

OUTDOOR GRILL

SNACKS

NEWPORT SEA SALT PRETZELS 9
pretzel 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 chicken or shredded beef, pico, queso, greens, scallions, radish,
local soft corn tortillas, house hot sauce on side

ELOTES 10
charred RI corn, achote mayo, scallion, queso blanco

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, chive blossom vinaigrette. *so simple and pure.*

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

GRILLED BROCCOLI + HILLSDIE FARMS MUSHROOM 15
pesto, aged balsamic, sharp provolone

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

GRILL SAMMIES

HOPKINS SOUTHDOWNS LAMBWICH 20
marinated lamb tips, chimichurri, crispy onions, tomatoes, lettuce, queso fresco, hoagie roll

BLUEFIN TUNA 21
cucumber, tomato, arugula, umeboshi mayo, steamed bun

BAFFONI CHICKEN WRAP 16
ginger soy boneless chicken thigh, spicy slaw, N.C. grilling cheese, strawberry miso aioli, grilled flatbread wrap

DESSERT

CHEF ANDY'S BREAKFAST 8
blueberry muffin, coconut caramel, coffee froyo

CHOCOLATE ZUCCHINI CAKE 9
creme fraiche cream, Taproot beer caramel, almond crunchy

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 SUMMER 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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