

# NEWPORT VINEYARDS



May 13 & 14, 2022

**Taproot's Newport Sea Salt Pretzels 9**  
pretzel cheese dip, house honey mustard

**Narragansett Bay Quahog Chowder 10**  
focaccia crostini

**House Pickles + Olives 8**  
assorted pickled vegetables + marinated olives

**Chips + Dips 9**  
Taproot chips, shallot madeira, pretzel cheese, dip from hell

**Local Cheese Bite Board 22**  
Great Hill Blue, N.C. Atwells Gold,  
Old Chatham Kinderhook, house jam, local honeycomb,  
dried fruit, spiced nuts, focaccia crostini

**Patatas Bravas 11**  
crispy local potatoes, fried cheese curds, pimenton aioli  
add runny egg 2

**Spring Tag 22**  
asparagus, fiddleheads, ramps, lemon tagliatelle,  
In The Buff, herbs

**Spanish Mackerel 15**  
asparagus, guanciale, cured yolk, ramp emulsion, leek ash

**Tea Smoked Chicken 16**  
ginger spring onion glaze, spring vegetable stir fry

**Short Rib Toast 20**  
Landot reduction, herbed chevre, garlic confit, crispy maitake

**Sweet + Salty Grilled Cheese 18**  
gruyere, cheddar, sweet pepper jam, white bread, Taproot chips  
add house-cured bacon 3

**Pork Belly Bowl 18**  
quinoa mole, summer pico, queso,  
radish, spring onions, local tortilla

**Meatloaf Melt 17**  
house bacon, pickled onions, swiss, sweet bread, Taproot chips

**Fish Tacos 6**  
smoked spanish mackerel, queso, scallions, corn relish,  
salsa verde, cabbage, local corn tortilla

**Rhubarb Cheesecake Crumble 12**  
plant-based cheesecake, vanilla poached rhubarb, oat granola

**Chocolate Caramel Pretzel Tart 10**  
salty pretzel crust, caramel cream filling, chocolate sauce