



Dinner Menu

Appetizers

Cauliflower Wings **v**

Cauliflower bites tossed in garlic chili sauce with siracha aioli drizzle. 10

Feta Bake **v**

Feta cheese, olive oil, artichokes, kalamata olives and garlic. Served with crusty bread. 11
Jalapeño +1.5 Bacon +3

Spinach Dip **v**

Creamy blend of spinach, artichoke and cheeses, served with bread. 10

Rosemary Garlic Parm Fries **v**

Crispy fries topped with garlic, rosemary and parmesan with roasted red pepper aioli. 11

Baked Blueberry Brie **v**

Topped with dried cherries, homegrown blueberry sauce, pecans and maple syrup. Served with toasted baguette.
Half 14 Whole 20

Raspberry Jalepeno Brie **v**

A spin on our customer fav - Topped with homegrown raspberry jalapeño sauce & pistachios. Served with toasted baguette.
Half 14 Whole 20

Pretzels & Beer Cheese **v**

Three Bavarian pretzels served with warm beer cheese. 11

Cheese Curds **v**

Lightly breaded and deep fried white cheddar curds. Served with a house marinara. 10

Charcuterie Board **GF v**

PETITE (serves 1-2): Artisan cheeses, served with nuts, grapes & assorted crackers. 12
GF crackers +2

GRAND (serves 3-4): Additional cheese, crispy bread, house pickled vegetables, assorted meats and fruits. 32
GF crackers +2

Sides

Pea Salad 4 Broccoli Salad 4 Fries 4
Pasta salad 4 Seasonal Side 4
Substitute Rosemary Parm Fries+3

Pasta Entrees

Rigatoni Bolognese

Traditional bolognese with fresh mozzarella. Served with garlic bread. 22

Fettuccine Alfredo **v**

House alfredo served with sauteed cherry tomato. Served with Garlic bread. 17
Add chicken +4 Add Shrimp +6 Add Filet Mignon +12

Pesto Cavatappi **v**

Cavatappi tossed in house pesto with sauteed cherry tomato, & lemon zest. 18
Add chicken +4 Add Shrimp +6 Add Filet Mignon +12

Steak & Gorgonzola Cavatappi

Rich and creamy gorgonzola sauce served with 6oz of filet mignon. 32

Sundried Tomato Rigatoni **v**

Sundried tomato cream sauce with fresh arugula. 18
Add chicken +4 Add Shrimp +6 Add Filet Mignon +12
Gluten Free Pasta +3

Handhelds

Served with kettle chips and your choice of broccoli, pea or seasonal side

1285 Burger

Half-pound cheeseburger covered with melted blueberry cheddar & LTO on a brioche bun. 16
Veggie Burger +2 Rosemary Parm Fry +3 GF Bun +3

Granter's Grinder

Ham, hot capicola, salami, & a blend of cheeses topped with LTO and secret sauce. 16

Nashville Hot Chicken

Thinly breaded filet with house made Nashville hot sauce topped with dill pickle on a brioche bun. 17

Philly Cheesesteak

Shaved ribeye, sautéed peppers, onions & mozzarella cheese. Topped with a layer of our beer cheese, on a classic hoagie roll. 18

Salads

House Mixed Green Salad **GF v**

Dried cranberries, feta, onion & roasted almonds served with a blueberry vinaigrette. Half 8 Full 15 Add Chicken +4

Southwest Chicken Salad

Local organic greens, roasted corn, black beans, tomato, house made tortilla strips, southwest ranch and grilled chicken. 18
Add avocado +3

Drinks

Unsweetened Iced Teas- Regular, Blueberry 3.75
Blueberry & Strawberry Lemonade 4.50
Soda- Pepsi Products 3.75

GF Gluten Free

v Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Signature Pizzas

Please ask your server for pizza wait times, pizzas may not come at the same time as entrees

Margherita

Garlic EVOO Roma tomato, mozzarella provolone blend & basil. 14 Fresh mozzarella +2.5

Joe's

White sauce, mozzarella, bacon, pepperoni, sausage, mushrooms, banana peppers & extra cheese. 18

Greek

White sauce, mozzarella, pistachios, chicken, feta & black olives. 17

Four Cheese

Garlic EVOO, mozzarella provolone blend, parmesan & smoked gouda. 14

Firenze

Red sauce, mozzarella provolone blend, capicola, salami, crimini mushrooms, baby arugula, basil & balsamic. 17

Spicy Pepperoni

Pepperoni and banana peppers with a siracha marinara & mozzarella. 17

Meat-O

Red sauce, mozzarella, sausage, pepperoni, capicola ham & bacon. 18

Provence

Spinach, artichokes, garlic EVOO, mozzarella provolone blend & smoked gouda. 15 Sausage +3

BBQ Chicken

Barbecue & marinara sauce, mozzarella provolone blend, red onion, grilled chicken, roasted red pepper & smoked gouda with a BBQ drizzle. 17

Garlic & Mushroom

Marinara, mozzarella, roasted garlic cloves, sauteed mushrooms and garlic EVOO drizzle 16

A Commitment to Quality

Set on Ohio's Premiere Blueberry Farm, 1285 Winery at The Blueberry Patch is the newest addition to our family owned and operated farm. The winery was started with the principals of crafting the very best wines from only the best grapes grown from coast to coast and even internationally.

From our hand-crafted wood fired pizzas to our authentic pasta dishes and artisan cheese plates, our menu is family friendly and pairs perfectly with any of our wines, craft beers or cocktails.

Create your own

All pizzas come with red sauce & cheese unless specified. 11 Gluten free crust +6

Meats +3

Pepperoni
Chicken
Bacon
Salami
Italian Sausage
Capicola Ham
Cheese +2.5
Smoked Gouda
Fresh Mozzarella
Feta

Veggies +1.5

Artichoke
Tomato
Mushroom
Spinach
Banana Pepper
Basil
Red Onion
Black Olive
Kalamata Olive
Arugula

 GF

All pizzas can be made with a gluten-free crust. +6

Desserts

Try our signature Peach-Blueberry Cobbler, or one of our bakery's seasonal cakes & desserts.

We have special occasion cakes, made-to-order!

Host your next event with us!

Let us cater your next gathering, so you can relax! Showers, wedding receptions, retirement parties, birthdays and more! We can help make your event exceptional.



**Parties of 8 or more will be given one check and are subject to 20% gratuity.
No outside food or drink permitted.**

 Gluten Free

 Vegetarian

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