



## VINEYARD KITCHEN BISTRO MENU

### **SALADS**

#### **PANZANELLA HEIRLOOM BURRATA 23**

Fresh local heirloom tomato / sourdough bread / fresh cucumber / red onion / nectarines / fresh burrata / fresh local basil / extra virgin olive oil / light vinaigrette

\* Add Chicken 8 \*

#### **PEAR & FETA SALAD 21**

Local pears / frisee greens / baby spinach / radicchio / marinated feta / toasted walnuts / spicy maple vinaigrette

\* Add Chicken 8 \*

### **HANDHELDS W FRESH CUT FRIES**

#### **SHAVED PORCHETTA SANDWICH 26**

Shaved house made porchetta / salsa verde / pickled red onion / baby arugula / feta / fresh ciabatta bun

\* Upgrade to Truffle Fries 5 \*

#### **GRILLED CHICKEN BLT 24**

Marinated grilled chicken breast / maple smoked bacon / local tomato / haven greens / taleggio cheese / peppercorn aioli / fresh brioche bun

\* Upgrade to Truffle Fries 5 \*

### **SHAREABLES**

#### **CHEESE & CHARCUTERIE 34**

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

#### **PEPPERONI BBQ PIZZA 25**

Cup and Char pepperoni / house marinara / focaccia / fresh mozzarella / whipped ricotta / parmesan / 13th Street Gamay BBQ Sauce

#### **TRUFFLE FRIES BASKET 16**

Hand cut fries / truffle oil / parmesan cheese / kosher salt / parsley / truffle aioli

\* Extra Truffle Aioli Dip 3 \*

#### **BBQ CHICKEN CHEESE DIP 21**

BBQ pulled chicken / 13th Street Gamay BBQ sauce / caramelized onions / fresh ricotta / aged gouda / cream cheese / fresh chives / naan

### **SIDES & MORE**

#### **CHARCUTERIE CUP 12**

Cured meats / local artisan cheese / olives / crackers

#### **SIDE CAESAR 7**

#### **SIDE TRUFFLE FRIES 10**

#### **HOUSE MADE SALTED KETTLE CHIPS 6**

Josh Berry, Executive Chef  
Jean-Pierre Colas, Winemaker  
Corinne Witusik, Sommelier

September 11th - October 13th