

# BRYN MAWR

## VINEYARDS

### SMALL PLATE MENU

FEBRUARY 2025

By Chef Jonathan Jones

#### POACHED POTATO SALAD \$12

*(GF/V)*

Little gem lettuce, toasted almonds, roasted leek vinaigrette, parmesan, & dill

**Suggested Pairing: 2022 Estate Chardonnay**

#### ROOT VEGETABLE STEW \$13

*(GF/VE)*

Roasted beet, squash, mushroom, sorghum & parsley

**Suggested Pairings: 2022 Gamay or 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 \$20

*(GF ROLL AVAILABLE FOR \$2)*

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

**Suggested Pairing: NV Brut Rosé**

#### 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*