

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 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 - 14

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

BRIE & PEACH BRUCHETTA - 12

baked brie, sliced peaches, pumpkin seeds, dried cranberries, arugula, & honey

AHI POKE - 14

seaweed salad, mango, avocado, 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)

EXTRA SHARP CHEDDAR (VERMONT) **GF**

aged 2 years, full bodied & rich (cow)

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

mild salty cheddar, notes of sage (cow)

GF CACIOTTA DEI BOSCHI (ITALY)

semi-soft, perfectly aged, hints of mushroom, garlic, & truffles, smooth finish (sheep)

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

MUSHROOM STUFFED CHICKEN BREAST - 20

free range chicken breast stuffed with a mushroom duxelle, served with mashed potatoes, house vegetables, & wild mushroom bierre fondue

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 - 25

California grass fed beef, served with mashed potatoes, house vegetables, & red wine demi

GF SPRING RISOTTO - 17

WITH PAN ROASTED OR BLACKENED CHICKEN - 23

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

GF SPICY MANGO GLAZED SALMON - 21

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

HALIBUT - 26

macadamia nut crust, house vegetables, cauliflower puree, yellow tomato bierre blanc, butter poached potatoes

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.