



Dinner Menu

Appetizers

Hummus V

Roasted red pepper hummus topped with diced vegetables and served with warm naan bread. 10

Feta Bake V

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

Bread & Oil

Fresh baked local bread with house made herb dipping oil. 8

Truffle Fries V

Skin-on fries, topped with truffle powder served with a garlic infused aioli. 11

Baked Brie V

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

Fried Green Beans V

Lightly battered, crispy green beans served with house made wasabi aioli. 10

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,
Substitute Truffle Fries+3,
Pasta salad 4 *Seasonal Side

Entrees

1285 Burger

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

Udon Noodle Stir Fry

Udon noodles, sauteed with broccoli, carrots & mushrooms in a traditional house brown sauce 17 add chicken +4

Twin Chops

Two 4oz grilled pork chops topped with blueberry compote. Served with red & white sauerkraut along with red skin mashed. 24

Tenderloin Medallions au Poivre

Two 4oz beef tenderloin medallions served over house made peppercorn gravy with red skin mashed and roasted asparagus. 32

Roasted Red Pepper Rigatoni V

Rigatoni in a rich & zesty roasted red pepper and garlic sauce. Served with garlic bread. 20. Chicken +5

Handhelds

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

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

Apple Cheddar

Mixed greens topped with roasted pecans, cheddar cheese and apple slices. Served with homemade apple cider vinaigrette and seasonal bread from the bakery. 16 Add chicken +4

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

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



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!

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.

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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