



J'S AT NASHOBA WINERY

DINNER MENU

Starters

NEW ENGLAND

CLAM CHOWDER **GF** 12

Red Bliss potato, bacon, clams, creamy broth, fresh herbs

Suggested Wine Pairing: Seyval Blanc

BURRATA ORANGE SALAD **GF** 16

Cara Cara oranges, fresh Burrata cheese, Little Leaf baby greens, toasted pecans, dried cranberries, braised beets, whole grain mustard vinaigrette

Suggested Wine Pairing: Gewürztraminer

J'S FRIED CALAMARI 16

Wondra coated fried calamari, banana pepper rings, Romesco dipping sauce, remoulade aioli
(Romesco sauce contains nuts)

Suggested Pairing: "Fire in the Orchard" Rosé Cider

ITALIAN GREEN SALAD **GF** 14

Little Leaf greens, banana pepper rings, heirloom grape tomatoes, red bell pepper and red onion strips, zucchini strips, mixed olives, aged gouda, Italian herb vinaigrette

Suggested Wine Pairing: Stainless Chardonnay

HEART OF PALM CAKES 18

Crunchy pan seared cakes made with roasted artichokes, heart of palm and panko bread crumbs.

Served on a bed of Tabbouleh with roasted garlic aioli

Suggested Pairing: Estate Vignoles

DUCK CASSOULET **GF** 16

Duck leg confit, traditional French style braised beans, apple wood smoked bacon tomato sauce, fresh herbs

Suggested Wine Pairing: Estate St. Croix

J'S AT NASHOBA WINERY

Entrees

OVERLOOK PAELLA **GF** 32

Spanish Paella rice with saffron, tomato, onions, peas, chicken thigh, andouille sausage, shrimp, calamari rings, Nashoba Overlook Rosé

Suggested Wine Pairing: Overlook Rose

ROASTED CHICKEN STATLER BREAST **GF** 31

Seared and roasted breast, Yukon potato purée, green beans with apple smoked bacon, braised pearl onions, roast garlic jus

Suggested Wine Pairing: Estate Cabernet Franc

DUROC PORK CHOP 38

Grilled chops, mild mushroom Malbec demi glace, risotto Milanese

Suggested Wine Pairing: Malbec

VEGAN EGYPTIAN MESAKA'A **VG** 29

Vegan version of an Egyptian classic, layered eggplant, mushrooms, dried currants, cinnamon tomato sauce lentils, Egyptian rice with vermicelli

Suggested Wine Pairing: Renaissance

OSSO BUCCO **GF** 38

Tomato herb braised pork shank, white corn meal polenta

Suggested Wine Pairing: Blueberry Merlot

PAN SEARED MACKEREL 44

Seared fish filets, Moroccan spiced couscous, golden tomato and pepper coulis. Lebanese Fattoush salad with cucumbers, tomatoes, mint, baby greens and green onions in a lemon Sumac vinaigrette

Suggested Wine Pairing: Sauvignon Blanc

ANGUS RIBEYE **GF** 49

Grilled ribeye steak, sweet balsamic onion jam, truffle herb parmesan pomme frites

Suggested Wine Pairing: Cabernet Sauvignon

HARVEST CATCH Market Price

From our local farmers and local fisherman we present our daily Harvest Catch. Your server will let you know what the "catch of the day" is to make your meal special.

Suggested Wine Pairing: To be Suggested

Consumption of undercooked meat, poultry, eggs or seafood may increase risk of food-borne illness.
Please alert your server of any dietary restrictions.

Executive Chef
Matt Sciabarrasi



Owners
The Pelletier Family