

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

**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

*Sandwiches*

**French Beef Dip | Available after 10:00am**

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

**The Classic Burger | Available after 10:00am**

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

**House Rubbed Slow Roasted Tri Tip Sandwich | Available after 10:00am**

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

A charge of \$3 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***

**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

**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

**Three Egg Omelet**

Choice of 3 items 16 | Additional Items .50 each

Applewood Smoked Bacon, Black Forest Ham, Sausage, Mushroom, Pico de Gallo, Roasted Peppers, Spinach, Tomatoes, Pepper Jack Cheese, Cheddar Cheese

Served with Roasted Potatoes

***Entrées***

**Penne Pasta | Available after 10:00am**

Seasonal Garden Vegetables, Parmesan Cheese, Parsley, Pesto 21

Add: Chicken Breast 8 | Shrimp 9

**Roasted Chicken “Saltimbocca” | Available after 10:00am**

Roasted Airline Chicken Breast, Capellini Pasta, Prosciutto, Spinach, Caper Butter Sauce 26

**Seared Atlantic Salmon | Available after 10:00am**

Paella Rice, Chorizo, Asparagus, Warm Tomato Compote 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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