

THE
VINEYARD

RESTAURANT . WINE BAR . BOTTLE SHOP

Dinner Menu

Pub Fare

Slinky Chips 5

House made chipita potato chips, white truffle oil, buttermilk bleu cheese

Sliders 7

Two black angus sliders, mini brioche buns, American cheese, 3 Boys Farm bibb lettuce, ugly ripe tomatoes, red onion, house slinky chips

Chicken Wings 10

Fresh fried organic chicken wings, house wing sauce, bleu cheese dressing, celery

House Ground Burger

3 Boys Farm bibb lettuce, ugly ripe tomato, red onion, choice of cheese, brioche bun, house made sweet and spicy pickle
Bison 14 / Angus 11

Toasted Ravioli 9

Herb breaded beef filled ravioli, pomodoro sauce, parmigiano reggiano

Fried Olives 9

Green queen olives, sweet Italian sausage, local datil pepper jelly

Truffle Fries 6

Potato fries, white truffle oil, rosemary, thyme, parmigiano reggiano

Napa Nachos 11

Corn tortilla, black bean puree, grilled marinated skirt steak or chicken, monterey jack cheese, diced tomato, green chillies, micro cilantro

Greens

3 Boys Farm Butterhead Wedge 9

3 Boys Farm butterhead wedge salad, smoked bleu cheese, crispy bacon lardons, herb focaccia croutons, ugly ripe tomatoes, buttermilk and dill vinaigrette

Torn Caesar 8

Fresh torn romaine, herb focaccia croutons, shaved parmigiano reggiano, crushed peppercorn dressing, fried anchovie

House Salad 6

Organic baby field greens, ugly ripe tomato, english cucumber, red onion, seasonal berry vinaigrette

Small Plates

Spicy Rocket Shrimp 10

Tempura fried black tiger shrimp, creamy sweet chili sauce, steamed basmati rice, sriracha, sesame seeds, green onion

Hummus Trio 6 / 12

Roasted garlic, kalamata olive, sundried tomato hummus, marinated artichoke hearts, roasted bell peppers, charred pita bread

Three Meat Bolognese 7 / 14

Eight hour beef, veal and pork Bolognese, fettuccini pasta, parmigiano reggiano, toast point

Palmetto Creek Farms Crispy Pork Belly 12

Palmetto Creek Farms crispy pork belly, celeriac and yukon potato hash, pork jus, soft organic Lake Meadows Farm chicken egg

Jumbo Lump Crab Cake 13

Pan seared jumbo lump crab cake, Zellwood Farms sweet corn chowder, bacon lardons, crispy potatoes, red chili oil

Capellini Aglio Olio 6 / 12

Crispy pancetta, garlic, shallot, white wine, butter, capellini pasta

Tomato Bruschetta 9

Ugly ripe tomatoes, red onion, garlic, chevre cheese, micro basil, toast point, balsamic and fig reduction

Lobster and Asparagus Risotto 14

Fresh lobster, jumbo asparagus, garlic, shallot, arborio rice, white wine, lobster stock, parmigiano reggiano, white truffle oil

Cheese Plate 12 / 24

An assortment of domestic and imported cheeses, fresh and dried fruit, house spiced nuts, crackers, Fox-Honey Farms honey

Harris Ranch Beef Carpaccio 17

Harris Ranch beef carpaccio, 3 Boys Farm arugula, crispy capers, candied lemon, crushed pepper corns, shaved parmigiano reggiano, olive oil, toast points

Sockeye Salmon and Tuna Tar Tar 16

Sockeye Salmon, Tuna, sriracha, sesame oil, citrus, 3 Boys Farm bibb lettuce, cucumber, carrot, dikon, avocado

Main

Fresh Catch MP

Cooked the way the fish likes

Waygu Meatloaf 18

Grilled Waygu meatloaf, garlic, shallot, applewood smoked bacon, smoked gouda cheese, haricovers, Boursin whipped yukon potatoes, veal-glaze

Organic Airline Chicken Breast 16

Pan seared organic Lake Meadows Farm airline chicken breast, toasted rice pilaf, wild mushroom marsala sauce

Harris Ranch Beef MP

Cooked the way YOU like, truffle and chive compound butter, veal glaze

Consuming raw or undercooked beef, poultry or seafood may increase the risk of foodborne illnesses