

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

206.491.4965
AMELIAWYNNWINERYBISTRO.COM

FARM TO TABLE CUISINE & AWARD WINNING WINES ON BAINBRIDGE ISLAND

MAINS

- 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, chimichurri
- 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*
- SPRING OPEN FACED FRITTATA \$22** | asparagus, peas, mushrooms, feta, pickled ramps
- BISTRO BREAKFAST PLATE \$24** | two eggs, sausage, bacon, fried fingerling potatoes, sautéed farm greens
- PROVENCAL PROSCIUTTO SANDWICH \$17** | Prosciutto, Camembert, apple, arugula, Dijon mustard, nori salt potato chips
- BISTRO BURGER \$26** | Wagyu beef, challah bun, cheddar, tomato lettuce, mayo, ketchup, fries

LIGHT BITES

- KIMCHI DIP \$17** | radish, cream cheese, black sesame, nori salted chips
- FRENCH FRIES* \$10** | fennel pollen, preserved lemon aioli GF DF
- GRILLED SPANISH OCTOPUS* \$28** | tart apple salsa, deep fried fingerling potatoes, black garlic aioli GF

SALADS

- BIBB SALAD \$13** | shallot Dijon vinaigrette, chives GF DF
- SPRING GREENS SALAD \$17** | honey miso ginger dressing, apples, beets, pickled carrots, pepitas, scallions GF DF | *add grilled chicken \$5*
- BURRATA SALAD \$20** | asparagus, peas, mint, radish, Calabrian chili vinaigrette, pistachio dukkah

BRUNCH SIDES

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

DESSERT

- WARM CHOCOLATE BROWNIE \$18** | brown butter vanilla ice cream, miso caramel, candied cacao nibs
- BRULEED BASQUE CHEESECAKE \$17** | grilled rhubarb and strawberry compote, ginger shortbread
- SEASONAL SORBET \$10** | house made with love from seasonally available fruits GF DF

May 11th 2025 | Executive Chef Noel Spivey

Featured Local Farms | Shady Acres | Red Dog Farm | Bees & Greens | Foraged and Found Edibles | Island Spring | Painted Hills Ranch

*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.