

STARTERS + SMALL PLATES

JUMBO SHRIMP COCKTAIL (GF)
three jumbo shrimp, cocktail sauce 10

DAILY CHEF SELECTION ARTISAN CHEESES (GF)
grapes, fig jam, Aquidneck Island honey 11

GEORGES BANK CALAMARI
banana pepper rings, tomato concasse,
fresh parsley, chipotle aioli 12

CARIBBEAN JERK SKEWERS (GF)
marinated sirloin beef + chicken breast,
jack fruit griddle cake, pineapple relish, mango yogurt 10

FRIED OYSTERS
pickled red onion salad, fresh dill tartar 13

MUSSELS SOFRITO SAUVIGNON (GF without crouton)
garlic, onion, paprika, peppers, tomatoes, locally harvested mussels,
Newport Vineyards Sauvignon Blanc, grilled Tuscan sourdough crouton 12

SPICY SESAME TUNA * (GF)
seared sesame encrusted ahi tuna,
wakame daikon radish salad, wasabi vinaigrette 15

OVEN-BAKED FLATBREAD PIZZA

MARGHERITA
marinara, fresh mozzarella, basil 10 // hand-cut pepperoni 11

BBQ SHORT RIB
Mornay, grilled bourbon red onions, gruyere 12

EGGPLANT
marinara, grilled red onions, fontinella, mozzarella 12

DUCK CONFIT
fig jam, goat cheese, arugula 15
🍷 Newport Merlot

VINEYARD FLAMBÉE *Inspired by the Alsace region of France*
Mornay, caramelized onions, smoked bacon, gruyere 12
🍷 Newport Riesling

SOUPS + SALADS

RHODE ISLAND BROTH CLAM CHOWDER 6

BED OF GREENS (GF)
mesclun, onion, tomato, cucumber, balsamic vinaigrette 6

ROASTED BEET + ARUGULA SALAD (GF)
feta, toasted almonds, pickled raspberry rhubarb,
white balsamic cilantro vinaigrette 12

CAESAR SALAD (GF without croutons)
chopped romaine, house-made croutons, Parmesan 8

VINTNER'S FIELD GREEN SALAD (GF)
granny smith apples, walnuts, bleu cheese, grapes, raisins,
fresh figs + blueberries, herb Dijon vinaigrette 9

SALAD ADDITIONS (GF)
+ grilled chicken 5 // + salmon 7
+ 3 grilled shrimp 9 // + tuna* 9

SANDWICHES

FRENCH DIP SLIDERS
short ribs, caramelized and pickled onions, horseradish Dijonnaise,
housemade kettle chips 11

WAGYU BEEF BURGER*
American Kobe beef, lettuce, tomato, red onion, hand-cut fries 11
+ cheese 12

CORNFLAKE CHICKEN CLUB WRAP
avocado, bacon, tomato, lettuce, basil mayo, hand-cut fries 10

LAND + SEA

GRILLED SIRLOIN* (GF)
hand-cut fries + truffle oil, Parmesan, arugula salad, chimichurri sauce 31
🍷 Cabernet Sauvignon

ALLAGASH WHITE ALE BRAISED SHORT RIBS
Scarborough Fair roasted tri-colored potatoes, oven-roasted pumpkin +
parsnips, Newport Vineyards Port-infused sundried cranberries + toasted pepitas 25
🍷 Landot Noir

GLAZED SALMON (GF)
oyster sauce glazed, forbidden black rice, baby bok choy, sprouts,
micro pea tendrils, oyster plum pulp vinaigrette, mango ginger salsa 23
🍷 In The Buff Chardonnay

PAN-ROASTED 1/2 CHICKEN (GF)
rosemary-thyme lemon + garlic marinated, haricots verts, baby carrots,
asparagus, mashed potato, herb chicken jus 19

SWEET & SOUR CHILLI GLAZED GRILLED AHI * (GF with kelp noodles)
udon noodles, shiitake mushrooms, bean sprouts, baby bok choy, Gai Lan,
bamboo shoots, napa cabbage, water chestnuts, ginger miso broth 28
🍷 Vidal Blanc

PORTUGUESE SEAFOOD STEW (GF)
chourico, littlenecks, mussels, shrimp, octopus, calamari, cod,
tomato broth, yellow rice, topped with crispy fried egg 24

CHATHAM COD PERSILLADE (GF without persillade)
lemon, herb persillade butter, haricots verts, baby carrots,
jumbo asparagus, whipped Pond View chef potatoes 24

GEORGES BANK BUTTERNUT SCALLOPS
pan seared in brown butter, roasted butternut squash, apple puree, Vermont
maple Rhody Coyote vinaigrette, with tri-colored vegetable quinoa 26
🍷 Reserve Dry Riesling

ANGEL HAIR SHRIMP CARBONARA
pancetta, egg, cream, English peas 25

VEGETARIAN PASTA // VEGAN ENTREES
available upon request, fresh seasonal ingredients 18

SIDES

MASHED 4 | BROCCOLI 3 | ASPARAGUS 5
FRENCH FRIES 5 WITH TRUFFLE OIL & PARMESAN 6

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RESTAURANT

NEWPORT  VINEYARDS

VINE TO TABLE MID-WEEK MENU

Celebrate the sights, sounds, scents and flavors of harvest season at
Newport Vineyards!

TUESDAY - THURSDAY | \$29.95
SOUP -OR- SALAD + ENTREE +
GLASS OF WINE -OR- DRAFT BEER

*Excludes Newport Vineyards Sparkling, Ice Wine and Dessert Wine, and guest wines. \$5 additional for
steak entrée. Not valid on nightly specials. Cannot be combined with any other offer. Pricing and offer
subject to change without notice. Valid for dine-in guests only. Tax and gratuity additional.