

Knapp

VINEYARD RESTAURANT
Cayuga Lake - Finger Lakes

LIGHTER FARE

Crab, Spinach & Artichoke Dip - Creamy blend of spinach, lump crab, cream cheese, chevre & artichoke hearts topped with provolone and baked. Served with cumin dusted herb tortilla crisps. \$13

Pâté - Classically prepared French chicken liver pâté, served with cornichons, balsamic bacon jam, pickled onions & warm artisan baguette. A Knapp favorite!. \$13.50

FLX Poutine - Hand cut crisp pomme frites with grapevine smoked salt, Cabernet Sauvignon caramelized onions, cheese curds, Cabernet Demi Glace "gravy". \$11. *Add smoked pulled pork - \$2*

Local Cheese Board - Four local cheese selections, warm artisan baguette, balsamic bacon jam, Prosciutto Di Parma, hot pickled onion, Adriatic fig jam, country olive mélange. \$13.50 *Add country Pate - \$2*

Brie En Croute - French Brie in puff pastry, Adriatic Fig Jam, Medjool Dates, Prosciutto Di Parma, Flatbread crackers, Balsamic reduction. \$13

Truffled Artichoke Hearts - Artichoke hearts lightly battered and fried, truffle oil, chopped parsley, shaved Parmesan, garlic truffle oil. \$11

Arancini - Fresh mozzarella in parmesan risotto with panko breadcrumbs & fried. Served in a basil pesto, parmesan Pomodoro sauce. \$8./one \$12./two

SOUPS

Acorn & Butternut Squash - \$5.50 cup \$6.50 bowl

Wild Mushroom Merlot - Chef's Signature \$5 cup \$6 bowl

Soup Du Jour - \$5.50 cup \$6.50 bowl

ENTRÉE SALADS

Bacon Bleu - Field greens, bacon lardons, Muranda Farms Blue Cheese, Riesling plumped raisins and golden raisins, over-easy farm raised egg, cucumber, pepitas, and herbed balsamic vinaigrette. \$12.50

Seafood Avocado Tower - Lump crab and shrimp salad, European cucumber, field greens, avocado salad, tomato concassé, Cilantro aioli, Sriracha citrus aioli. \$14

FLX Cobb - Romaine and Boston Bibb lettuces, bacon lardons, diced avocado, cucumber, grape tomato, Muranda Farms Blue Cheese, farm fresh boiled egg, Dijon and red wine vinaigrette. \$12.50

Seared Ahi Tuna - Fresh Ahi tuna seared with Chinese 5 spice & sesame seeds, over ancient grains blend with crisp greens, Sriracha aioli, cilantro aioli, soy vinaigrette, and pickled onions. \$14

Beet & Chevre - Braised beets, crisp field greens, Lively run Chevre crumbles, pepitas, Riesling plumped raisins and golden raisins, herbed balsamic vinaigrette. \$12.50

SIDES

Basket of Pomme Frites - House cut fries with Grapevine smoked Seneca salt & Garlic Aioli \$4.5

Field Greens Salad - Choice of Dressing \$5

Half-Sour pickles \$3

knappwine.com | 607.930.3495
2270 Ernsberger Rd, Romulus, New York

SANDWICHES & BURGERS

All sandwiches and burgers served with House Made Cayuga Caviar, corn tortilla crisps and half sour pickles.

Knapp Burger - 8oz. Angus burger grilled to preference, topped with smoked gouda, balsamic bacon jam, Boston lettuce, roasted garlic balsamic aioli on a fresh brioche roll. \$14.50

"Bork" Burger - A Knapp favorite. Grilled local pork and angus beef burger topped with provolone cheese & balsamic bacon jam. Served on a brioche roll with Moroccan pepper aioli, Boston bibb and tomato. \$15.

Chicken & Avocado - Chicken breast (Fried or Grilled), pickled onions, Gruyere, tomato concassé, diced citrus avocado and Boston lettuce on a fresh Telera roll with cilantro aioli. \$14.50

Quinoa & Black Bean Burger - Quinoa and black bean burger with spices and vegetable mélange, pan seared and topped with feta cheese and caramelized onion. Served on Brioche with bibb lettuce, tomato and harissa sauce. \$13.50

Pulled Pork - 20 hour braised and smoked pulled pork, sweet & smoky BBQ sauce, pickled red cabbage caraway slaw, on fresh Telera roll with chive aioli. \$14. *"Pittsburg Style" w/ Pomme Frites on top - add .75*

Finger Lakes Melt - Thick cut fresh sourdough bread, Muranda Farms S.O.B. Cheddar, Cuba N.Y. Cheddar, Smoked Gouda, baby spinach, tomato concassé and garlic aioli. Hot pressed Panini style golden brown with roasted garlic compound butter. \$12.50 *Add Balsamic Bacon Jam- add \$1.5*

Harvest Chicken Wrap - Poppy seed sweet chicken salad, field greens, cucumber, Riesling raisins & golden raisins, grapes, feta cheese and almonds in a grilled herb garlic tortilla wrap. \$13.

LUNCH ENTRÉES

Crab & Shrimp Cake - Our signature lump crab & gulf shrimp cake, pan seared and baked. Limoncello citrus chive aioli, pickled red cabbage caraway slaw, Sriracha citrus aioli, ancient grains and vegetable blend. \$17.50

Braised Brisket - 20 hour slow braised, USDA Choice Aged, tender brisket, Cabernet and wild mushroom demi glace, Muranda Farms Blue Cheese, panko fried risotto cake, sautéed vegetable, balsamic reduction. \$17.50

Chicken Vodka Pasta - Bucatini pasta enrobed in a rich vodka parmesan and tomato cream with sautéed baby spinach, tomatoes and roasted garlic. Topped with asiago & a panko parmesan fried chicken breast. \$17

Coquilles St. Jacques - Fresh bay scallops sautéed with mushrooms in a rich sherry and parmesan cream sauce & topped with asiago, panko breadcrumbs, and baked. Served with a dressed field greens salad. \$17.50

Lobster & Shrimp Mac & Cheese - Ditallini pasta enrobed in a rich lobster Alfredo sauce with gulf shrimp and a 4 cheese blend, topped with Japanese breadcrumbs and asiago cheese shavings and baked. Served with a dressed field greens salad. \$17.

Culurgiones - Ancient Sardinian ravioli resembling wheat. Made using housemade semolina pasta and filled with Yukon gold potato, tarragon, parmesan, garlic and spices. Hand folded and boiled. Served in a pool of basil pesto and Parmesan pomodoro, with fried garlic and shaved asiago cheese. **limited quantities daily* \$17.50