



Restaurant Week:

The Vineyard Signature Caesar

Crunchy romaine lightly tossed in creamy caesar dressing topped with pecorino cheese and accompanied by croutons and pecorino rosemary crisp.

Deconstructed Strawberry fields

Arugula tossed in a sweet strawberry rose wine vinaigrette with imported gorgonzola, candied almonds, fresh strawberries, and mandarin oranges finished with warm gorgonzola on toasted bread.

Apple Walnut

Spring greens tossed in a creamy herb blue gorgonzola dressing with crisp apples, peppered bacon and chopped walnuts.

Restaurant Week:

Smoked Salmon

Creamy horseradish spread topped with smoked salmon, thinly sliced red onions, baby capers, and dill served chilled.

Lamb Sausage

House made lamb sausage spiced with middle eastern flavor over smooth cumin hummus topped with feta cheese finished with a blend of fresh herbs.

Cajun 2.5

Andouille sausage, cajun chicken topped with bell peppers, okra, red onions, and gouda cheese finished with house made chipotle aioli.

Olive Tapenade

House made black olive tapenade topped with chicken, roasted red peppers and a blend of provolone and mozzarella finished with pesto creme drizzle.

Evening Menu Salads

Spanish Romesco

Spring greens drizzled with smoked paprika vinaigrette over romesco a roasted red pepper spread made with almonds, garlic and olive oil accompanied by manchego cheese, olives, spanish chorizo finished with shaved almonds.

Roasted Beet

Spring greens tossed with goat cheese, shallots, and a tangy lemon vinaigrette served over roasted gold and red beets finished with chopped pecans.

Kale Panzanella

Crisp kale tossed with fennel, tuscan white beans, fresh basil, croutons, pecorino cheese, and sherry vinaigrette finished with pine nuts.

Flatbreads

All flatbreads are available in vegetarian

Mushroom Harvest

Roasted butternut squash and ricotta puree topped with wild mushrooms, caramelized onions, and gruyere cheese finished with a sweet honey drizzle.

Curry Chicken

Pulled chicken braised in karachi curry topped with red onion, bell peppers finished with fresh tomatoes, cilantro, and pickled mango chutney.

Prosciutto & Fig

Sweet fig preserves topped with savory prosciutto, thinly sliced red onion, and fontinella cheese finished with a rich balsamic drizzle.

Korean BBQ

House made korean barbeque pulled pork topped with crispy peppered bacon, fresh apples, and fontinella cheese finished with a sweet & spicy sriracha honey.



Evening Menu

Restaurant Week: Small Plates

Light Bodied

Spanish Hummus

House made hummus spiced with smoked paprika, olive oil, and paquillo peppers served with olives, almonds and grilled naan bread.

BBQ Chicken Skewers

Grilled chicken marinated in a south american barbeque sauce served with a pan fried black bean cake, and pickled red onions finished with cilantro.

Pacific Tuna

Ahi tuna rubbed with chili ginger lime spices served over wasabi cream, and sriracha sauce accompanied by tropical sticky rice full of pineapple, and mango.

Sprout Bruschetta

Rough chopped brussel sprouts roasted with garlic, shallots, red pepper flakes, lemon, oregano, basil and olive oil then finished with bread crumbs, parmesan cheese & roasted garlic aioli. Served on warm bread.

Meatballs En Croute

Hand made classic Italian meatballs with garlic, basil, oregano, and mozzarella wrapped in puff pastry served over a rustic tomato sauce.

Medium Bodied—

Full Bodied—

Duck Duck Shrooms

Pan seared herb duck breast served over wild balsamic mushrooms and a buttery celeriac puree finished with balsamic honey drizzle.

Shrimp & Grits

White cheddar Georgia stone milled grits topped with cajun tasso ham cream sauce, grilled shrimp finished with caramelized shallots, and green onions.

Baked Brie

Brie wrapped in flaky puff pastry and served on a yogurt-berry coulis with toasted almonds and balsamic reduction.

Wild Mushroom Tart

Wild mushrooms with garlic, shallots, herbs provence, and gruyere cheese over creamy ricotta on a flaky puff pastry finished with a hint of balsamic reduction.

Steakhouse Filet

Hand cut beef tenderloin seasoned and grilled covered in our house made herb butter served over grilled asparagus and a creamy rosemary cauliflower puree.

Wild Boar & Gnocchi

Wild boar marinated in red wine and spices, braised until perfectly tender served on a bed of house made gnocchi and turnip greens finished with pecorino cheese and fresh parsley.

Salmon Wellington

Wild alaskan salmon topped with dill cream cheese mixed with fresh capers and red onion, wrapped in a crisp pastry accompanied by a dill crème fraiche and finished with a lemon caper butter.

GaUCHO Lamb

Hand cut bone-in New Zealand lamb chops grilled served over roasted carrots, and humtia a blend of bell pepper, garlic, creamed corn, and fresh herbs finished with house made chimichurri sauce.