



BAY FEED STORE
GRINDING AND MIXING

2441 HIGHWAY K, HERMANN, MISSOURI 65041

CELLAR BOARD



Check our case for freshly prepared charcuterie boards featuring artisan meats, cheeses, fruits, crackers, and accompaniments.

Pairs well with: Blak 64 – rich, velvety toned Ruby Port-style

APPETIZERS

FRIED DEVILED EGGS | 9

Classic deviled eggs with seasoned filling.

Pairs well with: Cream of the Crop – Bright, rich sherry-style

W RUSTIC SKINS | 11

Crispy potato quarters topped with cheese, bacon, ham, green onions & sour cream.

Pairs well with: Lock Stock & Barrel – Barrel-aged sherry-style

W RESERVE TOASTED RAVIOLI | 10

Fried ravioli served with marinara & parmesan.

Pairs well with: Heritage – full-bodied dry red

SPINACH ARTICHOKE BAKE | 12

Creamy spinach & artichoke dip served with toasted bread.

Pairs well with: Landsitzwein- Crisp, citrusy, versatile white.

PICKLE FRIES WITH RANCH | 9

Crispy pickle spears served with ranch dressing.

Pairs well with: Berry Blush – Sweet, berry-forward

BAY'S BEST ONION CHIPS | 10

Lightly breaded onion petals served with tangy dipping sauce.

Pairs well with: Silver Dick – Sweet, Smooth White

BACKROAD HOUSE CHIPS | 8

House-made potato chips with creamy dip.

Pairs well with: Creek Bed Red – Traditional sweet Concord with Catawba

LOADED COUNTRY FRIES | 12

Golden fries topped with cheese, bacon, green onion, ranch drizzle.

Pairs well with: Blak 64 – Velvety Ruby Port-style

CHICKEN QUESADILLA | 12

Grilled flour tortilla stuffed with melted cheese, chicken, bacon, and green onions. Served with ranch dressing on the side.

Pairs well with: Treulese – fall, tropical fruit tones

FLATBREADS



CLASSIC CHEESE FLATBREAD | 12

Mozzarella & provolone on herb-olive-oil crust.

Pairs well with: Landsitzwein – crisp, fruity white.

OLD-SCHOOL PEPPERONI | 14

Pepperoni & mozzarella over house red sauce.

Pairs well with: Bauernhofan – light-bodied red with bright fruit.

W THE VELVET RASPBERRY | 16

Sweet raspberry sauce, prosciutto, arugula & balsamic glaze.

Pairs well with: Berry Blush – Sweet, berry-forward

BBQ CHICKEN FLATBREAD | 17

Chicken, BBQ sauce, mozzarella, red & green onion.

Pairs well with: Tipsy Stroller – Fruity red, sangria-like character

GLUTEN-FREE CRUST + 4

SANDWICHES

Served with French fries or house chips.

BACKWOODS BRISKET SANDWICH | 15

Sliced brisket on a toasted bun. See our special sauces at the bottom of the menu.

Pairs well with: Vine & Bean - A match made in heaven -

Course Coffee Roasters & Wenwood

HARVEST CHICKEN SALAD SANDWICH | 13

Tender Chicken Salad on a toasted bun

Pairs well with: Kran Rosé – Simi-dry, berry-forward

COUNTRY FRIED BEEF SANDWICH | 13

Crispy beef cutlet on a toasted bun with pickle slices.

Pairs well with: Bauernhofan - light bodied, strong fruit profile

W SIGNATURE BURGER | 13

1/3 lb Locally Sourced beef, lettuce, tomato, and pickle served on the side.

(Add cheese +2)

Pairs well with: Tipsy Stroller - Fruity red, sangria-like character

GRILLED CHICKEN SANDWICH | 13

Marinated chicken with lettuce and tomato on a toasted bun.

Pairs well with: Landsitzwein- Crisp, citrusy, versatile white

SUBSTITUTE A GLUTEN-FREE BUN +2

SALADS

HOUSE SIDE SALAD | 5.99

Fresh mixed greens with tomato, onion, and choice of dressing.

