



VINEYARD KITCHEN BISTRO MENU

FEATURE

CHEF'S SOUP OF THE DAY 16

Served with toasted sourdough and butter

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

STEAK SANDWICH 24

Roasted thin sliced ribeye/ charred poblano chimichurri/ smoked gouda/ charred maitake / caramelized onion/ baby arugula/ fresh ciabatta bread

SHAREABLES

CHEESE & CHARCUTERIE 34

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

WARM MUSHROOM DIP 21

Fresh ricotta / cream cheese / parmesan / truffle / Chef's mushroom mix / fresh herbs / shaved black truffle/ 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