

The Grapevine



Restaurant & Catering
New American Casual

FALL SALADS

VERY PEACHY

Lettuce Blend, Dried Cranberries,
Fresh Locally Grown Peaches,
Candied Walnuts, Crumbly Bleu,
Roasted Pork Loin,
House Made Apricot Dressing 13.50

HARVEST COBB

Spring Mix, Grilled & Chilled Chicken,
Pumpkin Seeds, Candied Walnuts,
Hard Boiled Egg, Almonds, Crumbly Bleu,
Dried Cranberries, Vidalia Onion Dressing 13.50

ASIAN CAESAR

Grilled Red Romaine Hearts, Panko Toast, Crispy
Pearls, Seared Yellowfin Tuna, Miso Dressing 15

COUS COUS AND ROASTED VEGETABLE

Root Vegetables, Kale Blend,
Maple Vinaigrette 13.50

VEGETABLE AND QUINOA

Kale Blend, Pickled Raisins, Apricot Dressing 13.50

BRIE AND BEET

Phyllo Wrapped Brie, Arugula, Crispy Pearls,
Grilled Pear, Apricot Dressing 13.50

SQUASH MEDLEY

Spaghetti Squash, Butternut Squash,
Greens, Pickled Raisins, Maple Vinaigrette 13.50



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