



# ROCKWAY

VINEYARDS

## STARTERS

**SOUP DU JOUR \$8**

**SPICY DILL PICKLE SHRIMP \$16**

CAJUN MARINATED SHRIMP, GREEN ONION, FRESH DILL AND PARSLEY, ANCHO CHILI SALT, LEMON GARLIC AIOLI, FRIED PICKLE, SLAW

**PEAR AND BRIE BRÛLÉ \$18**

WHITE WINE PEAR CHUTNEY, POACHED PEAR, HONEY BRULÉ, CROSTINI

**JALAPEÑO POPPER DIP \$16**

CREAM CHEESE AND PEPPER JACK, PICKLED JALAPENOS, BACON FAT BREAD CRUMB TOPPING, TORTILLA CHIPS

**BLACK AND BLUE STEAK BITES \$20**

GRILLED PEPPERCORN STRIPLOIN, BLUE CHEESE, BACON BITS, SCALLION OIL CHIMICHURRI

## SALADS

*add chicken or shrimp \$6 | add steak \$7*

**HOUSE SALAD SMALL \$8 | LARGE \$14**

CUCUMBER, CHERRY TOMATO, PICKLED ONION, SHREDDED CARROT, SPRING MIX, SHAVED RADISH, RED WINE AND ROASTED GARLIC VINAIGRETTE

**CAESAR SALAD SMALL \$9 | LARGE \$15**

ROMAINE, PARMESAN, BACON BITS, GARLIC CROUTONS, CAESAR DRESSING, LEMON WEDGE

**SEA AND GARDEN \$18**

ROASTED MARINATED BEETS, SMOKED SALMON, SHAVED CUCUMBER, CRISPY CAPERS, GOAT CHEESE, BABY SPINACH, CANDIED PUMPKIN SEEDS, LEMON POPPY VINAIGRETTE

## FROM THE FRYER

**FRIES WITH PEPPERCORN AIOLI \$6**

**SWEET POTATO FRIES WITH CHIPOTLE MAYO \$8**

**ONION RINGS \$8**

**CHIPS AND HOUSE-MADE SALSA \$9**

## HANDHELDS

*served with fries, house salad, or upgrade to Caesar for \$2*

**SMASHROCK BURGER \$16**

TWO 3OZ SMASH PATTIES, LETTUCE, TOMATO, ONION, HOUSE MADE PICKLE, BURGER SAUCE, AGED CHEDDAR, HERB AND GARLIC BRIOCHE

\*ADD BACON \$2

**SMOKEHOUSE BURGER \$18**

6OZ GRILLED PATTY, MAPLE BACON WHISKY, BBQ GLAZE, PEPPER JACK CHEESE, PICKLED JALAPEÑO, SMOKED PEPPERCORN AIOLI, SLAW, HERB AND GARLIC BRIOCHE



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## HANDHELDS

### TRIPLE DECKER CHICKEN CLUB \$17

GRILLED OR CRISPY CHICKEN, MAPLE BACON, LETTUCE, TOMATO, AGE CHEDDAR, HERB RANCH, TEXAS TOAST

### PORK BELLY BÁNH MÌ \$18

SLOW ROASTED PORK BELLY, CHILI BASIL AIOLI, PINEAPPLE GLAZE, PICKLED CARROT AND DAIKON RADISH, FRENCH ROLL, HERBS AND MIXED GREENS

### BUFFALO CHICKEN WRAP \$16

CAJUN CHICKEN TENDERS, BUFFALO SAUCE, PEPPER JACK CHEESE, LETTUCE, TOMATO, HERB RANCH

## MAINS

### FISH AND CHIPS \$21

BEER BATTERED HADDOCK, HOUSE CUT FRIES, TARTAR SAUCE, COLESLAW, LEMON WEDGE

### LINGUINI BOLOGNESE \$24

SLOW COOKED SAUSAGE AND BEEF BOLOGNESE, BASIL OIL, PARMESAN, GARLIC BREAD

### SESAME MISO NOODLES \$20

RICE NOODLES, SPICY MISO SAUCE, STIR FRIED VEGGIES, EDAMAME, SCALLIONS, TOASTED SESAME SEEDS

### HONEY ROASTED CHICKEN \$28

THYME AND GARLIC BRINED CHICKEN, WHITE WINE HONEY GLAZE, CUCUMBER FENNEL SLAW, CRISPY SPICED FINGERLINGS, CHICKEN JUS

### ALL DAY BREAKFAST \$12

TWO EGGS, CHOICE OF BACON, PEAMEAL OR SAUSAGE, HOME FRIES, TOAST

## PIZZA & WINGS

### CARNIVORE \$19

MARINARA, MOZZARELLA, PEPPERONI, BACON, ITALIAN SAUSAGE

### TUSCAN \$17

GARLIC OIL, MOZZARELLA, PARMESAN, OLIVES, ZUCCHINI, ARUGULA, CHERRY TOMATOES, BASIL

### CHICKEN WINGS \$15

POUND OF JUMBO WINGS, BLUE CHEESE DIP, CARROT AND CELERY STICKS

CHOICE OF SAUCE: MILD, MEDIUM, HOT, BUFFALO, HONEY GARLIC, WHISKY BBQ  
DRY RUB: CAJUN, SALT AND PEPPER, GREEK LEMON AND OREGANO

## DESSERT

### NY STYLE CHEESECAKE \$10

SEASONAL COMPOTE, FRESH BERRIES