

# BRYN MAWR

## VINEYARDS

### SMALL PLATE MENU

NOVEMBER 2025

By Chef Jonathan Jones

#### SPICED MAWR MIX \$5

*(GLUTEN FREE)*

Chex mix & hazelnuts roasted with chili powder, smoked paprika, onion, garlic, sugar & coconut aminos

**Pair with all of our wines!**

#### SPLIT PEA & LENTIL CHILI \$14

*(VEGAN / GLUTEN FREE UPON REQUEST)*

Kidney beans, tvp, tomato, red wine, liquid smoke, & spices

**Suggested Pairings: 2021 Estate Pinot Noir & 2023 Estate Pinot Noir**

#### HARVEST SALAD \$15

*(VEGAN / GLUTEN FREE)*

Mixed greens, roasted butternut squash & fennel, vegan blue cheese, smoked maple vinaigrette, & candied pecans

**Suggested Pairing: 2022 Estate Chardonnay & 2023 Reserve Chardonnay**

#### PORK "BAHN MI" \$19

Roasted pork, leek aioli, Riesling & cranberry mustard, stuffing, pickled sweet potato, & parsley on a hoagie

**Suggested Pairing: 2024 Rosé of Pinot Noir**

#### CHOCOLATE ESPRESSO CAKE \$10

An iconic offering from Chef Jon's restaurant, Epilogue Kitchen & Cocktails

**Suggested Pairing: 2020 Tempranillo**

#### CHEESE & CHARCUTERIE BOARD \$25

*(GF UPON REQUEST)*

A rotating selection of fine domestic and international meats and cheeses served with dried fruit, nuts, & cornichons

**Pair with all of our wines!**

*"One of the items on my culinary bucket list was getting the opportunity to create a hyperlocal, ever-changing menu specifically designed to showcase world-class wines."*

*– Chef Jon*