

AMELIA WYNN WINERY

BISTRO

LUNCH

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

LIGHT BITES

- HOUSE BAKED BREAD \$8 | fennel pollen, chive lemon butter
- KIMCHI DIP \$17 | radish, cream cheese, black sesame, nori salted chips
- FRIED BRUSSELS SPROUTS \$18 | hummus, rose petal harissa, sumac, za’atar GF DF
- 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

SOUP & SALAD

- BIBB SALAD \$13 | shallot dijon vinaigrette, chives, radish, mint GF DF
- SPRING GREENS SALAD \$17 | honey miso ginger dressing, apples, roasted beets, pickled carrots, pumpkin seeds, scallions GF DF
add grilled chicken \$5
- BURRATA SALAD \$20 | asparagus, peas, mint, radish, Calabrian chili vinaigrette, pistachio dukkah GF
- NETTLE & POTATO SOUP \$18 | asparagus, peas, lemon labneh, garlic chips GF

MAINS

- MAC N’ CHEESE \$16 | orecchiette pasta, four cheese sauce, panko crumble | *add grilled chicken \$5*
- BISTRO BURGER \$26 | Wagyu beef, Challah bun, cheddar, tomato lettuce, mayo, ketchup, fries
- PROVENCAL PROSCIUTTO SANDWICH \$17 | prosciutto, camembert, apple, arugula, dijon mustard, nori salt potato chips

CHEESE & CHARCUTERIE

- WEST COAST CHEESE SLATE \$30 | Chimacum Valley Dairy camembert, Samish Bay cheddar, Twin Sisters Whatcom blue
- CHARCUTERIE SLATE \$30 | prosciutto, toscano salame, Olympia Provisions chorizo rioja

DESSERT

- 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

April 1st 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.