

2019 NASHOBA WINERY PICNIC MENU

J's Executive Chef Matt Sciabarrasi

Online picnic orders accepted at nashobawinery.com. Same day orders require 1 hour advance.
Order pick up is from 11:00 a.m. to 3:00 p.m. Wednesdays through Sundays.

SANDWICHES

includes potato chips, side salad & brownie

SMOKIN' GRANNY 16.50

Smoked turkey breast, Smith's Traditional Farmer's cheese, hydro bibb lettuce, caramelized onions, Dijon mayonnaise, Granny Smith apple, Nashoba Brook wheat bread

Recommended Wine Pairing: Cranberry Apple

MOO MOO ARU 16.50

Roast beef, Smith's Cheddar, pickled red onions, arugula, vine ripe tomatoes, sriracha horseradish sauce, Nashoba Brook ciabatta

Recommended Wine Pairing: Renaissance

SHIBBY 16.50

Genoa salami, mortadella, hot capicola, roasted red pepper aioli, mixed lettuces, Smith's Gouda cheese, sliced vine ripe tomato, banana pepper rings,

Garlic & Rosemary Nashoba Brook bread

Recommended Wine Pairing: Gewurtzraminer

CAPE ALBA 16.50

Tuna salad, capers, red bell pepper, celery, lemon mayonnaise, mixed lettuces, vine ripe tomatoes, Nashoba Brook sourdough

Recommended Wine Pairing: Pinot Gris

NOTHING FROM THE BARN 16.50

Pita pocket, baba ghanoush, chick peas, shredded carrots, baby spinach, oven roasted tomatoes, kalamata olive tapenade

Recommended Wine Pairing: Maiden's Blush

TOTALLY VEGGED OUT WRAP 16.50

Spinach, fresh diced zucchini, mango cubes, black beans, white wrap, side cilantro lime vinaigrette (gluten free wrap available upon request)

Recommended Wine Pairing: Riesling

PEANUT BUTTER AND JELLY 9.00

Classic. Nothing more that needs to be said about PB&J!

Recommended Pairing: Cold Milk

SALAD

Salad served with potato chips and brownie

KICKED UP ORCHARD GREENS 12.00

Mixed lettuces, sliced apples, dried cranberries, candied pecans,

Brie cheese, side white wine vinaigrette

Recommended Wine Pairing: Dry Pear

All sandwiches served with side seasonal salad, potato chips, house made brownie and scenic orchard views