Add to any entrée +3.99.

Pairs well with: Silver Dick – Sweet, Smooth White

GRILLED CHICKEN CAESAR | 14

Quarter wedge of lettuce topped with grilled chicken, parmesan, tomato, and Caesar dressing.

Pairs well with: Tipsy Stroller – Fruity red, sangria-like character

WEDGE SALAD | 8

Quarter head of iceberg lettuce with tomato, bacon, and blue cheese dressing.

Pairs well with: Lock Stock & Barrel Barrel-aged sherry-style

ENTREES

Served with choice of two sides and our special bread.

BACKWOODS BRISKET PLATE | 16

Tender sliced brisket served with horseradish sauce.
Pairs well with: Dry Run - dark smoky, caramel notes

OZARK CHICKEN FRIED STEAK | 16

Golden fried steak topped with country gravy.
Pairs well with: Heritage - full-bodied dry red

FRIED CHICKEN | 14

Crispy House-Fried chicken.
Pairs well with: Silver Dick - Sweet, Smooth White

GRILLED CHICKEN | 15

Marinated chicken grilled to perfection
Pairs well with: Kran Rosé - Semi-dry, berry-forward

CHICKEN TENDERS | 14

Breaded Chicken tenders served with
your choice of dipping sauce

Pairs well with: Silver Dick - Sweet, Smooth White

BAYVUE BATTERED SHRIMP | 16

Lightly battered shrimp cocktail sauce.
Pairs well with: Landsitzwein - Crisp, citrusy white

HAND-CUT LOCALLY SOURCED

AGED ANGUS RIBEYE | MP

14 oz locally sourced aged beef, grilled to order.
Finished with our house steak butter.
Add Large Fried Shrimp (3) | 6
Pairs well with: Blak 64 - Velvety Ruby Port-style

RIVERSIDE SHORT RIB | 20

Three demi-glace-topped medallions fanned over rice.
Pairs well with: Lock Stock & Barrel - Barrel-aged sherry-style

BAYVUE FRIED SHRIMP | 16

Fried shrimp served cocktail sauce.

Pairs well with: Landsitzwein - Crisp, citrusy white

SIDES

French Fries • House Chips • Baked Potato • Mashed Potatoes & Gravy • Rice
Glazed Carrots • Green Beans with Onion & Bacon • Applesauce • Fruit

KIDS MENU

Children 12 and under

CHICKEN TENDERS | 8

Crispy chicken tenders served
with fries or house chips.

GRILLED CHEESE | 7

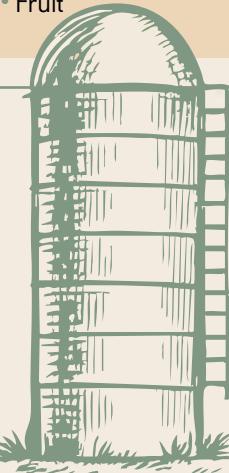
Classic grilled cheese sandwich
served with fries or house chips.

HAMBURGER | 7

Kid-sized burger served with fries or
house chips. (Add Cheese +2)

KID'S CHEESE FLATBREAD | 7

Mini mozzarella & provolone pizza on
house flatbread. (Add pepperoni +2)



SPECIAL SAUCES

BBQ • Hot Pepper • Garlic Aioli • Ranch
Additional sauces available for a small charge.

BEVERAGES

Pepsi Fountian drinks

Sweet & Unsweet tea

House-made Dirty Sodas available

OUR STORY

Nestled in the rolling hills of Missouri wine country, Wenwood Bay Winery has always been more than a destination – it's a story of community, craftsmanship, and care. The vision behind the Wenwood Bay restaurant was simple: bring the warmth of the tasting room to a full dining experience.

Every detail, from the reclaimed wood tables to our handcrafted wine pairings, was created to celebrate local flavor. This menu reflects that same spirit – locally sourced ingredients, time-honored recipes, and the belief that good food and good wine are best enjoyed together.

Welcome to Wenwood Bay. Pour a glass, stay awhile, and savor the flavors of Missouri.

