

BRYN MAWR

VINEYARDS

SMALL PLATE MENU

MAY 2025

By Chef Jonathan Jones

SPRING SALAD \$14

(GF/VE)

Butter lettuce, fermented strawberry, blanched asparagus, roasted almonds & fried shallot vinaigrette

Suggested Pairing: NV Brut Rosé

SMOKED COD TOAST \$16

Smoked cod & mascarpone spread, sea buckthorn jam, dulce & brown sugar mustard & fresh dill on dark rye

Suggested Pairings: 2023 Rosé of Pinot Noir & 2021 Estate Pinot Noir

HARVEST SANDWICH \$14

(V)

Smoked Yukon potatoes, Honeycrisp apple, roasted fennel aioli, sheep cheese & black pepper on dark rye

Suggested Pairing: 2022 Estate Dolcetto

BEE-STING CAKE \$10

Lavender, honey, almond & lemon curd

Suggested Pairing: 2022 Estate Chardonnay

CHOCOLATE ESPRESSO CAKE \$10

An iconic offering from Chef Jon's restaurant, Epilogue

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