

BRYN MAWR

VINEYARDS

SMALL PLATE MENU

AUGUST 2025

By Chef Jonathan Jones

ASPARAGUS SALAD \$15

(GF/VE)

Mixed greens, pickled asparagus, vegan blue cheese, pumpkin seeds & peach dressing

Suggested Pairing: 2024 Rosé of Pinot Noir & NV Brut Rosé

CHILLED SNAP PEA SOUP \$13

(GF/VE)

Roasted Bok choy, olive oil, white wine, garlic & fresh dill

Suggested Pairings: 2023 Estate Riesling

PORK BELLY TOAST \$16

Baked white beans, Swiss chard, & pork belly on wheat toast

Suggested Pairing: 2023 Gamay & 2021 Estate Pinot Noir

PINEAPPLE TIRAMISU \$10

Mascarpone, cream, lime, vanilla & coffee

Suggested Pairing: 2022 Estate Chardonnay

CHOCOLATE ESPRESSO CAKE \$10

An iconic offering from Chef Jon's restaurant, Epilogue Kitchen & Cocktails

Suggested Pairing: 2020 Tempranillo

CHEESE & CHARCUTERIE BOARD \$25

(GF UPON REQUEST)

A rotating selection of fine domestic and international meats and cheeses served with dried fruit, nuts, & cornichons

Pair with all of our wines!

"One of the items on my culinary bucket list was getting the opportunity to create a hyperlocal, ever-changing menu specifically designed to showcase world-class wines."

– Chef Jon