



VINEYARD KITCHEN BISTRO MENU

SALADS

BABY KALE CAESAR SALAD 19

Local baby kale / local romaine / roasted garlic croutons / shaved pecorino / smoked bacon

CHARRED MAITAKE MUSHROOM SALAD 21

Charred maitake mushrooms / local Asian pears / white miso vinaigrette / goat cheese / spinach / frisee

HANDHELDS W SIDE GREENS

EAST COAST LOBSTER SANDWICH 26

Buttery East Cost Lobster / smoked bacon / Boston lettuce / heirloom tomato / kewpie mayo / fresh lemon zest / Con Gusto potato chive sourdough

SAVORY ROASTED CHICKEN CREPE 22

Roasted seasoned chicken / fresh mozzarella / creamy pesto / arugula / tomato bruschetta

SHAREABLES

CHEESE & CHARCUTERIE 34

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

HOUSE SMOKED TROUT DIP 20

Smoked trout / fresh dill chives / local ricotta / cream cheese / fresh lemon zest / fresh horseradish / naan bread

FLATBREAD FOCACCIA PIZZA 24

Local apples / caramelized onions / herb garlic oil / toasted walnuts / aged balsamic reduction / goat cheese / baby arugula / grated pecorino

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