



PROMOTIONS

- Enjoying your visit? Write a review on Facebook, Google, or TripAdvisor and/or
- Check-in or post on social right now and show your winetender to receive a Fergedaboudit sticker!
- Ask about our wine-of-the-month specials!
- Buy 4 bottles get 5% off, 6 bottles 10% off, 12 bottles 15% off



SCAN ME

FREE LIVE MUSIC SATURDAYS



Visit our website to check out the Free Live Music musician lineup. Free live music is every Saturday 1:30-5 plus a few Fridays and Sundays over holiday weekends.

Fergedaboudit.com

WINE CLUB

Don't miss out on our new releases and crafted wine selections! Join our wine club today for exclusive offers!

FOUNDERS CLUB
VINTNERS CLUB
PREMIER CASE CLUB

Sign up today and get another FREE tasting after your 1st club shipment!

CELEBRATION PACKAGES

Let us infuse your special day with the charm of our vineyard, surrounded by rolling vineyards and rustic elegance that create the perfect backdrop for weddings and other events.

Check out our event packages and let us turn your vision into reality at Fergedaboudit Vineyard & Winery, where every celebration is unforgettable.

TICKETED EVENTS

Visit our website to purchase tickets and experience an unforgettable evening with your Fergedaboudit family! Ask your server for more details about our concert dinners, wine & pizza pairings, yoga in the vineyard and more! Tickets sell fast, so get yours today.



BY THE GLASS OR WINE FLIGHT

\$7-10 ... For a glass of wine (depends on your wine selection)
\$15 ... For a wine flight
\$16 ... For a wine flight including Poppi's Dolce Vino
\$22 ... For a tumbler or camper mug of our seasonal wine drinks, refills for \$9
Not in the mood for wine? Never fear... we have beer!



CHEESE PLATTER

4 Cheeses:
Grana Padano, Aged Cheddar, Gouda, and a Winemaker's Seasonal Selection, Served with breadsticks
\$14.75

ANTIPASTO PLATTER

4 Cheeses:
Grana Padano, Aged Cheddar, Gouda, and a Winemaker's Seasonal Selection, marinated artichoke hearts, roasted red peppers, olives & cured meats Served with breadsticks
\$19.75

HOMEMADE PIZZA
12" Cheese, Sausage, Pepperoni, or Margherita (gluten free crust may be available)
\$17.50

FRAPPE VINO

Sip by the glass, upgrade to a souvenir tumbler for discounted refills, or take home a Frappe Vino Mix and blend your own frozen wine treats at home.
1 Frappe Vino Mix for \$14
(Discounts apply when you buy more than 2)

WINE PAIRINGS & SMALL BITES

DID SOMEONE SAY FUDGE
Wine-infused fudge
\$9

CHOCOLATE FLIGHT (5pc)
Milk Chocolate Sea Salt
Caramel, Dark Chocolate Sea Salt Caramel, Raspberry Silk, Truffle Bordeaux, & Mint Meltaway
\$12.95

CHOCOLATE CHIP COOKIE
Syrah infused
\$3.75

FOCACCIA BREAD
Parmesan & Olive Oil
\$8

WINE TASTINGS*

6 - 1 oz Tastings for \$8
Add an 8 oz souvenir glass for \$13
Add a 12 oz souvenir glass for \$15
Add a 13.5 oz souvenir glass for \$16
Add an 18 oz souvenir glass for \$19

PASTA SALAD (8oz)
Served with artisan bread
Tangy caprese with juicy tomatoes, fresh mozzarella, basil & balsamic dressing or
Chianti salami with pepperoni, provolone, bell pepper, olives & Italian dressing
\$9

GREAT AMERICAN POPCORN \$9.95
5 flavors to choose from that will heighten your wine-tasting experience.
Galena Mix
White Cheddar
Salted Carmel
Cracked Pepper & Herbs
Parmesan & Garlic

