

# SUMMER MENU

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**EVANSBURG VINEYARDS  
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RECEIVE 5% BOTTLE TO GO  
DISCOUNT, 10% CASE  
DISCOUNT.**



**HOURS OF OPERATION  
WED & THURS 4PM - 9PM  
FRIDAY 12PM - 9PM  
SATURDAY 11AM - 9PM  
SUNDAY 11AM - 6PM**

**KITCHEN CLOSES 1H BEFORE CLOSING**

**WALK INS AND  
RESERVATIONS  
WELCOME**

3857 Germantown Pike,  
Collegeville, PA  
**484.902.8435**



**EVANSBURG VINEYARDS**

Your Backyard Winery & Bistro



## Outdoor Live Music Apr - Nov | Fri, Sat & Sun

## Event Rentals

Email us to book your event!  
[operations@evansburgvineyards.com](mailto:operations@evansburgvineyards.com)



## Winemaker's Tour Saturdays | 11AM | \$35 *Interactive Tour + Wine Tasting Flight + Souvenir*

## Workouts & Workshops

Visit our website for more info!  
[evansburgvineyards.com](http://evansburgvineyards.com)





EVANSBURG VINEYARDS

# THE BISTRO

## Cold Appetizers

Served with fluffy warm pita bread or gluten-free crackers

- ✓ **ZESTY BEETS** | Fresh shredded beet and feta salad with parsley, lemon and olive oil dressing.....\$9  
 🍷 Dry White | Spirited
- ✓ **BABA GANOUSH** | Fire-roasted eggplant, lemon, and tahini spread.....\$9  
 🍷 Dry Red | Velour
- ✓ **LABANE** | Creamy Mediterranean yogurt spread topped with olive oil and za'atar seasoning.....\$9  
 🍷 Dry White | Breeze
- ✓ **MATBUCHA** | Mediterranean salsa with fresh tomato, paprika, and roasted red pepper.....\$9  
 🍷 Dry Red | Velour
- ✓ **HUMMUS** | Mom's secret house-made mixture of chickpeas, tahini, lemon, and garlic.....\$9  
 🍷 Dry White | Dream / Dry Rosé | Serenade
- ✓ **CREAMY EGGPLANT SPREAD** | Sour cream, eggplant, and lemon topped with chili oil.....\$9  
 🍷 Dry White | Dream

Add Vegetable Platter to any appetizer +\$5

## Shareables

- ✓ **THE BISTRO PLATTER** | Can't have just one?! Try our Chef's selection of four cold appetizers served with warm pita bread.....\$23  
 🍷 Dry White | Symphony
- ✓ **CHARCUTERIE BOARD** | Manchego, Asiago, Brie (soft), Merlot, fresh fruit, seasoned crackers, and fig jam | Gluten-free crackers available.....\$18  
 Add Cured Meat Platter (Coppa & Salami) +\$5  
 🍷 Flight | Dream (Manchego), Symphony (Asiago), Harmony (Brie), Velour (Merlot)
- ✓ **FRESH CUT FRENCH FRIES** | Sea salt fresh cut french fries.....\$8  
 🍷 Carbonated White | Amore
- ✓ **TRUFFLE FRIES** | Topped with truffle oil, shredded parmesan & fresh chopped parsley.....\$10  
 🍷 Dry Red | Velour
- ✓ **PITA BREAD** | Delicious warm pita bread for the table.....\$3
- ✓ **CRISPY BRUSSEL SPROUTS** | Tossed in lemon oil with roasted garlic aioli, feta, crumbled bacon and balsamic reduction.....\$13  
 🍷 Dry White | Breeze

🔥 Add Schoog: Housemade Jalapeño Hot Sauce +\$0.5



Vegan



Vegetarian



Gluten Free



Spicy



## EVANSBURG VINEYARDS

# THE BISTRO

### Salads

-   **BISTRO SALAD** | Spring mix, tomato, cucumber, feta, dried fig, toasted pumpkin seeds with a balsamic vinaigrette.....\$13  
🍷 Semi-Sweet Apple-Pear | Pom
-   **SPRING SALAD** | Spring mix, crispy chickpeas, burrata, cucumber, tomatoes, topped with orange and a strawberry poppy seed vinaigrette.....\$15  
🍷 Dry White | Spirited

