

2018 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

THE LANCASTER 15.00

Local raised turkey, sliced cucumber, tomato, alfalfa sprouts,
Vermont cheddar, hummus, basil pesto, wheat berry bread

Recommended Wine Pairing: Dry Pear

THE BEAST 15.00

Shaved sirloin, balsamic caramelized onions, spring lettuces,
Great Hill blue cheese spread, horseradish mayo, ciabatta

Recommended Wine Pairing: St. Croix

THE SCIABARRASI 15.00

Sliced prosciutto, Genoa salami, mortadella, provolone, balsamic greens,
pepperoncini rings, sun-dried tomato aioli, Milano sub roll

Recommended Wine Pairing: Renaissance

SUMMER TUNA SALAD 15.00

Roasted zucchini, dill, lemon, mayo, bibb lettuce, sliced tomato, wheat kaiser roll

Recommended Wine Pairing: Pinot Gris

GF VEGAN MEDITERRANEAN 15.00

Herb marinated-firm tofu, grilled eggplant, roasted red peppers,
Bibb lettuce, olive tapenade, gluten-free bread

Recommended Wine Pairing: Pinot Noir Rosé

PEANUT BUTTER AND JELLY 9.00

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

Recommended Pairing: Cold Milk

SALADS

Salads served with potato chips and brownie

GF GARDEN SALAD 9.50

Wedge tomatoes, red onions, cucumber, garden arugula,
kale, radicchio. Side balsamic vinaigrette.

Recommended Wine Pairing: Riesling

GF NASHOBA SALAD 9.50

Orchard apples, creamy brie, dried cranberries, green onions.
Side apple honey ginger vinaigrette. Side walnuts.

Recommended Wine Pairing: Baldwin

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