VERONICA'S VINO DRIZZLE

Our unique wine topping for a variety of foods, from sweet to savory. Perfect as a flavorful topping, dressing, or glaze on shrimp, chicken, and cheese. It will dress up your pancakes & crepes, cake, ice cream, and so much more!
\$19.50 a bottle

*WINE TASTINGS ARE NOT AVAILABLE DURING HIGH TRAFFIC TIMES AND SATURDAYS / MENU SUBJECT TO CHANGE

WINE

Tasting

SEMI-DRY RED BLENDS	Bottle / Glass
 Perfect Union Alicante Bouschet (75%) + Frontenac Blanc (25%) This bold-meets-bright blend is a total conversation starter. Alicante brings rich, jammy notes of dark berries and a hint of spice, while Frontenac Blanc lifts it with a touch of crisp citrus and delicate florals. A subtle hint of sweetness rounds everything out, giving it a smooth, juicy sip with a fresh, lively finish. Perfect for patio sipping, charcuterie boards, or anytime you want something a little different (and a lot delicious).	\$24.50 / \$8

DRY RED BLENDS	Bottle / Glass
 Ba-Da Bing A blend of Marquette & Cabernet Franc, bursting with flavor and a dry velvety finish. Pure romance when paired with rich, savory foods, like Puttanesca sauce, olives, and feta cheese. An ultimate taste explosion with dark chocolate- covered salted caramels!	\$25.50 / \$8
 Hanover Ruby Red A spectacular blend of our fine grapes, creating a taste to the palate like no other. This soft tannin and medium-bodied wine pairs well with light meals such as baked chicken parmigiana, broiled tilapia, goat cheese and beets.	\$25.50 / \$8
 Vino Di Poppi A medium-bodied blend of our Illinois grapes balanced to perfection. Pair this flavorful wine with a savory pizza, saucy lasagna, or eggplant and zucchini wrapped in a pastry puff.	\$25.50 / \$8
 Rosario’s Private Reserve An opulent blend of Maréchal Foch, Léon Millot, and Frontenac grapes, bursting with ripe blackberry, black cherry, and subtle spice. Rich yet approachable, this medium-bodied red offers a smooth, balanced finish. Pair with juicy burgers, hearty beef stew and aged chesses.	\$26.50 / \$8
 Double Trouble Petite Sirah (50%) + Petite Pearl (50%) Red Blend This blend is where rich meets easygoing. Petite Sirah brings the depth with juicy blackberry, plum, a little kick of spice and hints of cocoa, while Petite Pearl swoops in to soften things up with a bright, fruit-forward twist and a silky finish that keeps you coming back for “just one more sip. Perfect for backyard dinners, girls’ night, after sip, or anytime you want a red that feels a little fancy but still totally fun. Pairs perfectly with grilled steaks, BBQ ribs, burgers, aged cheeses, or dark chocolate desserts.	\$33.00/ \$9

DRY REDS	Bottle / Glass
 Nebbiolo This wine will surprise you with its light color and mild rose aroma. Its medium body and powerful tannins harmonize with flavors of tart cherry and plum. Pairs sensationally with rustic Italian fare like slow roasted lamb or ricotta gnocchi and zucchini Parmesan.	\$24.50 / \$8
 Pinot Noir Medium-bodied, low tannin, medium-dry and juicy wine, a definite crowd pleaser! Its earthy aroma with faint flavors of raspberry, pairs perfectly with pork tenderloin accented with Veronica’s Vino Drizzle and broccolini, lightly buttered and sea salted.	\$28.50 / \$9
 Marquette With a great nose, it will surprise you with hints of vanilla, cherry, and white pepper. Pair this medium-dry wine with pizza and hot giardiniera or pasta with marinara or meat.	\$22.50 / \$7
 Tempranillo A perfect balance of acidity and tannins. This wine will dazzle you with cherry and plum flavors with undertones of leather and a smooth lingering finish. Pair this with grilled steak and roasted vegetables or a spicy dish like chili rellenos.	\$24.50 / \$8
 Marechal Foch A bold yet approachable dry red with delicate fruit character and a smooth finish. Playful notes of dark berries make this wine a perfect companion to grilled pork tenderloin, hearty pasta dishes, and other savory favorites.	\$22.00 / \$7
 Leon Millot A dry, bold red with bright fruit character and a smooth finish. Crafted in a Tuscan-inspired style, it pairs perfectly with pasta in red sauce, sausage and peppers, and ripe figs or plums.	\$26.50 / \$8
 Petite Pearl Fruity, bold and complex, with a velvety finish. Experience mid mouth, with overtones of chocolate torte. Dynamite when paired with aged cheddar cheese, meatballs, and stuffed mushrooms.	\$29.50 / \$9
 Malbec This medium-bodied plum-colored wine has a mild oak flavor with medium tannins. It will entice you with pomegranate and blackberry fruit flavors, and finishes with subtle hints of black pepper and sweet tobacco. Divine when paired with BBQ, buffalo burgers, sweet and spicy sauces, and an assortment of aged cheeses.	\$24.50 / \$8

