged white cheddar & gruyere cheeses, seasoned with paprika and oregano on sourdough

Add Kimchi \$2

Add single-serve kettle chips \$2.5

ARTICHOKE & SPINACH PANINI \$10

Artichoke & spinach melted with cheese into a luscious panini

DIPS

SMOKED WHITEFISH DIP DAIRY-FREE \$10

Smoked Michigan Whitefish, red onions, fresh herbs, mayo & dijon

Served with original kettle potato chips

HUMMUS DIP VEGAN \$9

Chickpea dip with sunflower butter, garlic, lemon

Served with original kettle potato chips

SOUPS & SALADS

SOUP DU JOUR \$6

Seasonal soup made with local ingredients & served with house-made toast - Ask a Cider Guide for the daily selection or view a QR code menu

CAVATELLI PASTA SALAD \$6

Cavatelli pasta with carrot, red onion, poblano peppers & house-made sabayon sauce

PROVENÇAL SALAD \$6

Cucumbers, olives, feta, EVOO & herbs de Provence

BEEF SALAD \$6

Local beets cooked in our Rosé cider, with feta cheese, onion, caraway, black pepper & EVOO, garnished with blue cheese (optional)

SWEETS

APPLE TART \$7

Apple pie filling, whipped crème fraiche with vanilla and lemon peel

NON-ALCOHOLIC BEVERAGES

CRANE'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, Cream Soda & Ginger Ale

**Join us for live music every Thursday from 4-6pm, Friday & Saturday from 4-7pm.
Ask a Cider Guide about weekly cider specials and our Cider Society Club Membership!
The Fall '24 Box is available now through November 30th.**

Fall Hours:

Sunday, Monday, Thursday: 12pm-6pm

Friday & Saturday: 12pm-7pm

Closed Tuesday & Wednesday

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

BEGINNING SEPTEMBER 2024, VIRTUE CIDER IS CASHLESS - CARDS ONLY PLEASE