

BRYN MAWR

VINEYARDS

SMALL PLATE MENU

FEBRUARY 2025

By Chef Jonathan Jones

CREAM OF ROASTED PARSNIP SOUP \$12

(GF/V)

Dates, pomegranates, & walnuts

Suggested Pairing: 2022 Estate Chardonnay

ROASTED ROOT VEGETABLES \$12

(GF/V)

Potato, parsnip, & carrot with an apple butter & mustard sauce

Suggested Pairings: 2021 Estate Pinot Noir

LAMB SANDWICH \$18

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

Suggested Pairing: 2022 Estate Dolcetto

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