



SUNDAY BRUNCH MENU

ALL BENEDICTS SERVED WITH HOME FRIES

CRAB CAKE BENEDICT 14
English muffins, grilled tomato, homemade hollandaise

REUBEN BENEDICT 12
Rye toast, sauerkraut, corned beef roast, homemade hollandaise

VINEYARD BENEDICT 11
Two farm eggs poached, English muffin, grit cake, spinach, tomato, bacon, hollandaise

ALL OMELETS SERVED WITH TWO SIDES

CAJUN OMELET 10
Red & green peppers, onions, spicy andouille sausage, cheddar cheese

SPINACH MUSHROOM OMELET 10
Fresh sauteed spinach, portobello, swiss cheese

ALL-AMERICAN OMELET 10
Peppers, onions, ham, cheddar cheese, tomatoes

SHRIMP & GOUDA GRITS 16
Portobello, spinach, bacon, house made smoked gouda cream sauce

BISCUITS & GRAVY 10
Fluffy biscuits, homemade sausage gravy

CHICKEN & WAFFLE 12
Handmade mint apple sauce, syrup

BELGIAN WAFFLE 10
Seasonal fruit, whipped cream

FRENCH TOAST 10
Sweet cinamon glaze, seasonal fruit

OMELET SANDWICH 10
Eggs, cheese, bacon, ham, grilled sweet onions, spicy mayo, Texas toast, one side

BREAKFAST BROWN 11
Ham OR Turkey, Texas toast, tomato, hollandaise, fried egg, bacon, one side

SALADS AND SANDWICHES

BALSAMIC CHICKEN & BLEU 12
Grilled chicken, balsamic, tomato, cucumber, candied pecans, onions, blue cheese crumbles, cheddar bleu cheese dressing

THE WEDGE 8
Cheddar bleu cheese dressing, tomato, bleu cheese crumbles, bacon

SOUTHWEST CHICKEN 12
Grilled chicken, tomato, red onion, black bean corn relish, cheddar cheese, cayenne ranch

FRIED GREEN B.L.T. 10
Bacon, romaine, fried green tomato, chipotle aioli, ciabatta, one side

REUBEN 10
Roasted corn beef OR turkey, sauerkraut, swiss, 1000 island, rye bread, one side

GRILLED PORTOBELLA 10
Roasted red pepper, caramalized onion, goat cheese, lettuce, tomato, balsamic aioli, ciabatta, one side

EXTRA SIDES- \$3

Smoked Bacon, Sausage, Grits, Fruit, Texas Toast, Sweet Potato Fries, French Fries, Breakfast Potatoes

**Consumer Advisory: Consuming raw or undercooked meats, eggs, poultry or seafood increases your risk of contracting a food borne illness- especially if you have certain medical conditions.*



SUNDAY BRUNCH MENU

BEVERAGES

BOTTOMLESS \$15

INCLUDES: Mimosas, Sangrias, Bloody Mary, Yuengling, & non-alcoholic

CHAMPAGNE

Single 2⁹⁹/Bottomless 6⁹⁹

SANGRIAS

red or white

Single 5⁹⁹/Bottomless 8⁹⁹

BLOODY MARY

Made with wine-based vodka

Single 5⁹⁹/Bottomless 8⁹⁹

MIMOSAS

orange, cranberry, grapefruit, pineapple

Single 3⁹⁹/Bottomless 7⁹⁹

ALWAYS ON TAP

Abita Amber

Yuengling

Civil War

Sam Adams Seasonal

Highland Gaelic

NON-ALCOHOLIC

Sweet & Unsweet Tea

Coke, Diet Coke, Sprite, Lemonade,

Dr. Pepper, Root Beer, Coffee

Juice- Orange, Cranberry, Apple

Hours

Tuesday- Thursday: 11:00 AM - 10:00 PM

Friday - Saturday: 11:00 AM - 11:00 PM

Sunday: 10:00 AM - 10:00 PM

(850) 435- 4567

1010 N 12th Ave. Suite 11, Pensacola, Florida 32501

www.thevineyardpensacola.com



SHAREABLES

The Board 18

A gourmet assortment of 4 cured meats and 4 cheeses served with 3 condiments and bread.

