

# VINEYARD CAFE



NEWPORT  VINEYARDS

## THE DAILY SOUPS

Freshly prepared daily soup selection - Inquire! 6  
Add housemade bread bowl +3

## BETWEEN THE BREAD

All sandwiches come with house-made pickles.

<b>THE GOOD WICH</b>	8
housemade peanut butter, apple, arugula, spiced honey, grilled wheat bread	
<b>OOEY GOOEY GRILLED CHEESE</b>	8
local squash + bacon jam, smoked provolone, cheddar, gruyere, pain de mie	
<b>THAI CHICKEN SALAD WRAP</b>	9
curried chicken salad, greens, Thai peanut sauce, spinach wrap	
<b>B.L.T.URKEY</b>	11
house bacon, local greens, Rhody Coyote brined turkey, roasted garlic mayo, wheat bread	
<b>FISH SAMMICH</b>	10
fried cod, tartar, Swiss, grilled wheat bread	
<b>LATIN PORK PERNIL</b>	10
sweet + spicy cabbage, mojo sauce, sweet roll	
<b>HOUSEMADE PASTRAMI</b>	13
piled high with grainy mustard, marble rye roll	
<b>GRILLED HAM + CHEESE</b>	9
house-cured and smoked pork shoulder, house American cheese, local honey Dijon, grilled rye	
<b>SHAVED ROAST SIRLOIN</b>	13
horseradish boursin, arugula, pickled onions, baguette	
<b>ADD BACON +2   ADD SEASONED HOUSE-MADE CHIPS +2</b>	

## A BED OF LETTUCE

<b>MIXED GREENS</b>	9
local greens, shaved onion, carrot, radish, simple vinaigrette	
<b>LOCAL KALE</b>	11
wheat berries, roasted onions + beets, shaved parmesan, creamy garlic dijon	
<b>FARMERS' MARKET</b>	12
sage croutons, local apples, roasted squash, cranberries, shaved brussels, onion, spinach, Narragansett Creamery smoked mozzarella, maple cider vinaigrette	
<b>WISHING STONE FARM TAT SOI</b>	12
roasted turnip, carrots, radish, wontons, soy glazed lardons, warm sesame peanut dressing balsamic vinaigrette	
<b>ADD CHICKEN +6</b>	

## 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.

## SOMETHING ELSE?

<b>CLASSIC DINER BURGER*</b>	10	Make it a Double for 15
1/4 lb. Aquidneck Farms ground beef, cheddar cheese, flattop onions, house bacon, lettuce, special sauce, Portuguese bolo		
<b>ST. LOUIS RIBS</b>	15	
rubbed + smoked with love, house BBQ, Chef's baked beans		
<b>MAC-N-CHEESE</b>	10	
add house-cured bacon +2		
<b>BEET + BEAN BURGER</b>	11	
herb mayo, greens, house pickles, Portuguese bolo		
<b>FARMERS' VEGETABLE CALZONE</b>	11	
roasted local vegetables, ricotta, mozzarella, rustic tomato sauce		

## WINE-D DOWN

Grab a glass and enjoy! Daily 'til close.

<b>CHEF-SPICED NUTS</b>	6
seasonally spiced	
<b>ASSORTED MARINATED OLIVES</b>	6
<b>CHEF'S SAUSAGE</b>	12
mustard, pickles, bread	
<b>STUFFED LITTLENECKS</b>	11
local clams, house chourico stuffing	
<b>HUMMUS + VEGETABLES</b>	10
soldier bean hummus, marinated feta, seasonal veggies, crostini	
<b>BACON + REVIVAL BEER CHEESE DIP</b>	12
bubbling hot with our famous chips	
<b>SMOKED JALAPENO HONEY WINGS</b>	12
chevre ranch + a spare napkin	
<b>BEST CHEESE BOARD FOR MILES</b>	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



## SWEET endings

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