

BRYN MAWR VINEYARDS

SMALL PLATE MENU

DECEMBER 2024

By Chef Jonathan Jones

CELERY & MAITAKE SOUP \$12

(GF/VEGAN)

Red chard, black beans, rosemary & oat milk

Suggested Pairing: 2022 Estate Chardonnay

RED CURRY SOUP \$14

(GF)

Crab, corn, & coconut milk

Suggested Pairing: NV Brut Rosé

ROASTED PUMPKIN EMPANADA \$13

Pork, farmers cheese, cranberry & mascarpone sauce

Suggested Pairings: 2021 Estate Pinot Noir

STUFFED ACORN SQUASH \$15

(GF/VEGAN)

Wild rice & hazelnut pilaf, maple & sage vinaigrette

Suggested Pairing: 2021 Fender's Rest Pinot Noir

EGGNOG POUND CAKE \$10

Cinnamon, spiced rum & whiskey frosting, orange zest

Suggested Pairing: 2019 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