DRY REDS (Continued)	Bottle / Glass
 Cabernet Sauvignon Intense, high tannin, this bold king cab has sensational flavors of cherry, plum, and warm spices. Pair this big wine with big tastes, like grilled Portobello mushrooms, steaks, pepper-crusted Ahi Tuna, and strong cheeses.	\$26.50 / \$8
 Sangiovese A classic Italian red, mildly acidic, with distinctive characteristics of black cherry and plum fruit. This wine is meant to be consumed relatively early in life and has a personality all its own. Love this wine with rich Bolognese sauces or seared scallops in buttery lemon-caper sauce.	\$24.50 / \$8
 Syrah A powerful red wine made from dark-skinned grapes. Ripe and smooth with flavors of blackberry, plum, and spices, with hints of licorice or mocha. Easily paired with any beef dish and great with Mexican and Indian cuisine.	\$22.50 / \$7
 Alicante Bouschet Dark, full-bodied with just the right blend of tannins and acidity. Highlights strong flavors of blackberry, currant, and plum with a little spice, and a nose of caramel with a rustic touch. Dynamite when paired with prosciutto pasta with vodka sauce and peas, or prime rib.	\$29.50 / \$9
 Cabernet Franc Intense, rich yet smooth, with strong hints of raspberries and black currant. This regal relative of Cabernet Sauvignon is dynamite with a nice Italian Ribeye smothered with sautéed onions and mushrooms.	\$28.50 / \$9
 Old Vine Zinfandel A tribute to farmers who maintained their vineyards for 50-plus years! It’s powerful, mature, and velvety smooth. Full body, dark fruit like currants, and ripe tannins. Pair this rich Zin with smoked brisket or short ribs, baked eggplant parmigiana, or portabella mushrooms and garlic butter!	\$34.50 / \$9
 Petite Sirah Bold, dark, and impossible to ignore. Bursting with blackberry, plum, cocoa, and a hint of pepper, with smooth tannins. Pair with steak, brisket, short ribs, aged cheddar, or dark chocolate.	\$34.50 / \$9

DRY WHITES	Bottle / Glass
 Walk In The Clouds Made from Colombard grapes, this light and crisp mouth-watering wine is known for its blending properties, but amazing all by itself! A Granny Smith tart-like start with a soft apricot finish. Pairs well with broiled cod topped with lemon-butter, pork chops with baked apples, and vanilla cupcakes!	\$24.00 / \$8
 Chardonnay You will love this sassy but mild buttery white wine infused with tropical fruit and apple flavors. A definite palate- pleaser, and pairs well with fettuccine alfredo, but will pair well with just about any meal you choose.	\$19.00 / \$7
 Pinot Grigio Full body with a crisp refreshing nectar finish, flavors of honeydew with a twist of lemon. Magnificent when paired with mac & cheese, grilled calamari, or light shrimp salad with blue cheese. And it’s a delight with turkey too!	\$19.00 / \$7

