

# THE VINEYARD *LUNCH*

## DAILY

QUICHE 9  
SOUP 3 / 5  
FISH MP

### **FRENCH ONION SOUP 8**

Caramelized onion, sherry, beef stock, garlic and herb focaccia croutons, baked swiss and provolone

## SIDES

TRUFFLE FRIES 6  
HOUSE SLINKY CHIPS 5  
PESTO PASTA SALAD 5  
VEGETABLE MEDLEY 6

## DESSERTS

PASTRY CREAM & BERRY DUO 9  
Pastry cream, fresh fruit whipped cream  
S'MORE 9  
Chocolate marquise, toasted marshmallow, graham cracker  
NY CHEESECAKE 8  
Vanilla Cheesecake, seasonal berry jam, fresh whipped cream  
CRÈME BRULEE 8

## UPCOMING EVENTS

### ***New Year's Eve***

Live Entertainment

Complimentary Champagne Toast at Midnight

\$99 Prime Rib Dinner for Two Special

The Vineyard Wine Company  
proudly supports local farmers:

3 Boys Farm

Fox Honey Farms of Sanford

Zellwood Farms

Palmetto Creek Farms

Waterkist Farms of Sanford

## SALADS

BUTTERHEAD WEDGE 9  
Gorgonzola, bacon, croutons, heirloom tomato, thyme vinaigrette  
SPINACH & GORGONZOLA 8  
Mushroom, sun dried tomato, carmolized onion, bacon gastrique  
TORN CAESAR 8  
Romaine, focaccia croutons, shaved parmigiano, peppercorn dressing  
BOAR'S HEAD COBB 12  
Ham, turkey, bacon, avocado, egg, tomato, onion, cucumber, cheese  
WATERKIST FARMS CAPRESE 12  
Heirloom tomato, fresh mozzarella, micro basil, balsamic reduction

*Add Chicken 4 – Salmon 7 - Shrimp 6*

## BETWEEN BREAD

ANGUS CHEESEBURGER 11  
Brioche bun, lettuce, tomato, onion  
GRILLED CHICKEN 9  
Focaccia, fresh mozzarella, basil pesto aioli, lettuce tomato, onion  
LAMB GYRO 11  
Rosemary and lemon marinated roast of lamb, tomato, onion, pita  
WAYGU MEATLOAF 10  
Brioche bun, meatloaf with bacon and Gouda, lettuce tomato, onion  
FRENCH DIP 10  
Hoagie roll, House smoked sirloin, provolone, horseradish  
JUMBO LUMP CRAB CAKE 12  
Brioche bun, lettuce, tomato, onion, remoulade  
BOAR'S HEAD CLUB 10  
Pepper turkey, sweet ham, swiss, bacon, mayo, lettuce tomato, onion

## HOUSE FAVORITES

FRIED OLIVES 8  
Queen olive, sweet Italian sausage, local datil pepper jelly  
CAPELLINI AGLIO OLIO 6/12  
Crispy pancetta, garlic, shallot, white wine, butter  
BRUSCHETTA 9  
Whipped Chevre cheese, tomato, red onion, garlic, micro basil  
NAPA NACHOS 11 (Chicken or Steak)  
Black bean puree, Jack cheese, tomato, green chilies, cilantro  
SPICY ROCKET SHRIMP 10  
Creamy sweet chili, sesame seeds, sriracha, green onion, basmati rice  
TOASTED RAVIOLI 9  
Herb breaded beef ravioli, pomodoro sauce, parmigiano reggiano  
HUMMUS TRIO 6/12  
Garlic, sun-dried tomato and olive with roasted pepper, artichoke, pita  
INTERNATIONAL CHEESE BOARD 14/26  
Import and domestic cheese, charcuterie, fruit, spiced nuts, local honey

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Consuming raw or undercooked meats, seafood or

poultry

may increase the risk of food borne illness.