

Lunch 2011



Baby Spinach Salad and Goat Cheese	\$8	Blackened BLT Wrap	\$8
Roasted Red Peppers, Artichokes, Goat Cheese and Crisp Pancetta		Applewood Smoked Bacon, Tomatoes, Green Leaf Lettuce, Avocado and Citrus Aioli	
cheese and chisp rancetta		Green Lear Lettuce, Avocado and Citrus Alon	
Caesar Salad	\$8	Warm Black Forest Ham and Brie	\$8
Crisp Romaine Hea <mark>rt</mark> s, Cia <mark>b</mark> atta Croutons,		Served on Baked Ciabatta with	
Parmigiano Reggia <mark>n</mark> o and Caesar D <mark>ress</mark> ing		Hummingbird Ranch's Buckwheat Honey	
Add Grilled Chick <mark>e</mark> n or Shr <mark>i</mark> mp	\$3	and Whole Grain Mustard	
Asian Spinach and Soba Noodle Salad	\$9	Lamb Bolognese	\$10
Julienned Vegetables, Toasted Cashews,	J	House-Made Tagliatelle Pasta, Fresh	\$10
Crisp Wonton and Sesame-Soy Vinaigrette		Herbs and Parmigiano Reggiano	
Add Grilled Chicken or Shrimp	\$3		
riad crimed chrein cricining	1,0	Grilled Vegetable and Mozzarella Panini	\$8
Grilled Eight Ounce Angus Beef Burger	\$8	Zucchini, Portobello and Roasted Peppers	
Lettuce, Tomato, and Onion on a Toasted		With Pesto Aioli and Balsamic Reduction	
Brioche Roll			
Add Cheese	\$1	The Bistro's French Dip	\$ 9
Add Bacon	\$1	Thinly Sliced Herb Roasted Top Round,	
		Caramelized Onions, Swiss Cheese	
California Burger	\$10	and Mushroom-Beef Jus	
Black and Blue Burger	\$9		
	***	Tuna or Egg Salad	\$7
Lamb Burger	\$10	On Toasted White, Wheat or Rye Bread	
Harissa Aioli, Baby Spinach and Feta Cheese		With Lettuce, Tomato and Onion	

Items subject to change due to seasonal availability

On Baked Ciabatta Bread

Lunch Menu created by Leon Wisneski

Bistro Salad

All Sandwiches served with Half-Sour Pickle, Coleslaw and choice of Hand Cut Fries, Fruit or

Sandwiches & Pasta





VINEYARD

COMMONS

Executive Chef Chris Diesing

6 Merlot Drive Highland, NY 12528 845.834.2910

www.TheBistroatVineyardCommons.com