



The Farmhouse Bistro



Serving Lunch Daily

11:00 am—3:00 pm

(p) 518-234-9148 (f) 518-234-3792

shop@grapevinefarms.com

www.grapevinefarms.com

Beverages

<i>Unsweetened Iced Tea, Coffee (Regular & Decaf), Hot Tea</i>	\$1.75
<i>Hot Harney & Sons Tea, Flavored Iced Tea, Lemonade</i>	\$2.25
<i>Coke, Diet Coke, Sprite, Ginger Ale, Club Soda</i>	\$2.25
<i>Bottled Water, Milk, Chocolate Milk</i>	\$2.25
<i>Apple Juice</i>	\$2.50
<i>Boylan Sodas—Root Beer, Crème, Black Cherry, Orange, Birch Beer</i>	\$2.75

Beer

<i>Samuel Adams Boston Lager</i>	—\$5
<i>Samuel Adams IPA</i>	—\$5
<i>Samuel Adams Seasonal</i>	—\$5
<i>Peroni</i>	—\$5
<i>Miller Lite</i>	—\$4

Wine—\$6.00 Glass / \$23.00 Bottle

<i>Farmhouse Red—Dry Red—Cab/Merlot</i>
<i>Grape Escape—Dry Red Blend</i>
<i>Garden Gazebo Chardonnay—Dry White</i>
<i>Farmhouse White—Semi-Dry White</i>
<i>Three Dachshund Riesling—Semi-Dry White</i>
<i>Fireside Blush—Semi-Sweet Blush</i>

The Finishing Touch

Cheesecake and Cakes - \$5.25 Ala-mode \$6.75

Homemade Cookies - \$1.50

Cup or Cake Cone

Kiddie - \$1.50

Small - \$2.50

Medium - \$3.75

Large - \$5.00

Sugar Cone - Add \$.50

Toppings - \$.75 each

Sundaes - Ice Cream, One Topping, Whipped Cream, Nuts, Cherry

Regular - \$4.00

Large - \$5.50

Additional Toppings - \$.75 each

Cookie Sundaes - Cookie, Ice Cream, One Topping, Whipped Cream, Nuts, Cherry

Regular- \$5.50

Large- \$6.75

Additional Toppings - \$.75 each

Floats - Pick Your Soda and Ice Cream \$4.75

Milkshakes - Pick Your Flavor \$4.75

Homemade Ice Cream Sandwich \$5.50

Cheesecake and Cakes

Cheesecake - Ask Your Server

*Peanut Butter Pie***

Carrot Cake

Chocolate Layer Cake

*Flourless Chocolate Torte***

Italian Lemon Cream Cake

Molten Chocolate Cake

Homemade Cookies

Applesauce Raisin

Chocolate Chip

Chocolate Drop

Chocolate Half Moon

Chocolate Jumble

Fudge Fancy

Peanut Butter

Jane's Ice Cream Flavors

*Cappucino Kahlua Caylypso***

*Cherry Chocolate Chunk***

*Coconut Almond Joy***

*Killer Chocolate***

*Mint Chip***

*Raspberry Sorbet***

*Strawberry***

*Vanilla Bean***

Toppings

Caramel

Hot Fudge

*M&M's***

** Gluten Free Ingredients

We Are Not An Allergy Free Facility

Soup Of The Day

1—Cup \$3.95 # 2—Bowl \$5.50

#4—Bistro Combo—\$9.95

- A. 1/2 Grapevine's Famous Chicken Salad Sandwich on Whole Grain Bread,
Garden Salad or a Cup of Soup
- B. 1/2 Tuna Salad Sandwich on Rye Bread,
Garden Salad or a Cup of Soup
- C. 1/2 Classic BLT on Toasted White Bread, Garden Salad or a Cup of Soup

Sandwiches

Includes One Side Of Your Choice:

Side of the Day, Chips & Pickle**, Side Salad**, Coleslaw, Chickpea Salad,** Soup(+\$1)
Substitute Breads with Gluten Free Bread (+\$2)

#5—Grapevine's Famous Chicken Salad***—\$10.95

All-White Meat Chicken, Wine Infused Cranberries, Walnuts, Celery, Mayo
and Lettuce Served on Whole Grain Bread

#6—The Chickpea Salad Wrap—\$8.95

Classic Hummus with Marinated Chickpeas, Black Olives,
Roasted Red Peppers and Green Olives,
Spinach and Tomato in a Tomato Basil Wrap

#7—One Fun Guy***—\$10.95

Pan Seared Portobello Mushroom in a Balsamic Glaze and Provolone Cheese
on a Toasted Ciabatta Roll with Lettuce and Tomato

