

FROM FARMS & FIELDS

Soup Du Jour

Ask your server for Chef's daily house-made selection

The Vineyard House Salad | 10

Field Greens, Dried Blueberries, Fregola, Candied Pecans, Tomatoes, Riesling Vinaigrette **V/V, VT**

Caesar Salad | 10

Romaine Lettuce with Caesar Dressing Served with Parmesan Cheese and Brioche Croutons

Apple Wood Bacon Wrapped Dates | 12

Bacon Wrapped Dates with Almonds, Aged Balsamic **GF**

Crispy Brussels Sprouts | 11

Parmesan, Fresh Herbs, Truffle Aioli **GF, VT**

Margherita Pizza | 17

Traditional Neapolitan Dough, Tomatoes, Basil, Olive Oil **VT**

Artichoke Beignets | 13

Artichoke Beignets, Lemon Parsley Aioli, Himalayan Salt **VT**

FROM COLD KITCHEN

Charcuterie Board | 32 serves 3

An Artful Display of Cured Meats and Cheeses with Crackers, Fig Spread, Apricot Glaze, Nuts & Dried Fruits

Cheese Plate | 16

Artisan American & Classic European Cheeses with Crackers, Fig, Apricot, Nuts & Dried Fruits **VT**

Marinated Whole Olives | 11

Premium Olives, Frantoia Olive Oil, Warm Bread **VT, V/V**

Grilled Pita Trio | 11

Hummus, Olive Tapenade, Feta Tatziki **VT**

Apple Chips with Herbed Goat Cheese | 12

Manuka Honey, Extra Virgin Olive Oil, Fresh Herbs **GF, VT**

Raw Vegan Bowl | 17

Dehydrated Fruit, Nuts, Flax Seed, Wakame, Avocado, Olives, Root Veggies, Greens & Virgin Olive Oil **VT, GF V/V**

DESSERTS

Caramel Cheesecake | 10

Key Lime Pie | 9

Assorted Bon Bons | 14

Reservations & Takeout | 407.909.9522
4848 S Apopka-Vineland Rd | TheVineyardOrlando.com

Ask for Details on More Food & Wine!

- Private Chef's Table in The Cellar
- Join our Wine Club - enjoy benefits and discounts
- 10% discount for pre-ordered cases

FROM THE SEA

Jumbo Shrimp Cocktail | 16

Seaweed Salad, Sauce Louis **GF**

Crab Cakes | 17

Fresh Mango Salsa, Coconut Mayo

SOMMELIER SPECIALS

Wine by the bottle. Take home, or enjoy here (\$10 in house fee applies)

Samsara Chardonnay | 45 | Sta. Rita Hills

Supple Kiwi and Pear Highlights

Samsara Pinot Noir | 42 | Sta. Rita Hills

Lovely Measure of Cherry and Graceful amounts of Cocoa

Samsara Syrah | 36 | Sta. Rita Hills

Dark Fruit and Spice Note

(Prices marked are 20% off)

ENTREES

Chef's Special | Market Price

A daily inspiration. Please ask your server for details.

Roasted Free Range Chicken Breast | 28

Airline Chicken, Vanilla Scented Sweet Potato,

Seasonal Vegetables, Beurre Blanc **GF**

★ **Pairing: Fable Chard-10 or Failla Chard-45**

Short Rib of Beef | 34

Creamy Yukon Gold Potatoes, Fava Beans,

Fig-Red Wine Demi **GF**

★ **Pairing: Amici Cab-12 or Fuse Cab-55**

Bamboo Steamed Vegetables | 19

Steamed Jasmine Rice, Choice of Coconut Curry or

Orange Teriyaki Sauce **GF, VT, V/V**

★ **Pairing: Fable Chard-10 or Failla Chard-45**

Salmon Mille-Feuille | 28

Fresh Salmon Layered with Basil and Tomatoes,

Cooked En-Papillote, Cauli Puree, Aged Balsamic **GF**

★ **Pairing: Grochow Pinot-14 or North Valley Pinot-50**

Potato Gnocchi alla Genovese | 22

Green Beans, Basil Pesto, Pine Nuts, Seasonal Veg **VT**

★ **Pairing: Round Pond SVB-10 or Proud Pour SVB-30**

★ Sommelier Pairing Recommendations

V/V Vegan/Vegetarian **VT** Vegetarian **GF** Gluten Free