Lamb Lollipops 14

Three frenched lamb chops marinated in homegrown herbs and olive oil then seared to temperature. We accompany our lamb with bright and refreshing mint apple sauce.

Crab Cake and Fried Green Tomato Stack 14

Cajun Cheesecake 14

A slice of savory, three-cheese, crab and shrimp, remoulade cheesecake served with baguette bread.

Artichoke Cheesecake 12

A slice of savory, three-cheese and artichoke heart cheesecake served with baguette bread.

Vineyard Wings 12

Ten jumbo and juicy wings deep fried to crispy perfection and tossed in your choice of sauce. Ask about our House Sauce made from scratch with East Hill Honey!

Seafood Deviled Eggs 12

Traditional deviled eggs topped with shrimp and crab meat.

Hand-rolled Asian Lumpia 12

Sourced from Saigon Asian Market. Our lumpia comes fried golden brown and served with sweet thai chili sauce for dipping.

Prosciutto Wrapped Dates 12

Fresh U.S. grown dates stuffed with tangy goat cheese, wrapped in prosciutto, then broiled to crisp perfection.

Boudin Balls 12

We are proud to serve authentic boudin balls made by Cajun specialty meats right here in Pensacola.

Asian Veggie Dumplings 9

Steamed vegetable dumplings resting on a bed of Asian slaw and topped with sesame ginger sauce.

Coconut Shrimp 9

Hummus 8

Cranberry Salsa 6

A different twist on chips and salsa!

MAINS

Vineyard Beef Wellington 26

An 8oz tender beef filet wrapped in portabella duxelle and warm puff pastry topped with demi-glace sauce served over asparagus.

Surf & Turf Filet 24

Black & Bleu Filet 24

Mushroom, Onion, and Wine Sauce Filet 24

Grilled 8oz Beef Filet 22

Our tender beef filet is grilled over an open flame and served with your choice of 2 sides.

Lamb Lollipops and Potatoes 22

A dinner portion of five perfectly seared lamb chops served with fingerling potatoes and our homemade mint apple sauce.

Atlantic Salmon 22

A large 10oz salmon filet grilled then topped with our sweet mango salsa served with a side of steamed white rice and seared asparagus.

Sesame Seared Ahi Tuna 22

A 10oz sushi grade Ahi tuna steak crusted with black & white sesame seeds. It comes served with our homemade ponzu sauce, mashed potatoes, and topped with Asian slaw.

Lobster Ravioli 19.99

Five lobster filled ravioli served soft or 'toasted' topped off with our herb and gouda cream sauce, roasted red peppers and fresh basil.

Chicken Divine 19.99

Battered and fried chicken breast with 3 large shrimp and smothered in crab cream sauce served atop a heap of mashed potatoes with steamed broccoli.

Triple Threat Cajun Pasta 18

Cajun seasoned chicken and shrimp with spicy andouille sausage all tossed together with fettuccini noodles and a Cajun cream sauce.

Corned Beef & Sweet Potato 16.99

Thick slabs of corned beef served with baked sweet potato, seared asparagus, and sweet & spicy mustard.

Shrimp & Gouda Grits 16

A heaping bowl of southern gouda grits topped with our herb and gouda cream sauce, bacon, spinach, mushrooms, and 5 plump shrimp.

Chicken or Shrimp Florentine Pasta 16

Chopped portabella mushrooms, spinach, and julienne sun-dried tomatoes tossed with fettuccine pasta in a pesto cream sauce.

BEVERAGES

Sweet & Unsweet Tea · Coke · Diet Coke
· Sprite · Lemonade · Dr. Pepper ·
Root Beer · Coffee

HAPPY HOUR

Tues- Thurs 3-6pm

Like our Facebook Page!

