

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

206.491.4965
AMELIAWYNNWINERYBISTRO.COM

FARM TO TABLE CUISINE & AWARD WINING WINES ON BAINBRIDGE ISLAND

TO BEGIN

HOUSE BAKED BREAD \$8 | fennel pollen, chive lemon butter

BIBB SALAD \$13 | shallot dijon vinaigrette, chives, radish, mint GF DF

SPRING GREENS SALAD \$17 | honey miso ginger dressing, apples, beets, pickled carrots, pumpkin seeds, scallions GF DF

BURRATA SALAD \$20 | asparagus, peas, mint, radish, calabrian chili vinaigrette, pistachio dukkah GF

NETTLE & POTATO SOUP \$18 | asparagus, peas, lemon labneh, garlic chips GF

KIMCHI DIP \$17 | radish, cream cheese, black sesame, nori salted chips GF

FRIED BRUSSELS SPROUTS \$18 | hummus, rose petal harissa, sumac, za'atar GF DF

GRILLED SPANISH OCTOPUS* \$28 | tart apple salsa, fingerling potatoes, black garlic aioli GF DF

MAINS

ALASKAN WEATHERVANE SCALLOPS & PARISIAN GNOCCHI \$40 | chives, charred scallion, cream, lemon, parmesan bonito bread crumbs

FETTUCCHINE PRIMAVERA \$35 | spring pesto, asparagus, peas, roasted mushrooms, pecorino

BRINED BONE-IN CHICKEN THIGH \$36 | bacon, roasted mushrooms, raab, white bean puree, Calabrian chili honey glaze GF

MARKET FISH** \$MP | everything bagel spice, beets, lemon labneh, shaved fennel, dill GF

GRILLED PAINTED HILLS NEW YORK STRIP \$45 | chimichurri, fried fingerling potato, charred leek GF DF

SPICED UMPQUA VALLEY LAMB SHORTLOIN CHOP \$40 | green tahini, pearl couscous, Tokyo turnips, preserved lemon, feta, parsley, mint

CHEESE & DESSERT

WEST COAST CHEESE SLATE \$30 | Chimacum Valley Dairy camembert, Samish Bay cheddar, Twin Sisters Whatcom blue

BRULEED BASQUE CHEESECAKE \$17 | grilled rhubarb and strawberry compote, ginger shortbread

WARM CHOCOLATE BROWNIE \$18 | brown butter vanilla ice cream, miso caramel, candied cacao nibs

LEMON POSSET \$16 | lemon poppy seed almond sponge, toasted elderflower meringue, mint GF

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

May 16h 2025 | Executive Chef Noel Spivey

Featured Local Farms | Shady Acres | 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.