

# BRYN MAWR

## VINEYARDS

### SMALL PLATE MENU

SEPTEMBER 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.”*

