

LUNCH MENU

SMALL PLATES

HOUSE CRAFTED SPICY PORK DUMPLINGS

miso dashi broth, enoki mushrooms, scallions, sesame seeds 10

GARLIC PRAWNS

white wine, parsley, wild mushroom 11

P.E.I. BLACK MUSSELS

chorizo sausage, fennel, sofrito, kale, grilled bread 11

CALAMARI & ZUCCHINI

sriracha aioli and arrabbiatta dipping sauces 10

JUMBO SHRIMP MOCKTAIL

spicy horseradish tomato sauce, lemon, micro greens 12

BAKED FIVE ONION SOUP

melted swiss cheese

FROM THE GARDEN

BABY ARUGULA AND FRISEE SALAD

grilled Jersey peaches, bing cherries, gorgonzola cheese,
marcona almonds, almond vinaigrette 10

RED QUINOA

roasted cherry tomatoes, grilled haloumi cheese, organic zucchini, baby swiss chard, olive tapenade,
sun dried tomato vinaigrette 10

HEARTS OF ROMAINE

shaved parmigiano, cherry tomatoes, shallots, meyer lemon caesar dressing 8

** add (grilled chicken 4, shrimp 6, beef filet mignon 7)*

BURGERS

VINE BURGER

grass fed beef, caramelized onion, all natural swiss cheese, heirloom tomatoes, red leaf lettuce, sriracha aioli, egg brioche bun 11

PORTOBELLO BURGER

humboldt fog goat cheese, roasted cherry tomatoes 9

JERSEY DEVIL BURGER

seared pork roll, fried Jersey egg, heirloom tomato, american cheese, brioche bun 12

FILET MIGNON SLIDERS

wild mushrooms, gorgonzola, caramelized onions 12

** all burgers served with house crafted pomme frites*

PRESSED PANINIS / WRAPS

GARDEN

eggplant spread, organic zucchini, heirloom tomato, burrata cheese, basil aioli, balsamic 10

GRILLED CHICKEN

free range chicken, applewood smoked bacon, caramelized onions, all natural swiss cheese, aioli 10

PRIME RIB DIP

grass fed beef, port wine au jus, swiss 11

**paninis and wraps served with house crafted pomme frites*

ENTREES

PUMPKIN RAVIOLI

toasted pepita, wild mushrooms, green kale, cherry tomato, saffron beshamel 14

BUTTERMILK FRIED CHICKEN BREAST

kerrygold butter-poached baby yukon potato, baby vegetables, charred thyme emulsion 15

RED QUINOA RISOTTO

dry dayboat scallops, radicchio, littleneck clams 14

LOCK DUARTE SCOTTISH SALMON

over "New England Clam Chowder" 16

PORT WINE BRAISED BEEF SHORT RIB

pancetta, fingerling potato, swiss chard, pan gravy 15

KOREAN BBQ RIBS

mashed potato, swiss chard 14

MEZZE RIGATONI PASTA

rock shrimp, merguez sausage, cannellini beans, roma tomato, rapini, pesto broth 15

FOR KIDS

vine kid's burger 6

grilled cheese 6

chicken tenders 6

mac n cheese 6