#8—Beef and Cheese Panini—\$10.95

Seasoned Roast Beef, Swiss Cheese and Coleslaw on White Bread

#9—Tuna Melt Panini***—\$10.95

White Meat Tuna, Celery, Mayo and Seasonings with Swiss on Rye

#10—The Avocado BLT***—\$9.95

Traditional Bacon, Lettuce, Tomato with an Avocado Spread on Toasted White Bread

#11—Turkey Reuben Panini—\$10.95

Sliced Turkey Breast, Swiss Cheese, Sauerkraut and Russian Dressing on Rye

#12—The Proud Strutter—\$10.95

Warm Sliced Turkey Breast with Cranberry Mayo, Homemade Stuffing
and Provolone Cheese Served on Toasted Ciabatta Roll

#13—Quiche Of The Day—\$9.95

Homemade Quiche served with Side Salad

*** Gluten Free Ingredients when substituting bread
We Are Not An Allergy Free Facility

Specialty Salads

Your Choice of Dressings (served on the side):

*Bleu Cheese, Ranch, Asian Sesame, Parmesan Peppercorn, Raspberry Vinaigrette, Russian, Balsamic Vinaigrette**, Lemon Vinaigrette***

#14—Seared Salmon Salad*—\$10.95**

Seared Salmon (cooked to order) topped with Dill on Fresh Spinach, Feta Cheese, Cherry Tomatoes and Croutons Includes Dinner Roll

#15—Farmhouse Salad*—\$10.95**

Mixed Greens, Carrots, Celery, Cucumber, Apples, Mandarin Oranges, Walnuts & Feta Cheese with Wine Infused Cranberries Includes Dinner Roll

#16—Spinach Salad*—\$10.95**

Fresh Spinach, Hard Boiled Egg, Chopped Bacon, Tomato, Red Onion, Croutons Includes Dinner Roll (Add Feta Cheese—\$1.00)

#17—Taco Salad Bowl*—\$10.95**

Seasoned Ground Beef, Lettuce, Tomato, Black Olives, Cheddar Cheese, Mild Salsa and Sour Cream on the side. Served with Tri-Colored Tortilla Strips

Specialty Salad Add-On's—\$3.25

Add To Your Favorite Specialty Salad Above—Dinner Roll (\$1.00)

*Chicken Salad***

*Turkey Breast***

*Seared Salmon***

*Tuna Salad***

*Grilled Portobello Mushroom***

*Roast Beef***

Sides—\$2.75

*Chips & Pickle** Side Salad** Chickpea Salad** Coleslaw Side of the Day*

19—Just For Kids (10 and under please) - \$6.00

Includes One Kid's Side: Chips & Pickle, Applesauce or Sliced Apple and a Kid's Beverage (Milk, Apple Juice, Lemonade or Iced Tea)

Hot Dog on Bun

1/2 Peanut Butter and Jelly Sandwich

Macaroni and Cheese

1/2 Grilled Cheese Sandwich (American, Swiss or Provolone)

#20—Kid's Sides—\$2.00

*Chips & Pickle***

*Applesauce***

*Sliced Apple***

*** Gluten Free Ingredients*

**** Gluten Free Ingredients When Excluding Croutons and Dinner Roll*

We Are Not An Allergy Free Facility



Country Shop, Bistro and Wine Cellar

Established in 2002, this 1850's farmhouse was converted into a shopping experience unlike any other. Inside you'll find three floors of themed rooms filled with a large selection of merchandise from local, national & world-renowned companies. We offer a huge selection of scents from Yankee Candles, Colonial Candles & Woodwick Candle. Jewelry by Brighton, Alex & Ani, Crislu, Annaleece, Chavez for Charity & Periwinkle. Clothing and accessories by Vera Bradley, Brighton, Spartina 449, Noelle and Charlie Paige. Lotions and soaps by Crabtree and Evelyn, Inis Archipelago, Naked Bee and Sally Ander. You'll find seasonal decoration, home accessories & homemade cookies. If you haven't tried one of our famous Chocolate Jumbles, try one today.

Or consider ordering our chicken salad which competed at the World Food Championships in Las Vegas. After enjoying your lunch, come browse. Don't miss our Wine Cellar, which is located outside, at the back of the building. We feature all New York State wine & offer complimentary daily tastings.

*Book Your Next Special Event With Us
Menu and Contract Available at www.grapevinefarms.com*

Thank you for joining us.

Tim and Tracy Purcell

Find us on 