

PICNICS FROM THE VINE

Delivery Menu (All items are made for 2)

MAINS

- Chicken Stuffed with Broccoli Cheese — 40*
- Vegetable Pasta — 45*
- BBQ Chicken — 50*
- Garlic Chicken — 50*
- Tarragon Chicken — 45*
- Stuffed Flank Steak — 60*
- Mac and Cheese — 35*
- Chili Relleno — 40*
- Crab Cakes — 50*
- BBQ Brisket — 50*
- Enchiladas — 45*
– Shredded Beef or Vegetable
- Asian Marinated Skirt Steak — 55*
- Sliders — 55*
– Pulled Pork Or All American
- Short Ribs — 65*
– Sweet and Sour or Wine Braised
- Chicken Marsala — 50*
- Meatballs — 45*
– BBQ ,Sunday Sauce or Teriyaki
- Lemon Ricotta Ravioli with Brown Butter Sage — 55*
- Gnocchi — 45*
- Parmigiana — 45*
– Eggplant or Chicken
- Lasagna — 40*
– Vegetarian or Bolognese
- Stuffed Cabbages — 45*
- Calabrian Chili and Honey King Salmon — 60*
- Roasted King Salmon with Tarragon Cream — 60*

Baby Back Ribs — 60
– *Sticky Asian or BBQ*

Lamb Chops with Balsamic and Rosemary — 65

Chicken Pot Pie — 45

Beef and Broccoli — 50

Shredded Pot Roast — 50

Chicken Yakitori Rice Bowl — 45

Fried Rice — 40
– *Kailua Pork or Tofu*

Sushi Bake — 35

Meatloaf with Brown Gravy — 45

Apricot Glazed Pork Roast — 50

Chicken and Vegetable Curry — 40

PIEROGI

Caramelized Onion and Thyme, Potato and Cheese, Bacon and Sauerkraut — 30
– *Sold by the dozen*

BOWLS

All Bowls are made for 1 person

Wine Braised Shredded Pot Roast — 18
– *Mashed Potatoes, Roasted Carrots, Pot Roast, Gravy*

Polish — 18
– *Mashed Potatoes, Grilled Kielbasa, Apple and Fennel Sauerkraut, and Apple Bourbon Gravy*

German — 18
– *Mashed Potatoes, Braised Red Cabbage, Fennel Crusted Pork Roast, and Gravy*

Eggroll — 15
– *Jasmine Rice, Ground Pork with Soy Glaze*

STARCH-SIDES

Roasted Garlic Mashed Potatoes — 15

Parmesan Creamed Potatoes — 15

Scalloped Potatoes — 15

Braised Potatoes — 15

Potato and Leek Pancakes — 15

Oven Roasted Potatoes — 15

Hashbrown Potato Casserole — 15

Coconut Risotto — 18

Truffled Risotto — 18

Coconut Lime Jasmine Rice — 8

Broccoli Cheese Rice — 15

Herbed Wild Rice — 8

Cranberry and Mint Couscous — 10

Creamy Polenta — 10

Spinach and Herb Orzo — 15

VEGETABLE SIDES

Roasted Asparagus — 7

Organic Collard Greens — 8

Country Green Beans — 8

Almond Green Beans — 8

Honey Glazed Carrots — 7

Miso Charred Corn — 8

Fried Brussel Sprouts with Pomegranate — 10

Bacon And Apple Brussel Sprouts — 10

Oven Baked Sweet Potatoes with Cinnamon Maple Butter — 10

Roasted Cauliflower — 10

Sautéed Mushroom and Thyme — 10

Lemon Butter Broccoli — 10

Garlic Broccolini — 12

Braised Red Cabbage — 14

Fried Apples — 18