

NEWPORT VINEYARDS

LOCALLY SOURCED. FARM-FRESH. FROM-SCRATCH.

TRIVIA BITES + HAND-HELDS

All sandwiches come with fries + pickles | substitute greens +2

JUMBO NEWPORT SEA SALT PRETZEL - Taproot beer cheese, RI honey mustard **10**

SMOKED WINGS - Vineyard chili sauce, celery dill remoulade, crumbled blue cheese **14**

PEPPERONI FLATBREAD - ricotta, mozzarella, hot honey **17**

WINTER VEGGIE FLATBREAD - braised kale + swiss chard, sweet potato, gruyere, fried sage **16**

VINEYARD GREENS - vinaigrette, radishes, carrots, red onion, pickled peppers, shaved parmesan **15 GF**

Add chicken +8

TAPROOT BURGER - 6 oz. RI-grown ground beef, Vermont cheddar, caramelized onions, Vineyard bacon, lettuce, Aquidneck Island dressing **17**

Suggested Pairing: Merlot

FIREHOUSE BURGER - 6 oz. RI-grown ground beef, Vineyard chili aioli, pickled jalapenos, mozzarella, lettuce **17**

Suggested Pairing: Gemini Red

ROAST BEEF SANDWICH - North Shore-style roast beef, muenster cheese, maple BBQ, Aquidneck Island dressing, arugula, pickled red onion **16**

Suggested Pairing: Cabernet Franc

FRIED CHICKEN SANDWICH - cornflake-crust, cabbage slaw, Vineyard pickles, honey butter aioli **18**

Suggested Pairing: Pinot Grigio

ESPRESSO PANNA COTTA - toasted marshmallow, peanut brittle, espresso brownie, shortbread crumble **13**

Suggested Pairing: Vidal Ice Wine

APPLE CROSTATA - apple butter, warm spices, chantilly, flaky pie crust **13**

Suggested Pairing: White Cap

LAVA CHOCOLATE COOKIE - double chocolate, vanilla bean ice cream, caramel **13**

Suggested Pairing: Port