WEEKEND FOOD MENU

AVAILABLE FRIDAY - MONDAY



CREATE THIS SAVORY, YET SWEET SOUP





<u>Shareables</u> <u>Flat Breads</u>

	D			
1	BAKED CAMEMBERT		CHEESE	A.,
	A WHEEL OF CAMEMBERT, TOPPED WITH OUR		TOMATO SAUCE AND MOZZARELLA CHEESE.	\$11
	FIG SPREAD WRAPPED IN A PUFF PASTRY, AND		Department	
	BAKED TO A GOLDEN-BRROWN DELICIOUSNESS.		PEPPERONI	
			TOMATO SAUCE, PEPPERONI SLICES &	\$12
\otimes	GIANT PRETZEL		MOZZERELLA CHEESE.	
	A GIANT SALTED PRETZEL SERVED WITH YELLOW	\$9		
	MUSTARD FOR DIPPING.		VEGETARIAN	
			TOMATO SAUCE, VEGAN MOZZARELLA CHEESE,	\$12
	BURGERS (SERVED W/CHIPS & PICKLE)		MUSHROOMS, ROASTED RED PEPPERS $\&$	
	*Can be served on Lettuce Wrap		KALAMATA OLIVES.	
(BEYOND BURGER		Feta & fig	
•	4 oz. Beyond Burger w/ Lettuce on a	\$12	TOPPED WITH FIG SPREAD, FETA CHEESE $\&$	\$13
	a Kaiser Roll.		PROSCIUTTO.	
*	W/CHEESE	\$13		
			BBQ CHICKEN	
	CLASSIC HAMBURGER		SWEET BABY RAYS BBQ SAUCE, MOZZARELLA	\$13
	4 Oz. Burger w/lettuce on a Kaiser Roll.	\$11	CHEESE, SLICED ONION & GRILLED CHICKEN	
	W/CHEESE	\$12	CHUNKS.	
	BLUE HEARTH PORTABELLA BURGER			
*	BLUE HEARTH PORTABELLA BURGER		SANDWICHES	
3	BLUE HEARTH PORTABELLA BURGER BAKED PORTOBELLO MUSHROOM WITH A		<u>SANDWICHES</u>	
		\$11	SANDWICHES HAM & CHEESE PANINI	
	BAKED PORTOBELLO MUSHROOM WITH A	\$11	-	\$15
	BAKED PORTOBELLO MUSHROOM WITH A HOUSE CRANBERRY-ONION SAUCE AND BLEU	\$11	Ham & Cheese Panini	\$15
	BAKED PORTOBELLO MUSHROOM WITH A HOUSE CRANBERRY-ONION SAUCE AND BLEU	\$11	HAM & CHESE PANINI SLICED HAM & SWISS CHEESE ON CIABATTA	\$15
	BAKED PORTOBELLO MUSHROOM WITH A HOUSE CRANBERRY-ONION SAUCE AND BLEU CHEESE ON A KAISER ROLL.	\$11	HAM & CHESE PANINI SLICED HAM & SWISS CHEESE ON CIABATTA	\$15
	BAKED PORTOBELLO MUSHROOM WITH A HOUSE CRANBERRY-ONION SAUCE AND BLEU CHEESE ON A KAISER ROLL.	\$11	HAM & CHEESE PANINI SLICED HAM & SWISS CHEESE ON CIABATTA BREAD.	\$15 \$15
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THANK YOU FOR CHOOSING BREAUX VINEYARDS! WE HOPE YOU ENJOY YOUR VISIT WITH US. WHEN YOU HAVE MADE YOUR WINE AND/OR FOOD SELECTIONS, PLEASE COME UP TO THE MAIN BAR TO ORDER.

NEED RECOMMENDATIONS? ASK OUR STAFF BEHIND THE BAR FOR SUGGESTIONS!

WINES

White and Rosé Wi	RED WINES								
	BOTTLE	<u>GLASS</u>		BOTTLE	<u>GLASS</u>				
EQUATION WHITE	\$20		EQUATION RED	\$22	\$9				
2020 Rosé	\$26	\$10	2019 Marquis de Lafayette	\$30	\$13				
2020 Sauvignon	\$31	\$13	2017 Meritage	\$45	\$15				
2019 Chardonnay Reserve	\$38	\$14	2015 MERLOT	\$46					
2020 VIOGNIER	\$32	\$13	2016 Merlot	\$46	\$15				
			2014 Nebbiolo	\$57	\$23				
			2016 Nebbiolo	\$68	\$23				
			2016 PETIT VERDOT	\$53					
			2017 CABERNET SAUVIGNON	\$50					
OFF DRY AND SWEET \	SPARKLING WINES								
2020 JENNIFER'S JAMBALAYA	\$28	\$12	2017 Breauxmance	\$42					
2020 ORLEANS	\$31	\$13							
2020 CHERE MARIE	\$20	\$8							
2017 SOLEIL (350 ML)	\$50								
TASTINGS									
TRADITIONAL TASTING A BREAUX WINE ASSOCIATE WILL LEAD YOU THROUGH OUR CURRENT SELECTION OF SIX AMAZING WINES. AVAILABLE ON A FIRST COME, FIRST SERVED, BASIS									
HOLIDAY TASTING MAKE THIS HOLIDAY SEASON SPECIAL WITH THE PERFECT PAIRING FOR YOUR TRADITIONAL HOLIDAY MEALS. ENJOY A TASTE OF THREE OF OUR SELECT WINES TO PAIR WITH YOUR TURKEY, ROAST AND HAM.									
HOLIDAY MULLED WINE WARM UP WITH BREAUX'S OWN MULLED WINE. OUR COLD WEATHER FAVORITE IS MADE FROM OUR EQUATION RED AND ROBIN'S NEST SPICES (AVAILABLE FOR SALE IN OUR TASTING ROOM) TO CREATE THE PERFECT MEDLEY OF AROMA & TASTE.									
			In Breaux Vineyards' Souvenie	ER MUG	\$14				