



# VIN DU LAC

VINEYARD, FARM, BISTRO, WINERY

## STARTER MENU Avail. 12-8pm

## LUNCH MENU Avail. 12-3pm

### SNACKS

OLIVES Mixed olive selection	\$5.00
BAGUETTE SLICES Locally baked fresh baguette w/butter	\$6.00
ARTISAN CHEESE Chef's choice 1.5 oz cheese plate	\$10.00
HOUSE CUT FRITES Truffled or Plain	\$10.00

### STARTERS & SHAREABLES

BAKED BRIE** With fruit preserves & crackers	\$12.00
FLATBREAD** Prosciutto, goat cheese & Riesling Jelly Ask about seasonal options	\$13.00
CHARCUTERIE & FROMAGE Assorted cheeses & meats w/pickles, fruit, crackers or baguette, small or large avail.	\$16/\$28
SIDE HOUSE-CUT FRITES Add to any of the above Starters/Shareables	\$7.00

### LUNCH ENTREES 12pm-3pm

<b>STEAK &amp; FRITES</b> Tender Coulotte, side house-cut frites	<b>\$18.00</b>
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### SALADS & SOUPS

VERTE SALAD* Garden Greens, tossed or side dressing	\$7.00/\$10.00
BLT SALAD* Garden greens, apple wood smoked bacon, Herb roasted croutons, cherry tomatoes, Citrus-tomato seed vinaigrette	\$16.00
STEAK & BLEU CHEESE SALAD Tender Coulotte steak, garden greens, Bleu cheese, tomato, walnut dressing	\$20.00
FRENCH ONION SOUP** Cup or bowl of house made soup	\$6.00 / \$9.00

### SANDWICHES

Includes side frites or side verte, or add F.O. soup for \$2.00	
GRILLED CHICKEN** Caramelized onion, jalapeno, cheddar	\$16.00
P.B.L.T. ** Prosciutto, apple wood smoked bacon, tomato, arugula	\$14.00
CROQUE MONSIEUR ** Ham, Swiss, apple, Mornay sauce	\$16.00
VDL BURGER ** 100% Choice Ground chuck, tomato, garden greens, house made pickles Add Bacon or Egg	\$16.00 \$2.00

\* Gluten Free

\*\*GF option available

Health Department Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase the risk of foodborne illness.