

BROOKLYN WINERY

Afternoon Luncheon

WELCOME SPREAD

Includes all items

Seasonal fruit, crudités, housemade caramelized onion dip, pickled vegetables, house-marinated olives, fresh buttermilk-herb tortilla chips

SALADS

Choose 2

- Macaroni Salad** grilled zucchini, candied tomato, spinach, crumbled feta *v*
- Red Quinoa Salad** broccoli, sweet potato, honey, oregano *GF, V*
- Southeast Asian Style Peanut Potatoes** pickled jalapeño, fried peanuts, cilantro *GF, V*
- Seasonal Vegetables** roasted grapes, sherry vinaigrette, rosemary *GF, V*
- Escarole Caesar** plancha red onion, pine nuts, pecorino, buttermilk anchovy dressing *GF*
- Blue Cheese & Baby Greens** dried cherries, apples, spiced walnuts, tart apple dressing *GF, V*
- Kale & Farro** red onion, spiced walnuts, dried cranberries, thyme, lemon vinaigrette *v*

SANDWICHES

Choose 3

- Roasted Salmon** white miso, kimchi, orange marmalade, pumpernickel
- Blackened Catfish** cajun rémoulade, green onion, mustard greens, baguette
- Marinated Chicken** lemon, celery, roasted garlic hummus, ciabatta
- Housemade Turkey Sausage** charred broccoli rabe, golden raisin mustard, italian bread
- Smoked Turkey** potato chips, escarole, buttermilk-herb dressing, potato-dill bread
- Medianoche** mojo pork shoulder, ham, swiss, pickles, mustard, challah baguette
- Meatloaf** grape jelly, chipotle mayo, cabbage slaw, rye
- Braised Bacon** brussels sprouts, maple butter, aged cheddar soda bread
- Roast Beef Striploin** grilled scallion, cream cheese, asian pear, sourdough
- Roasted Portobello Mushroom** pickled beets, avocado, ginger balsamic, focaccia *v*
- Roasted Fennel** apple butter, goat cheese, arugula, fennel-raisin bread *v*
- Tandoori Cauliflower** boiled egg, apricot chutney, sweet & sour onions, whole wheat challah roll *v*

DESSERTS

Assortment of freshly baked cookies and bars

DF = dairy free

GF = gluten free

V = vegetarian

If guest is celiac, please notify a manager so we can prepare an individual plate and avoid cross contamination