

THE *Vineyard Rose*
RESTAURANT

BRUNCH

Light Fare

4x Golden Bear Charcuterie for Two

Chef's Choice of Assorted Dry Meats, Import and Domestic Cheese, Dried Fruit and Nuts 38

Lox and Bagel

Cambridge Smoked Salmon, Capers, Tomato, Red Onion, Cream Cheese 18

Steel Cut Oatmeal

Brown Sugar, Golden Raisins 9

Seasonal Fruit Plate

Sliced Seasonal Fruit, Red Grapes, Strawberries, Muffin 14

Calamari Fries

Lemon, Caper Remoulade 18

Chilled Shrimp Cocktail

Cocktail Sauce, Citrus Gel, Lemon 21

Blackened Chicken Flatbread

Mozzarella Cheese, Cipollini Onion, Grilled Artichoke, Pesto, Oven Roasted Tomatoes 18

Margarita Flatbread

Fresh Tomato, Fresh Mozzarella, Basil 15

Clam Chowder

Clams, Sweet Estate Corn, Bacon, Potatoes 12

Soup of the Day

Chef's Special Soup of the Day 9

Entrée Salads

South Coast Caesar Salad

Hearts of Romaine, Egg, Parmesan Cheese, Olive Crouton 12 Add: Chicken Breast 8 | Shrimp 9 | Salmon 23

Tossed Turkey Cobb Salad

Romaine Lettuce, Diced Turkey Breast, Smoked Bacon, Pickled Onions, Cherry Tomatoes, Blue Cheese Crumbles, Egg, Blue Cheese Dressing 19

The Vineyard Rose Salad

Field Greens, Cucumbers, Roasted Grapes, Dried Cranberries, Local Chevre, Candied Pecans, White Balsamic Vinaigrette 15 Add: Chicken Breast 8 | Shrimp 9

Hearty Fare

Rolling Hills Bananas Foster Pancakes

Buttermilk Pancake, Vanilla Bean Sauce, Bananas Foster Sauce, Choice of Bacon or Sausage 15

Buttermilk Sweet Cream Pancake 4 Stack

Pure Maple Syrup, Powdered Sugar, Choice of Bacon or Sausage 14

A charge of \$3.00 will be applied to any split menu items. A 18% service charge will be applied for parties of 7 or more.
We are unable to split checks for large parties over 7 guests.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

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Hearty Fare Cont.

Classic Croque Madame

Fried Egg, Black Forest Ham, Gruyere Cheese, Brioche Bread, Béchamel Sauce, Side of Fruit 18

Chilaquiles

Corn Tortilla Chips, Drunken Pinto Beans, 2 Eggs Any Style, Salsa Verde, Queso Fresco, Green Onions 15

Vineyard Breakfast

2 Eggs Any Style, Choice of Applewood Smoked Bacon, Bone In Ham or Sausage Links, Choice of Toast or pancakes, Served with Roasted Potatoes 18

Applewood Smoked Bacon Omelet

Applewood Smoked Bacon, Cheddar Cheese 16

Florentine Omelet

Spinach, Mushroom, Mozzarella Cheese 16

Entrées | Available After 10:00am

French Beef Dip

Swiss Cheese, Caramelized Onion, Au Jus, Hoagie Roll 16

The Classic Burger

Lettuce, Tomato, Onion, House Dressing, Brioche Bun 18

House Rubbed Slow Roasted Tri Tip Sandwich

Tomato Roasted Onion Jam, Garlic Aioli, Provolone, Potato Bun 17

Penne Pasta

Seasonal Garden Vegetables, Parmesan Cheese, Parsley, Pesto 21 Add: Chicken Breast 6 Shrimp 9

Roasted Chicken Breast

“Flavors of Pot Pie”, Confit Potato, Baby Carrot, Mushrooms, Petite Pea Greens, Veloute 26

Miso Rubbed Salmon

Nori Rice, Edamame, Green Papaya Salad, Soy Caramel, Toasted Sesame 32

Side Orders:

Bone-in ham, Bacon, or Sausage 4
Basket of Fresh Baked Mini Muffins (4) 6
Roasted Potatoes 3
Two Eggs (Any Style) 5
Side of Sliced Fruit 5
Toast or English Muffin 5
(Rye, Sourdough, White, or Wheat)

Beverages:

Lavazza Coffee 3.5
Hot Chocolate 3.5
Hot Tea 3.5
Assorted Juices 5
Iced Tea or Tropical Tea 3.5
Soft Drinks or Lemonade 3

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