

BRYN MAWR

VINEYARDS

SMALL PLATE MENU

JULY 2024

By Chef Jonathan Jones

ROMAINE & SNAP PEA SALAD \$15

(GF) Vegetarian available upon request

Pecorino, speck, spring onion & dill vinaigrette

Suggested Pairing: NV Brut Rosé

CHARD WRAPPED "TAMALE" \$13

(V/GF)

Masa, roasted carrot, poblano, queso Oaxaca,
dill & roasted cauliflower team

Suggested Pairing: 2023 Rosé of Pinot Noir

ROASTED QUAIL \$18

Pickled vegetables, rustic loaf,
hazelnut & herb compound butter

Suggested Pairings: NV Amber II & 2021 Estate Pinot Noir

SUMMER POUND CAKE \$11

Preserved berries, pastry cream, whip, & mint

Suggested Pairing: 2022 Gamay Noir

CHEESE & CHARCUTERIE BOARD \$25

GF available 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