

EST. 1995

NEWPORT VINEYARDS

OVERLOOK | June 17 & 18, 2022

SNACKS + SMALLS

NARRAGANSETT BAY QUAHOG CHOWDER 10
focaccia crostini

HOUSE PICKLES + OLIVES 8
assorted pickled vegetables + marinated olives

FISH TACO 6
crispy yellowtail flounder, queso, scallions, marinated radish, summer pico, greens, local corn tortilla

ORECCHIETTE "CARBONARA-ISH" 14
guanciale, pea greens, grana padano, poached egg

PT JUDITH YELLOWFIN TUNA POKE 12
strawberry cucumber aguachile, tortilla chips

CLASSIC ICEBERG SALAD 12
garlic scape blue cheese dressing, shaved spring onion, house bacon, cured egg, everything spice

BIGGER IS BETTER

PT JUDITH YELLOWFIN TUNA 28
saffron cauliflower, carrots, spinach, spicy strawberry chutney

BUTTERMILK FRIED CHICKEN SAMMIE 16
lettuce, roasted tomato aioli, bulky roll, Taproot chips

SWEET + SALTY GRILLED CHEESE 18
asiago, mozzarella, arugula pistou, white bread, Taproot chips
add house-cured bacon 3

GRASSFED BEEF STRIPLOIN 28
grilled asparagus, blue cheese vinaigrette, garlic parm fries

GRILLED VEGETABLE FOCACCIA SAMMIE 16
summer vegetables, aged provolone, tapenade, garden arugula, Taproot chips

SHAREABLES

HOUSE CHARCUTERIE 22
cured meat, pickled veggies, sweet mustard, pear mostarda, sourdough toast

PORK + PICKLES 17
heritage pork belly, sweet BBQ glaze, house frickles

GARDEN VEGGIE MAC-N-CHEESE 16
house pasta, cheddar, early summer veggies, buttery crumbs

TAPROOT'S NEWPORT SEA SALT PRETZELS 9
pretzel cheese dip, house honey mustard

GRAINY CAESAR 15
local romaine, rye + wheat berries, garlic dijon vinaigrette, parmesan crostini, shaved cheese | add chicken 6

GRILLED LOADED POTATOES 12
house bacon, ramp cream cheese, garlic confit

CHIPS AND 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, local fruit, spiced nuts, focaccia crostini

BUTTERMILK FRIED CHICKEN DRUMS 16
house hot sauce | duck fat ranch

Sweets

MAPLE PAIN PERDUE 10
crystalized ginger, lemon creme fraiche, blueberry bourbon beer syrup

STRAWBERRY + HERBS 11
yogurt lemon balm mousse, thyme biscuit, strawberry balsamic

PEANUT BUTTER + CHOCOLATE 11
peanut butter pie, whipped chocolate ganache, hot fudge

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 SPRING/EARLY SUMMER 2022. Executive Pastry Chef: Colleen Kranich

FARM MEETS VINE PHILOSOPHY

At our core, we are an agricultural business; creating estate grown wines from over 100-acres of preserved farmland. Our farming philosophy of cultivating hand-crafted wines provides the culinary foundation of the food we create. We are proud to offer a facility-wide culinary program and menus, that like our wines, are made 100% from scratch with locally-sourced ingredients.

ESTATE-GROWN PRODUCE FROM OUR VINEYARD GARDEN // 100% BAKED ITEMS MADE IN OUR ON-PREMISE BAKERY // BURGER MEAT GROUND IN-HOUSE // OVER A DOZEN FARM PARTNERS + PURVEYORS

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