

BRYN MAWR

VINEYARDS

SMALL PLATE MENU

OCTOBER 2025

By Chef Jonathan Jones

SPICED MAWR MIX \$5

Chex mix & hazelnuts roasted with chili powder, smoked paprika, onion, garlic, sugar & coconut aminos

Pair with all of our wines!

PUMKIN & SQUASH BISQUE \$14

(GLUTEN FREE/VEGAN)

Pumpkin, acorn squash, & butternut squash with granny smith apples, ginger, thyme & sage

Suggested Pairing: 2022 Estate Chardonnay & 2024 Rosé Pinot Noir

BRYN MAWR BRATWURST \$15

(GLUTEN FREE UPON REQUEST)

Bratwurst cooked in a paprika, fennel & Chardonnay broth with sauerkraut, Riesling mustard, & crackers

Suggested Pairings: 2023 Estate Riesling & 2021 Estate Pinot Noir

AUTUMN ROOTS \$17

(GLUTEN FREE)

Duck fat-poached potatoes & endive with a maple & liquid smoke vinaigrette, bacon, & candied pumpkin seeds

Suggested Pairing: NV Amber II & 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