(850) 435-4567

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SOUPS & SALADS

Soup of the Day

Cup 4 Bowl 6

Balsamic Steak & Bleu 14

A bed of crisp romaine lettuce topped with tomatoes, red onions, cucumbers, bleu cheese, praline pecans and 4oz of grilled beef filet.

Chef Salad 12

A classic salad made of deli ham and turkey, cheddar cheese, bacon, tomatoes, cucumber, hard boiled egg, and croutons all resting on a bed of lettuce served with choice of dressing.

Dressings: Balsamic Vinaigrette · Sesame Ginger · Orange Honey Vinaigrette · Cheddar Bleu Cheese · Ranch · 1000 Island · Oil & Vinegar · Caesar

Cajun Country Gumbo

Cup 6 Bowl 9

Far East Salad 12

Mandarin oranges, crispy rice noodles, tomatoes, cucumbers, and grilled chicken atop a bed of fresh lettuce served with Asian style sesame ginger dressing

The Wedge 8

Refreshing iceberg lettuce topped with crumbled bleu cheese, crispy bacon, and juicy tomatoes served with cheddar bleu cheese or ranch.

Balsamic Chicken & Bleu 12

The same wonderful salad as our steak and bleu but with chicken.

Southwest Chicken Salad 12

Romaine lettuce supports a medley of southwest flavors of red onions, tomatoes, cheddar cheese, grilled chicken, and our yellow corn and black bean relish; it is served with cayenne ranch dressing.

SIDES

Mashed Potatoes · Macaroni & Cheese · Potato Salad · Grilled Asparagus · Brussel Sprouts · Steamed Broccoli · Baby Lima Beans & Bacon · Asian Slaw · Fruit Cup · French Fries · Baked Sweet Potato · Sweet Potato Fries +2 · Garden Salad +2 · Caesar Salad +2

HANDHELDS

(Burgers, sandwiches and wraps are all served with choice of 1 side.)

New Orleans Style Muffaletta Half 12

Traditional muffaletta piled high with ham, salami, provolone cheese and olive salad.

The Portobello Dagenhart 12

It's our grilled Portobello 'sandwich' served breadless atop a grilled chicken breast.

Grilled Portobello 10

Rich portobello mushroom cap grilled and topped with caramelized onions, roasted red pepper, and melted goat cheese dressed with our tangy balsamic mayonnaise on a ciabatta bun.

Chicken Salad 10

Grilled chicken, granny smith apples, dried cranberries, celery, onions, and pecans are mixed together in creamy mayonnaise and served in two heaping mounds over romaine as a salad or as a wrap.

Fried Green Tomato BLT 10

Two thick slices of fried green tomatoes piled high with fresh lettuce, crispy bacon, and dressed with spicy mayo.

Rueben: Corn Beef or Turkey 10

Swiss cheese, 1000 Island dressing, and sauerkraut served on toasted marble rye with your choice of meat.

Chicken Caesar Salad 9

Crisp romaine lettuce, croutons, and parmesan cheese are all tossed with Caesar dressing and served with either grilled chicken or shrimp as a salad or wrap. Meatless Caesar salads are \$7

Turkey Cranberry Wrap 9

Sliced turkey breast with crisp romaine lettuce combined in a wrap with our cranberry chutney.

BURGERS

Our burgers are 10oz Angus Beef patties served on ciabatta bread and topped with lettuce and tomato.

Black and Bleu Burger 12

A grilled beef patty smothered in bleu cheese and topped with smoked bacon and our balsamic mayonnaise.

Backyard BBQ Burger 12

A juicy, grilled, beef patty smothered in BBQ sauce then topped with melted cheddar cheese and smoked bacon. Ask to "Make it smokin!" and we will substitute our House Sauce for a spicy kick!

Mushroom Swiss Burger 12

Our delicious beef smothered in chopped portabella mushrooms, caramelized onions and melted Swiss cheese.

So-Cal Burger 12

Our grilled beef topped with fresh slices of creamy avocado and spicy jalapenos.

Burger Your Way 9

Our same delicious burger with lettuce and tomato then topped the way you want. Choose as many of our toppings as you want. Each topping is \$0.50.