

# amazing GRAPES

A WINE & CRAFT BEER EXPERIENCE

## STARTERS

### PASTRAMI SLIDERS - 14

warm pastrami served with whole grain mustard, swiss cheese & coleslaw

### EDAMAME - 7 **GF**

chilled soybean pods, tossed with smoked sea salt & ponzu

### BEEF CARPACCIO - 13

New York beef carpaccio, mustard aioli, capers, shaved parmesan, with extra virgin olive oil

### THE NUTTY GOAT - 12

goat cheese covered in roasted Spanish peanuts, topped with brown sugar-chipotle glaze, served with warm baguette slices

### ARTICHOKE FLATBREAD - 13

artichoke hearts, mushrooms, sun dried tomatoes, mozzarella, pesto sauce

### BRIE FONDUE - 12

brie baked with a seasonal ale, baguette toasts, fresh apple slices

### **GF** PORK BELLY STREET TACOS - 13

Duroc pork belly served on white corn tortillas, cabbage slaw & tomatillo-avocado salsa

### BLACKENED SALMON TACOS - 13

served on white corn tortillas, sriracha aioli, cabbage slaw & onion cilantro salsa

### SICILIAN FLATBREAD - 14

house red sauce, Italian sausage, fennel arugula salad

### MUSHROOMS & TOAST - 10

mushrooms medley, bacon fat toast, arugula, parmesan, fresh herbs, seasonal stout

### POKE BOWL - 14

soba noodles, cucumber, avocado, jalapeño, tossed in ponzu sesame dressing

## FROMAGE & SALUMI

CHOOSE ANY COMBINATION: THREE ITEMS - 18 • FOUR ITEMS - 20

### BELTON FARMS PORT WINE DERBY (DERBYSHIRE, ENGLAND) **GF**

smooth & creamy, displays elegant burgundy vein (cow)

### FROMAGE D'AFFINOISE (RHONE-ALPS, FRANCE) **GF**

double cream brie-style cheese (cow)

### BERMUDA TRIANGLE (ARCATA, CA) **GF**

soft-ripened, double-rinded with ash, earthy & mildly tangy (goat)

### SAGE DERBY (DERBYSHIRE, ENGLAND) **GF**

mild salty cheddar, notes of sage (cow)

### **GF** POINT REYES BLUE CHEESE (CALIFORNIA)

mild blue & creamy (cow)

### **GF** OSSAU IRATY (FRANCE)

smooth, slightly oily texture & sweet flavor with hints of olive, hazelnut and fig (raw sheep)

### **GF** PROSCIUTTO DI PARMA (PARMA, ITALY)

dry-cured, naturally sweet nutty flavor

### **GF** SOPPRESSATA (FREELAND, PA)

cured dry salami, flavors of garlic and pepper

## SOUPS & SALADS

ADD TO SALAD: PAN-ROASTED OR BLACKENED CHICKEN - 6 • SHRIMP - 9 • ROASTED SALMON - 12

### SOUP DU JOUR - BOWL 7 • CUP 5

ask your server for today's fresh soup selection

### FRENCH ONION SOUP - 8

### SPRING SALAD - 14 **GF**

romaine, arugula, peaches, avocado, candied walnuts, feta cheese tossed in honey balsamic vinaigrette

### HOUSE SALAD - 7

mesclun, diced tomatoes, parmesan, citrus vinaigrette

### CAESAR SALAD - FULL 12 • HALF 6

ADD BACON - 4

classic caesar dressing & parmesan

### WATERMELON & FETA CHEESE SALAD - 9

arugula, pickled red onion, citrus vinaigrette, basil, mint, & balsamic reduction

### WEDGE SALAD - FULL 12 • HALF 6

heart of romaine, bacon, tomato, pickled red onions, blue cheese dressing, with chopped hard boil egg

## MAIN DISHES

### CHICKEN ASPARAGUS ROULADE - 19

stuffed with asparagus, brie, fresh spinach, served with a fresh herb leek velouté

### SHRIMP SCAMPI LINGUINE - 17

buttery shrimp sautéed with garlic, shallots, leeks, white wine, fresh tomatoes & lemon, tossed with linguine pasta

### CHICKEN SPINACH RAVIOLI - 18

served with roasted garlic san marzano tomato sauce

### NANA'S PASTA - 15

orecchiette pasta, house made marinara, italian sausage, mushrooms

### FLAT IRON STEAK - 24

mashed potatoes, red wine demi, house vegetables

### **GF** SPRING RISOTTO - 17

WITH PAN ROASTED OR BLACKENED CHICKEN - 23

creamy arborio rice sautéed with asparagus, artichoke hearts, roasted red peppers

### SPICY MANGO GLAZED SALMON - 21

oven roasted filet of salmon, sesame seeds, julienne leeks, cilantro, rice pilaf

### PASTA ARUSTICA - 15

mushrooms, sun dried tomatoes, chicken tossed with linguine, house alfredo

## SIDES TO SHARE

À LA CARTE

### ROASTED CAULIFLOWER - 8 **GF**

roasted pumpkin seeds, dried cranberries, meyer lemons

### **GF** PAN ROASTED BRUSSELS SPROUTS - 8

sautéed with bacon, apples & golden raisins

### MASHED POTATOES - 8 **GF**

**GF** Gluten Free

## BOOK YOUR NEXT EVENT AT AMAZING GRAPES! SPEAK TO A MANAGER TODAY!

*Given the recent water restrictions, water is provided upon request only.*

\*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.