

NEWPORT VINEYARDS

LOCALLY SOURCED. FARM-FRESH. FROM-SCRATCH.

SUNDAY BRUNCH

BLUEBERRY MUFFIN BASKET - mini muffins (3 ea) served with butter, house jam **16**

GIANT CINNAMON BUN - cream cheese frosting, cinnamon, brown sugar **11**

SMOKED SALMON TOAST - everything bagel cream cheese, pickled red onion, puffed capers, sourdough **18**
enhance your toast: add 2 eggs any style +8

BISCUIT + PIMENTO SKILLET - pimento cheese, breakfast sausage, chives, served with cheddar biscuits for dipping **16**

YOGURT PARFAIT - fruit, granola, citrus curd **12**

CLASSIC BENNY - 2 poached eggs, canadian bacon, hollandaise, home fries, vineyard english muffin **19**

AMERICAN CLASSIC - 2 eggs (choice), home fries, sausage or bacon, toast **17 GF**

SPRING OMELET - asparagus, feta, spinach, home fries, toast **17 GF**

VEGETABLE FRITTATA - whipped honey goat cheese, vineyard greens salad **16**

3-STACK PANCAKE - chocolate chips, whipped cream **18**

THICK-CUT FRENCH TOAST - honey butter, vermont maple syrup, powdered sugar **18**

BACON EGG + CHEESE - vineyard-cured bacon, rhode island egg, vermont cheddar, vineyard english muffin, home fries **14**

SIDES

HOMEFRIES 5 | SAUSAGE 7 | BACON 7

TOAST 4 | SMOKED SALMON 7 | BLUEBERRY MUFFIN 6

SIDE GREENS 5

COCKTAILS

MIMOSA

orange, pomegranate, strawberry apple, tangerine

THE FLIGHT 24

includes one of each

INDIVIDUAL 13

your choice of flavor

BLOODY MARY 13

house-made bloody mary mix, Titos

See additional cocktails on beverage list.

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LOOKING FOR MORE?

APPETIZERS

ARTISANAL CHEESE BOARD: CHEF'S SELECTION OF LOCAL CHEESES - 3 FOR 24
served with seasonal fruits, spiced nuts, vineyard jam, local honey, Taproot spent grain crackers

HUMMUS SOURDOUGH TOAST - marinated feta, shaved radish, olives **15**

JUMBO NEWPORT SEA SALT PRETZEL - warm Taproot beer cheese, local honey mustard **12**

SMOKED WINGS - house hot sauce, blue cheese, celery-dill ranch **15**

NEW ENGLAND CLAM CHOWDER - clams, potatoes, crispy bacon lardons, leek oil, Taproot spent grain crackers **11 GF**

SALAD

Enhance your salad: pan-seared salmon +14 | grilled chicken +8

VINEYARD GREEN SALAD - greens, simple vinaigrette, goat cheese, crisp radish, pickled peppers, fresh garden herbs **15 GF**

KALE + ROMAINE CAESAR SALAD - parmesan, white anchovies, rosemary-garlic croutons **16**

SANDWICHES

All sandwiches come with fries + pickles | substitute greens +5

TARRAGON CHICKEN SALAD SANDWICH - pecans, grapes, yogurt, caramelized onions, challah twist **18**

TAPROOT BURGER - 8oz local beef, signature Aquidneck Island sauce, caramelized onions, sesame bun **18**
choice of: cheddar, swiss | add bacon 3 | add egg 3

BEER-BATTERED FISH SANDWICH - shaved fennel, apple slaw, truffle-lemon tartar sauce, house pickles, sesame bun **20**

SWEETS

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

LEMON TART - rosemary shortbread crust, raspberry rosé sorbet **13**

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