

BRYN MAWR

VINEYARDS

SMALL PLATE MENU

SEPTEMBER 2025

By Chef Jonathan Jones

*Our Small Plate Menu focuses on seasonality & changes monthly.
The majority of herbs & produce for this menu were sourced from Chef's own garden.*

GAZPACHO \$14

(GF/VE)

Heirloom & cherry tomatoes, cucumbers, garlic, red wine & apple cider vinegar topped with chives, basil & Durant olive oil

Suggested Pairing: 2023 Estate Riesling

KALE & WATERMELON SALAD \$14

(GF, CAN BE VEGAN UPON REQUEST)

Lacinato kale, watermelon, creamy spiced dressing, pumpkin seeds & goat cheese

Suggested Pairings: 2024 Rosé Pinot Noir

HARVEST VEGETABLE MEDELY \$14

Sunflower oil-poached young potato, roasted brussels sprouts, & dilly beans, with Jimmy Nardellos cream, & dukkah

Suggested Pairing: 2021 Estate Pinot Noir & Innovation Series: 2023 Supernova

PORK BELLY \$18

Baked white beans, Swiss chard, & homemade white bread

Suggested Pairing: 2021 Estate Pinot Noir

CHOCOLATE ESPRESSO CAKE \$10

An iconic offering from Chef Jon's restaurant, Epilogue Kitchen & Cocktails

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!