

A LA CARTE MENU

APPETIZERS

SOUP OF THE DAY - 14

WARM MUSHROOM SALAD - 16

Poached Hen's Egg, Pancetta, Roasted Garlic Vinaigrette,
Smoked Feta, Sourdough Crouton

HEIRLOOM BEET SALAD - 16

Roasted Pork Belly, Honey Emulsion,
Candied Pecan, Harvest 365 Kale

CHARCUTERIE - 28

House Cured Meats, Terrine, Rillettes,
Pickled Vegetables, Beer Mustard

PASTA

POTATO GNOCCHI - 18

Sunny Side Quail Egg, Fried Brussels,
Paillot de Chèvre, Candied Chilies

TAGLIATELLE - 18

Pulled Rabbit Leg, Sugo, Kale Pesto,
Fresh Truffle, Arbequina, Parm Shavings

MAINS

PICKEREL - 36

Beef Cheek Pastrami, Parsnip,
Duck Fat Potato, Brown Butter Jus

DUCK LEG - 38

Pierogi, Bourbon Sauerkraut, Fresh Truffle,
Crème Fraîche, Mushroom Jus

PORK CHOP - 36

Squash Purée, Spaetzle, Rapini,
Apple Chutney, Mustard Jus

STEAK & FRITES - 38

Marinated Flat Iron, Frites, Aioli,
Chimichurri, Bone Marrow, Jus

V I N E L A N D
ESTATES WINERY

Steve Glintz
Chef de Cuisine

Justin Downes
Executive Chef

George Ward
Chef de Cuisine

the Restaurant

5 COURSE CHEF'S CREATIVE MENU

MENU - 90

WINE - Classic - 45 (comp. for wine club members)

- Reserve - 65 (\$20 for wine club members)

This menu is created daily by our team of chefs, to showcase seasonal ingredients sourced from local farms and foragers. Wine pairings are selected through collaboration with our chefs and our estate wine professionals.

We are very proud of this menu and we welcome you to join us in our culinary adventure.

V I N E L A N D
E S T A T E S W I N E R Y

www.vineland.com

Please inform your server of any food allergies.

An automatic gratuity of 18% will be added to tables of 8 or more guests.

Chef may modify items based on availability.