

# THE VINEYARD TABLE

---

# MIENU



## BOARDS & SHAREABLES

### Estate Charcuterie Board | 24

Cured meats, seasonal cheeses, pickled spring vegetables, estate honey, grain mustard, assorted crackers.

*Suggested Wine Pairing: Sauvignon Blanc*

### Pimento Cheese Dip | 16

Warm house-made pimento cheese, extra sharp cheddar, estate honey drizzle, toasted flatbread.

*Suggested Wine Pairing: Sauvignon Blanc*

### Sweet or Savory Spring Crepe Board | 20

Two home made crepes: Spring berries & whipped mascarpone or Ham, gruyere & asparagus.

*Suggested Wine Pairing: Rosé*

## SALADS & FLATBREADS

### Spring Garden Salad | 16

Field Greens, rotisserie chicken, fresh strawberries, candied pecans, goat cheese, champagne-honey vinaigrette.

*Suggested Wine Pairing: Sauvignon Blanc*

### Fig & Prosciutto Flatbread | 18

Hand-stretched flatbread, figs, prosciutto, spring onions, gorgonzola, baby arugula, balsamic drizzle.

*Suggested Wine Pairing: Grenache*

### Garden BBQ Chicken Flatbread | 17

Rotisserie chicken, house BBQ sauce, smoked gouda, fresh herbs.

*Suggested Wine Pairing: Merlot*

---

## MAIN PLATES

---

### Lemon-Lavender French Toast | 17

Brioche bread, vanilla custard, fresh berry compote, estate honey, lavender whipped cream.

*Suggested Wine Pairing: Symphony*

### Rotisserie Turkey & Brie Panini | 18

Artisanal bread, rotisserie turkey, brie, fresh strawberries, baby arugula, honey dijonnaise.

*Suggested Wine Pairing: Grenache*

### \*Laurel Benedict | 18

Toasted croissant, rotisserie turkey, poached eggs, lemon-herb hollandaise, fresh microgreens.

*Suggested Wine Pairing: Brut*

### Vineyard Shrimp & Grits | 21

Stone-ground creamy grits, spring asparagus, caramelized vidalia onions, white wine herb cream sauce, fresh herbs.

*Suggested Wine Pairing: Chardonnay*

### \*Braised Short Rib Hash | 22

Slow-roasted short rib, roasted fingerling potatoes, poached egg, red wine demi-glaze.

*Suggested Wine Pairing: Cabernet Sauvignon*

## SHAREABLE SIDES

Roasted Fingerling Potato Hash	7
Stoneground Cheese Grits	7
Lemon Garlic Asparagus	7
Side Garden Salad	7

## SWEET ENDINGS

### Key Lime Pie | 15

Graham cracker crust, berry puree with lavender whipped cream.

*Suggested Wine Pairing: Symphony*

### Pain Au Chocolat | 14

Pain au chocolat, fresh berries, vanilla crème anglaise with chocolate ganache.

*Suggested Wine Pairing: Cabernet Sauvignon*

*\*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.*

Follow Us @Laurel Haven Estate  
[www.LaurelHavenEstate.com](http://www.LaurelHavenEstate.com)