

AMELIA WYNN WINERY

BISTRO

SUNDAY BRUNCH

DINNER 5PM - 9PM
WEDNESDAY - SUNDAY

LUNCH 12PM-3PM
WEDNESDAY - SATURDAY

SUNDAY BRUNCH 11AM-2:30PM

390 WINSLOW WAY E
BAINBRIDGE, WA, 98110

206.451.4965
AMELIAWYNNWINERYBISTRO.COM

FARM TO TABLE CUISINE & AWARD WINNING WINES ON BAINBRIDGE ISLAND

SOUP & SALAD

TOMATO GAZPACHO \$18 | cherry tomatoes, cucumbers, onion, lemon herb crouton, horseradish oil | *add marinated shrimp \$6* GF DF

HEAD LETTUCE SALAD \$16 | Doenjang green goddess dressing, cucumbers, radishes, peas, chives GF

SUMMER GREENS SALAD \$17 | fresh farm lettuce, balsamic reduction vinaigrette, pickled cherry, shaved pecorino GF | *add grilled chicken \$5*

BURRATA SALAD \$20 | romesco dressing, stone fruit, tomatoes, arugula, basil, smoked sea salt GF

BURGERS & SANDWICHES

PROSCIUTTO SANDWICH \$17 | Prosciutto, Camembert, apple, arugula, Dijon mustard, nori salt potato chips

BURRATA SANDWICH \$17 | burrata, cucumber, tomato, pesto, preserved lemon aioli, fresh basil, fennel pollen potato chips

KIMCHI & SALMON TARTINE \$17 | salmon lox, kimchi spread, onion, radish, sprouts, everything bagel spice

BISTRO BURGER \$26 | Wagyu beef, challah bun, cheddar, tomato lettuce, mayo, ketchup, fries | *add fried egg \$4* | *add bacon \$4*

MAINS

CHALLAH FRENCH TOAST \$18 | fresh strawberries, vanilla bean chantilly, maple syrup | *add chocolate sauce \$1*

BELGIAN YEAST WAFFLE \$18 | whipped butter, maple syrup, powdered sugar | *add chocolate sauce \$1*

BISCUIT BENEDICT \$24 | Prosciutto or smoked salmon, poached eggs, sautéed farm greens, hollandaise, on a classic buttermilk biscuit

STEAK & EGGS \$26 | New York strip steak, sunny up eggs, fried fingerling potatoes, farm greens, gremolata GF DF

SUMMER FRITTATA \$22 | roasted cherry tomato, feta, basil GF

BISTRO BREAKFAST PLATE \$24 | two eggs, sausage, bacon, fried fingerling potatoes, sautéed farm greens GF DF

BRUNCH SIDES

BACON \$7 | SAUSAGE \$7 | TWO EGGS \$8 | BISCUIT & LOCAL STRAWBERRY JAM \$8

DESSERT

JAPANESE CHEESECAKE \$17 | matcha milk jam, stone fruits in their juices, candied ginger

S'MORE BROWNIE \$18 | graham cookie butter ice cream, toasted meringue, chocolate sauce

SEASONAL SORBET \$10 | house made with love from seasonally available fruits GF DF

July 26th 2025 | Executive Chef Noel Spivey

Featured Local Farms | Sol Farms | Red Dog Farm | Bees & Greens | Butler Greens | Samish Bay Cheese | Al's Eggs | Foraged & Found Edibles

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**Regarding the safety of consuming fresh, partially cooked fish, information is available upon request.