



## VINEYARD KITCHEN BISTRO MENU

### SALADS

#### SEASONAL ASPARAGUS 21

Local Welsh Brothers charred asparagus / zaatar labneh / curry marinated sheep feta / toasted hazelnuts / local baby arugula / yuzu ginger vinaigrette  
\* Add Chicken 6 \*

#### SMOKY BROCCOLINI 20

Local broccolini / caramelized pearl onions / Smokey Romanesco / feta / sesame seed vinaigrette  
\* Add Chicken 6 \*

### HANDHELDS

#### CRUSTED LEMON COD 22

Panko crusted cod / lemon dill tartare sauce/ crunchy pickles / crisp lettuce / fresh potato bun

#### GRILLED CHICKEN PARMESAN 21

Brined grilled chicken breast / 13th Street Marinara / buffalo mozzarella / fresh basil / toasted fresh baguette

### SHAREABLES

#### CHEESE & CHARCUTERIE 34

Local artisan cheese / cured meats / mixed olives / spiced nuts / pickled vegetables / triple crunch mustard / everything crackers / crostini / hummus

#### SUPREME FOCACCIA PIZZA 24

13th Street marinara / fresh mozzarella / parmesan / roasted red peppers / local charred banana peppers / kalamata olives / house made sausage

#### SAVORY WHIPPED RICOTTA 19

Whipped ricotta / roasted tomato / extra virgin olive oil / basil pesto / toasted pine nuts and walnuts / fresh lemon zest / pretzel flatbread crackers

#### TRUFFLE FRIES BASKET 16

Hand cut fries / truffle oil / parmesan cheese / kosher salt / parsley / truffle aioli  
\* Extra Truffle Aioli Dip 3 \*

### SIDES & MORE

#### CHARCUTERIE CUP 12

Cured meats / local artisan cheese / olives / crackers

#### SIDE TRUFFLE FRIES 10

#### SIDE CAESAR 7

#### HOUSE MADE SALTED KETTLE CHIPS 6