VINEYARD CAFÉ

NEWPORT VINEYARDS

LOCALLY SOURCED. FARM-FRESH. FROM-SCRATCH.

Like our wines, we believe in cultivating our menus from scratch. All of our bread is made in-house, from scratch - the good old way.

THE DAILY SOUPS

Freshly prepared daily soup selection - Inquire!

BETWEEN THE BREAD

All sandwiches come with house-made pickles.

NOT YOUR MAMA'S BLT 10
house bacon, baby arugula, tomatoes, shallot madeira aioli, grilled pain de mie

OOEY GOOEY O.C.T. GRILLED CHEESE 8
oven cured tomatoes, smoked provolone, cheddar, gruyere, pain de mie

THAI CHICKEN SALAD WRAP 9
curried chicken salad, greens, Thai peanut sauce, spinach wrap

TURKEY LURKEY 11
Rhody Coyote brined turkey, greens, tomato, roasted garlic mayo, smoked provolone, wheat bread

FISH SAMMICH 10
fried cod, tartar, Swiss, grilled wheat bread

HOUSE SMOKED BBQ PORK 10
slaw, house sweet pickles, spicy BBQ, brioche roll

HOUSEMADE PASTRAMI 13
piled high with grainy mustard, grilled rye bread

COLD CHILLIN VEGGIE WRAP 12
summer vegetables, feta, greens, balsamic, spinach wrap

GRILLED HAM + CHEESE 9
house-cured and smoked pork shoulder, house American cheese, local honey Dijon, rye

SHAVED ROAST SIRLOIN 13
horseradish boursin, arugula, pickled onions, baguette

ADD BACON +2 | ADD SEASONED HOUSE-MADE CHIPS +2

A BED OF LETTUCE

MIXED GREENS 9
local greens, shaved onion, carrot, radish, simple vinaigrette

GREENVIEW FARMS BABY KALE 12
garlic parmesan croutons, roasted carrots, lemon carrot top vinaigrette

SUMMER BEAN SALAD 10
mixed summer beans, local potatoes, shallots, baby turnip, radish, honey-sherry vinaigrette

GAHDEN PAHTY! 12
sungold + saladette tomatoes, Walla Walla onions, basil lettuce, cukes, favas, Narragansett Creamery mozzarella, corn, green beans, fennel, balsamic vinaigrette

ADD CHICKEN +6

SOMETHING ELSE?

CLASSIC DINER BURGER 8 **Make it a Double for** 15
1/4 lb. Aquidneck Farms ground beef, cheddar cheese, house bacon, tomato, lettuce, special sauce, Portuguese bolo

MAC-N-CHEESE 10
add house-cured bacon +2

BEET + BEAN BURGER 11
herb mayo, greens, house pickles, Portuguese bolo

CALZONE 11
summer squashes, onion, basil, ricotta, mozzarella, rustic tomato sauce

WINE-D DOWN

Grab a glass and enjoy! Daily 'til close.

CHEF-SPICED NUTS 6
seasonally spiced

ASSORTED MARINATED OLIVES 6

CHEF'S SAUSAGE 12
mustard, pickles, bread

STUFFED LITTLENECKS 11
local clams, house chourico stuffing

HUMMUS + VEGETABLES 10
soldier bean hummus, marinated feta, seasonal veggies, crostini

BACON + REVIVAL BEER CHEESE DIP 12
bubbling hot with our famous chips

ELOTE 5
sweet corn, cilantro chili crema, cotija, lime

BEST CHEESE BOARD FOR MILES **3 for 13 | 5 for 19**
inspired assorted cheeses, fruits, nuts, honeycomb, jams, bread

Separate sheet on cheeses follows.

Ask your server for all the CHEESY details!
Additional bread for boards +1

farm to table from scratch

SWEET *endings*

Please inquire with your server about today's dessert offerings!

*Please inform of any food allergies. *Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food-related reactions or illness should eat only thoroughly cooked meats, poultry & seafood. Please no substitutions.* ***Executive Chef: Andy Teixeira SUMMER 2017.***