

BRYN MAWR

VINEYARDS

SMALL PLATE MENU

OCTOBER 2024

By Chef Jonathan Jones

ROMAINE & PLUM SALAD \$13

(VE/GF)

Honeycrisp apple, spicy pumpkin seeds, & roasted plum vinaigrette

Suggested Pairings: 2023 Estate Riesling

CORN PUDDING \$14

(VE/GF)

Sweet pickled jalapeno & roasted tomato

Suggested Pairings: NV Brut Rosé & 2023 Supernova

LOBSTER MUSHROOM & PORK SAUSAGE ROLL \$17

Dried blueberry & pistachio, chanterelle & Dijon cream

Suggested Pairings: 2021 Estate Pinot Noir & 2022 Gamay

SEASONAL FRUIT SALAD \$10

(V)

GF/VE available upon request

Cantaloupe, watermelon, & blueberry with a white wine, juniper & cardamom syrup, frozen peach, mint & gingersnap

Suggested Pairings: NV Brut Rosé & 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