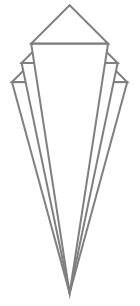


BURKLEE HILL VINEYARDS



1109 BROADWAY AVENUE · THE HISTORIC KRESS BUILDING

SHAREABLES

FOCACCIA 8

freshly baked, traditional focaccia topped with pecorino served with herb infused olive oil

SHISHITO PEPPERS 11

blistered shishito peppers with crumbled feta & chili flakes sprinkled with sherry vinegar & lemon aioli

ARTICHOKE SCHMEAR 10

Burklee Hill's classic spinach & artichoke schmeat served with toasted baguette

BRUSCHETTA 9

golden crostini topped with tomatoes, basil, & fresh mozzarella

CHARCUTERIE 32.5

a curated selection of premium cheeses & thinly sliced meats, served with toast, grapes, nuts, dried fruits, & fresh apple

SALADS

VINEYARD 10

European lettuce, feta, tomato, cucumber, red onion, radish

AUTUMN 13

baby spinach, tomato, smoked almonds, crisp prosciutto, dried cherries
bleu cheese

CAESAR 12

romaine, arugula, pecorino, croutons, lemon garlic dressing



@BURKLEEHILLVINEYARDS

#cultivatelifesmoments

PANINI

KETTLE COOKED SEA SALT CHIPS

GRETCHEN 10

fresh mozzarella, white cheddar, swiss, tomato

LISANNA 12

turkey, prosciutto, brie, spinach, spiced jam

TORINO 12

roast chicken, white cheddar, honey mustard, apple slices, red onion

CUBANO 13

pork belly, tavern ham, swiss cheese, pickle, house mustard

PIZZETTE

TEN INCH ROUND

RITA 10

house marinara sauce with sliced tomato, fresh mozzarella & basil leaves

BRUNO 12

house marinara sauce with sliced Italian sausage, pepperoni, salami & prosciutto

MAGGIO 14

Béchamel sauce with a blend of mushrooms, shallot, & spices, topped with fresh arugula in white truffle oil

BURKLEE 12

Béchamel sauce with mozzarella, prosciutto feta, shallot, pistachios, & honey drizzle

PEPE 13

Béchamel sauce with mozzarella, bleu cheese, shaved beef, shallot, & arugula

DESSERT 8

CRÈME BRÛLÉE

rich vanilla custard with hand torched caramelized sugar glass

POT DE CRÈME

rustic cinnamon infused chocolate custard with strawberries & pound cake

DRINKS 2

Iced Tea · Ginger Ale · Coffee

We thank you for your support & patronage. Burklee Hill Vineyards is our family owned winery & bistro striving to produce exceptional wines.

-ELIZABETH & CHACE HILL

EXECUTIVE CHEF · ANIESTO GARCIA

MANAGER · BENJAMIN HERNÁNDEZ, WSET III

Consuming raw or undercooked eggs, beef, poultry, milk products, pork, or shellfish may increase your chances of foodborne illness