DRY ROSÉS	Bottle / Glass
 Grenache Rosé This vivacious pink rosé will dazzle your palate with subtle hints of strawberry, raspberry, and watermelon. Delightfully finishes with mellow herbs, balanced with a citrus- like acidity. Try pairing this wine with roasted red pepper hummus, falafel, or a light Mediterranean couscous salad.	\$24.50 / \$8
 Tempranillo Rosé This refreshing light bodied wine has a nose that reminds you of a morning misty walk in the vineyard. Delights you with hints of strawberry and raspberry flavors and finishes with a lingering, subtle, tart finish. Try this with pesto pasta or Chilean sea bass with lemon-herbed couscous.	\$25.50 / \$8

SEMI-DRY ROSÉS	Bottle / Glass
 Marechal Foch Rosé Light-bodied, delicate wine. Crushed minutes after harvest and skins removed immediately to produce a light rosé color. A mellow smoky yet mildly sweet experience for your palate. Tantalizing suggestive traces of wild cherry that pairs well with soft cheese or a light salad... let the romance begin!	\$19.00 / \$7
 Black Moscato Highly aromatic with rich color and a smooth, satisfying sweetness! Enjoy chilled on its own or paired with a sharp cheese fondue or spinach artichoke dip. Excellent with broiled cod and grilled asparagus. Try alongside a fruited cheese plate or grape salad for a lighter dessert.	\$24.50 / \$8

SEMI-SWEET WHITES	Bottle / Glass
 Three Blondes A subtle cotton-candy nose, followed by crisp complex citrus flavors and hints of pineapple and a smooth buttery finish. Pair this with a chicken spinach salad with a lemon poppyseed dressing, panko-crusted mahi-mahi, or on its own as an after-dinner sipping treat.	\$28.50 / \$9
 Charcato A rare blend of Chardonnay and Moscato - All the characteristics of Chardonnay combined with the mellow sweetness of Moscato, allows for a great pairing with many entrees and desserts.	\$20.50 / \$7

SWEET WHITES	Bottle / Glass
 Frontenac Blanc Bright and refreshing with crisp notes of tart green apple and citrus, balanced by a subtle hint of sweetness that softens the finish and keeps you coming back for another sip. Ideal alongisde goat cheese, arugula salads, grilled fish, or lemon-kissed dishes.	\$20.00 / \$7
 Moscato A perfect combination of acidity and sweetness. An explosion of fruit flavors with fabulous aromatics like green apple and orange blossom. Great with cheese and antipasto plates, as well as any fruit-filled desserts, and hazelnut bread.	\$19.50 / \$7

SWEET REDS	Bottle / Glass
 Giacomino Vino Full-bodied wine enhanced with a fruity nose, a kiss of sweetness and gentle hints of dryness. A delightful compliment to sharp cheeses such as asiago and provolone. Pairs well with either a lighter fare like olio pasta with shrimp or rich beef-based soups.	\$20.00 / \$7
 Classic Blend This fine wine is complex and perfectly balanced, with a subtle sweetness, for an easy drinking experience. Excellent choice when paired with baked ham, roasted pork and grilled vegetables, or baked brie topped with Veronica’s Vino Drizzle.	\$18.00 / \$7
 Ba-Da Boom (Sweet Zinfandel) An unexpectantly sweet surprise! With hints of currants and raisins, this medium-bodied red wine is a delight when paired with fruit, cheeses, white-chocolate macadamia cookies, and blonde brownies.	\$28.00 / \$8
 Poppi’s Dolce Vino (Dessert/Port-Style) Light, sweet, and medium-dry wine with hints of chocolate. Amazing as an after-dinner wine, pairs nicely with full- flavored cheeses such as farmhouse cheddar, or chocolate brownies. (17% alcohol)	\$44.00 / \$10

NON-WINE BEVERAGES	Can
Busch Light, Michelob Ultra, Front St. Cherry Blonde Bomb, Big Grove Easy Eddy, Good Old Potosi, and other Lena and Potosi seasonal beers	\$4.50
Coke, Diet Coke, Sprite, Orange Cream Soda, Root Beer	\$2/\$3