

## OUTDOOR GRILL

### SNACKS

NEWPORT SEA SALT PRETZELS 9  
beer cheese dip, house honey mustard

NARRAGANSETT BAY QUAHOG CHOWDER 9  
focaccia crostini

SPICED NUTS 7

HOUSE PICKLES AND OLIVES 6

STREET TACOS 7ea  
choice of shredded chicken or pork belly, pico, queso, greens, scallions, radish,  
local soft corn tortillas, house hot sauce on side

### SHARED BITES

LOCAL CHEESE BITE BOARD 20  
Cabot sharp cheddar, Great Hill Blue, N.C. Crescendo, house jam,  
local honeycomb, dried fruit, spiced nuts, focaccia crostini

JUST AN INNOCENT SALAD 13  
local greens, farm vegetables, simple vinaigrette. *so simple and pure.*

GRILLED LEMON HERB WINGS 15  
Baffoni wings marinated with lemon, garlic, vineyard herbs, garlic scape bleu cheese dip

HEIRLOOM TOMATOES 16  
local tomatoes, cucumber, red onion, basil aioli

FARMER'S PANZANELLA 16  
summer vegetables, N.C. mozzarella, grilled focaccia croutons, basil, white balsamic vinaigrette

FORAGER'S TOAST 15  
roasted foraged mushrooms, house boursin, vineyard sourdough

### GRILLED MAINS

POINT JUDITH YELLOWFIN TUNA BURGER 20  
sesame kale, spicy mayo, sweet rollta

GULDEN FARM BEEF RICE BOWL 27  
cumin rice, red chili bean sauce, esquites, tortilla

CHICKEN + VEGGIE WRAP 16  
marinated boneless thigh, N.C. grilling cheese, end of summer vegetables, balsamic grilled flatbread wrap

### DESSERT

APPLE TART TATIN 8  
brown sugar ice cream, miso caramel, vanilla chantilly

CHOCOLATE PENUCHE BROWNIE 8  
fudge brownie, penuche cream, toasted walnuts

SANGRIA SLUSHY 5

ROSE WINE POPS 5

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 FALL 2021

### 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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