

BOXED LUNCH MENU

FALL 2017

Each boxed lunch includes your choice of sandwich, side salad, and cookie

PROSCUITTO

Roasted red pepper, cheese, arugula, balsamic reduction, and olive oil

SEASONAL HAM & CHEESE

House-cured ham, sliced local apple, brie, salad greens, dijonnaise

THE CAJUN

House-cured ham, smoked free-range turkey, creamy cajun remoulade, spicy root vegetable relish, provolone, and salad greens.

TURKEY PUMPKIN

Diestel Smoked Turkey Breast, roasted winter squash with leeks and sage, cranberry mayo, salad greens

ROAST BEEF

House-made roasted beef with house-made BBQ sauce, red onions, provolone, peperoncini, and salad greens

PÂTE

House-made pâte, Dijon, mayo, salad greens, & cornichons

ITALIAN

Salami, and ham with pesto, mayo, provolone, peperoncini and arugula

SEASONAL VEGGIE

Roasted winter squash with leeks and sage, provolone, cranberry mayo, salad greens

SMOKED TROUT & ROOT VEGETABLE SALAD + \$5

Entree-sized salad of roasted baby carrots, chioggia beets, baby turnips, potatoes, red onion, hard-boiled egg, and smoked trout over a bed of fresh salad greens with creamy lemon-herb dressing.

PLEASE EMAIL LUNCH SELECTIONS TO TASTINGROOM@SKINNERVINEYARDS.COM

A MINIMUM OF 72 HOURS IN ADVANCE OF YOUR RESERVATION