

BRYN MAWR

VINEYARDS

SMALL PLATE MENU

JULY 2025

By Chef Jonathan Jones

SNAP PEA & RHUBARB SALAD \$15

(GF/V)

Mixed greens, rhubarb & strawberry vinaigrette, pumpkin seeds, chevre & fresh dill

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

CAESAR SALAD \$14

Romaine, parmesan, Caesar dressing with anchovy, sourdough croutons

Suggested Pairings: 2022 Estate Chardonnay

CHILLED SNAP PEA SOUP \$13

(VE/GF)

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

Suggested Pairings: 2023 Estate Riseling

CHICKEN LIVER MOUSSE \$16

Apricot chutney, sheep cheese, fresh thyme & toasted sourdough

Suggested Pairing: 2023 Gamay & 2021 Estate Pinot Noir

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