



## OUR STORY

While our journey in wine growing first began in 2009 with our initial planting of grapevines, our family's farming roots go back eight generations in the Annapolis Valley; four generations on the land where the winery sits today. Today, in addition to nurturing nearly 40 acres of grapevines for wine production, we operate as a working biodynamic farm that grows ingredients for the winery's kitchen, including vegetables, herbs, grass-fed Wagyu x Jersey beef, Mangalitsa pork and Olde English Southdown lamb. Aiming to achieve self-sufficiency as much as possible, forage for the livestock is also grown on site, and waste materials such as grape pomace and livestock manures are composted and fed back to our soils. What we are unable to grow ourselves we proudly source from other like-minded local producers.

## OUR PHILOSOPHY

Our deep commitment to regenerative agriculture practices is driven by our guiding mission to better the land for future generations. We believe that our vineyards are more than just plots of land; they are unique and complex ecosystems that require care, respect and a holistic approach. In keeping with this commitment, we have proudly maintained organic (Ecocert Canada) and biodynamic (Demeter) certification across our estate vineyards since 2016.

## OUR WINES

Our focus is on cool climate wines that speak of their origin. Situated in close proximity to the Minas Basin and the world's highest tides, cool breezes and excellent temperature moderation help craft wines of great distinction. Our wine portfolio includes traditional method sparkling wines, aromatic whites, classic varietals such as Chardonnay and Pinot Noir, and unique varietal offerings such as Scheurebe and Kékfrankos.



## LIGHTFOOT & WOLFVILLE

### LIGHT BITES

**Olives & Almonds (GF/DF/V)** 10

*Marinated olives, lavender Marcona almonds*

**Oysters (GF/DF)** 20

*Atlantic oysters served on the half shell with lemon, mignonette & hot sauce*

**Arancini (3 pcs)** 14

*Fried mushroom risotto & Ciro's mozzarella with herb mayo*

**Antipasti Plate (GFA/DFA/VA)** 15

*Chickpea hummus, caponata, marinated feta, crudité & pita*

**Chicken Wings (GFA/DFA)** 16

*L&W Farms confit chicken wings tossed in our house-made spice mix, served with blue cheese ranch and buffalo sauce*

**Meatballs (3pcs)** 16

*Lightfoot Farms pork and beef meatballs with marinara, Ciro's asiago, & garlic toast*

**+ Make it a sub with a side of coleslaw** 18

*L&W Farms pork & beef meatballs served on a house-made hoagie bun topped with marinara and Ciro's mozzarella, herb mayo*

**Seafood Chowder (GFA)** 18

*Classic cream based Nova Scotia seafood chowder with scallops, shrimp, haddock & potato served with a molasses roll*

**Charcuterie (GFA/DFA)** 30

*Lightfoot Farms x Ratinaud cured meats, pork rilette, local cheeses, Tidal Bay mustard, house-made preserves & pickles, daily bread*

### SANDWICHES

*All sandwiches served with a side of coleslaw*

**Doner Kebab (DFA)** 18

*L&W spiced beef & lamb, harissa herb yogurt, shredded lettuce, tomato, cucumber, red onion & pickles on house-made focaccia*

**Chicken Parm** 18

*L&W Farms breaded & fried chicken breast served on a house-made hoagie bun topped with marinara and Ciro's mozzarella, herb mayo*

**Mortadella (GFA)** 18

*Imported mortadella, stracciatella, pistachio pesto, garlic mayo and chili crunch on house-made focaccia*

**Vegetarian (DFA/VA)** 17

*Local winter vegetable caponata, marinated feta, winter greens, herb mayo, crispy shallots on house-made focaccia*

**+ Add gluten free bun** 4

### DESSERT

**Tiramisu** 10

*Mascarpone sabayon, Anchored coffee soaked lady fingers, shaved chocolate*



## LIGHTFOOT & WOLFVILLE

### WINE

#### SPARKLING

6 oz. glass/btl.

Bubbly White   Vidal Blanc/L'Acadie Blanc/Geisenheim/Ortega/New York Muscat, NV	11/43
Brut   Chardonnay, 2018	14/60
Brut Rosé   Pinot Noir/Pinot Meunier, 2021	14/60
Bubbly Rosé   L'Acadie Blanc/Geisenheim/Chardonnay/Pinot Noir/New York Muscat, NV	-/43
Small Lot Riesling Pétillant Naturel   Riesling, 2021	-/50

#### WHITE

Flora   L'Acadie Blanc/Riesling/Siegenerbe/Ortega/New York Muscat, 2022	10/39
Ancienne Riesling   Riesling, 2020	14/60
Ancienne Chardonnay   Chardonnay, 2020	14/60
Tidal Bay   L'Acadie Blanc/Chardonnay/Riesling/Geisenheim/Siegenerbe, 2022	-/39
Terroir Series Riesling   Riesling, 2022	-/47
Terroir Series Scheurebe   Scheurebe, 2022	-/50
Terroir Series Chardonnay   Chardonnay, 2020	-/50
Terroir Sauvignon Blanc   Sauvignon Blanc, 2021	-/50

#### ROSÉ

L&W Rosé   L'Acadie Blanc/Pinot Meunier/Geisenheim/Riesling, 2022	10/39
Small Lot Kékfrankos Rosé   Kékfrankos, 2021	-/47

#### RED

Fauna   Petite Pearl/Marquette/Léon Millot/Marechal Foch/Frontenac Noir, 2021	10/39
Terroir Series Kékfrankos   Kékfrankos, 2021	12/50
Terroir Series Gamay   Gamay Noir, 2022	-/50
Small Lot Mystery Pinot   Pinot Noir, 2020	-/60

#### SWEET

Terroir Series Riesling Icewine   Riesling, 2021	-/60
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## LIGHTFOOT & WOLFVILLE

### TASTING FLIGHTS (3 x 2 oz.)

#### SIGNATURE 16

*Three fresh, vibrant blends that express the Nova Scotia way of life*

- Flora '22 | *aromatic white blend*
- L&W Rosé '22 | *rosé blend*
- Fauna '21 | *medium-bodied red blend*

#### SPARKLING 18

*Three sparkling wines that highlight our coastal growing environment and tidal influence*

- Brut '18 | *traditional method Chardonnay*
- Brut Rosé '21 | *traditional method Pinot blend*
- Bubbly White NV | *charmat method aromatic blend*

#### WINEGROWER'S 20

*Three limited production, single vineyard wines from our organic and biodynamic estate vineyards*

- Ancienne Riesling '20 | *dry Riesling*
- Ancienne Chardonnay '20 | *oak-aged Chardonnay*
- Terroir Series Kékfrankos '21 | *medium-bodied red*

#### CIDER 6oz./btl.

##### L&W Farmhouse Cider '19 8/35

*Dry bottled fermented heritage blend 7% ABV*

### BEER

**The Church Brewing Co.** 8  
*Atlantic Lager*

**The Church Brewing Co.** 8  
*902 East Coast IPA*

**The Church Brewing Co.** 8  
*Married To The Sea Porter*

### CANS

**Sprizzi Limonata** 9  
*Artisanal Vodka Spritz Lemonade, 355 mL, 5.5%*

**Barkeep Cocktails Melo Collins** 12  
*Gin Cocktail, 7%, 237 mL*

**Barkeep Cocktails Espresso Martini** 14  
*Coffee, Caramel, Vanilla, Vodka, 9.9%, 237 mL*

### NON-ALCOHOLIC

**Coffee or Tea** 3  
*Anchored Coffee & assorted teas*

**San Pellegrino Soda** 4

**Goodmore Kombucha** 6