

BRYN MAWR

VINEYARDS

SMALL PLATE MENU

NOVEMBER 2024

By Chef Jonathan Jones

BUTTERNUT SQUASH BISQUE \$12

(GF/VEGAN)

Suggested Pairing: Chardonnay

RED CURRY SOUP \$14

(GF)

Crab, corn, & coconut milk

Suggested Pairing: NV Brut Rosé

ROASTED PUMPKIN EMPANADA \$13

Pork, farmers cheese, cranberry & mascarpone sauce

Suggested Pairings: Estate Dolcetto

STUFFED ACORN SQUASH \$15

(GF/VEGAN)

Wild rice & hazelnut pilaf, maple & sage vinaigrette

Suggested Pairing: Pinot Noir

CHOCOLATE ESPRESSO CAKE \$10

Because there should always be a little something sweet...

Suggested Pairing: Tempranillo

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