

AMELIA WYNN WINERY

BISTRO

DINNER

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

TO BEGIN

- HOUSE BAKED BREAD \$8 | lemon rosemary sea salt, summer pesto butter
- WARM HERBED GOAT CHEESE DIP \$18 | spice pistachio almond crust, cherry tomatoes, fennel pollen chips GF
- BLISTERED SHISHITO PEPPERS \$13 | lemon labneh, Calabrian chili honey glaze GF
- GRILLED SPANISH OCTOPUS* \$28 | rose harissa, cucumber, onion, cherry tomato, garbanzo, dill, lemon, squid ink aioli GF DF
- HEAD LETTUCE SALAD \$16 | Doenjang green goddess dressing, cucumber, radish, pea, chive GF
- SUMMER GREENS SALAD \$17 | fresh farm lettuce, balsamic reduction vinaigrette, pickled cherry, shaved pecorino GF
- BURRATA SALAD \$20 | romesco dressing, stone fruit, tomato, arugula, basil, smoked sea salt GF
- TOMATO GAZPACHO \$18 | cherry tomato, cucumber, onion, lemon herb crouton, horseradish oil | add pickled shrimp \$7 GF DF

MAINS

- ALASKAN WEATHERVANE SCALLOPS \$40 | corn puree, couscous, corn, stone fruit, cherry tomato, summer squash, scallions, 'nduja sausage
- SUNSHINE RAVIOLI \$36 | saffron pasta, charred scallion ricotta, grilled petite carrot, summer squash pesto
- SPICY SHRIMP FETTUCCINE \$37 | smoky pepper pomodoro, shichimi togarashi, orange DF
- BRINED BONE-IN CHICKEN THIGH \$34 | bacon, stone fruit, broccoli, white bean puree, Calabrian chili honey glaze GF
- MARKET FISH** \$MP | pea puree, kimchi tartar sauce, malt vinegar fried potatoes, mint GF
- GRILLED PAINTED HILLS BEEF RIBEYE \$47 | king oyster mushroom, miso cauliflower puree, shiso parsley gremolata, summer squash GF
- AGED PORK NEW YORK STEAK \$38 | blueberry tonkatsu sauce, pork fat farm greens, blistered shishito peppers DF

CHEESE & DESSERT

- WEST COAST CHEESE SLATE \$30 | Chimacum Valley Dairy camembert, Samish Bay cheddar, Twin Sisters Whatcom blue
- 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
- ALMOND CAKE \$16 | whipped labneh, cassis liqueur soak, summer berries, berry coulis GF
- SEASONAL SORBET \$10 | house made with love from seasonally available fruits DF GF

July 20th 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.