

# BRYN MAWR

VINEYARDS

## SMALL PLATE MENU

APRIL 2025

By Chef Jonathan Jones

### QUINOA SALAD \$12

*(GF/VE)*

Butter lettuce, cranberries, pecans, fig & peanut oil

**Suggested Pairing: 2021 Estate Pinot Noir**

### BAKED MAC N' CHEESE \$15

Maitake, cremini, & button mushrooms, smoked pork & turkey sausage, parmesan, breadcrumbs & spiced tomato sauce

**Suggested Pairings: 2022 Estate Dolcetto**

### LAMB SANDWICH \$18

*(GF ROLL AVAILABLE FOR \$2)*

Fermented fennel frond, kettle chip, roasted garlic aioli & parsley on amoroso

**Suggested Pairing: 2021 Estate Pinot Noir**

### DUNGENESS CRAB ROLL \$22

*(GF UPON REQUEST)*

Curried fennel, apple, & pistachio slaw, & dill on a buttered roll

**Suggested Pairing: NV Brut Rosé & 2023 Rosé of Pinot Noir**

### BEESTING 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*