Add: Chicken +\$5 | Beef +\$7 | Shrimp +\$8

### Chef's Flatbreads

- BBQ CHICKEN** | Tangy housemade BBQ chicken, onion, and cheddar cheese.....\$18  
🍷 Dry Red | Velour
-  **WHITE PESTO** | Original nut-free toasted pumpkin seed and fresh basil pesto topped with white cheddar, onion and tomato.....\$17  
🍷 Dry White | Breeze
-  **FIVE CHEESE** | Blend of two kinds of mozzarella, provolone, parmesan and romano cheese over housemade marinara.....\$13  
🍷 Dry Red | Velour
-   **FIVE CHEESE GLUTEN FREE** | Blend of two kinds of mozzarella, provolone, parmesan and romano cheese over housemade marinara on a 10 inch round.....\$15  
🍷 Dry Red | Velour
- Add: Pepperoni +\$2.5 | Bacon +\$2.5 | Pesto +\$3 |  Schoog (Housemade Jalapeño Hot Sauce) +\$0.5

### Handhelds

Served with crisp, fresh cut fries

- GYRO** | Comes with labaneh tzatziki, fresh lettuce and tomato and choice of mediterranean chicken or halloumi cheese.....\$15  
🍷 Dry Red | Harmony
- Sub: Beef Kebab +\$2 | Shrimp +\$3

- THE EVANSBURGER SLIDERS** | Delicious beef patty topped with pulled pork, bacon jam, crispy onion, cheddar, lettuce, tomato & drizzled with bbq sauce in a fluffy buttered brioche bun.....\$19  
🍷 Dry Red | Velour



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# THE BISTRO

## Brunch

11AM - 2:30PM

- BACON, EGG & CHEESE** | On an English muffin with crispy red bliss potatoes.....\$10
- 🌱 **VEGGIE OMELET** | With tomato, pepper, onion, cheddar cheese and side of crispy red bliss potatoes.....\$14
- 🌱 **BACON OMELET** | With bacon, pepper, onion, cheddar cheese and side of crispy red bliss potatoes.....\$15
- 🌱 **AVOCADO TOAST** | Eggs-your-way with crispy red bliss potatoes with bread choice.....\$16
- 🌱 **CINAMMON FRENCH TOAST** | Made with challah bread.....\$11
- BLT** | On your choice of white or wheat.....\$9

Add: 2 slices of toast +\$1 | Options: Wheat, White, English Muffin

Add Avocado +\$3

Add Side of Bacon +\$5

Add Side of Eggs +\$3.5

Add Side of Eggs with Cheese +\$4

Add Side of Potatoes +\$3.5

🌶️ Add Schoog (Housemade Jalapeño Hot Sauce) +\$0.5

## Desserts & Sweet Snacks

- 🌱 **Chocolate Mousse Cake** | Made with dark chocolate and topped with whipped cream and chocolate shavings.....\$9
  - 🍷 Carbonated Rosé | Fiesta / Sweet Red | Joy / Dry Red | Nostalgia
  - 🌱 **Cheesecake** | Topped with whipped cream, strawberry coulis, and fresh cut strawberries.....\$8
  - 🍷 Semi-Sweet White | Radiance
  - 🌱 **'The Classics' Truffle Box\*** | 5 truffles from Sweet Ashley's | An assortment of chocolates that we all know and love. You can't go wrong with chocolate and wine.....\$12
  - 🍷 Carbonated Rosé | Fiesta / Sweet Red | Joy / Dry Red | Nostalgia
  - 🌱 **Chocolate Covered Pretzels\*** | Quarter pound resealable bag of milk chocolate covered pretzels from Sweet Ashley's.....\$10
  - 🍷 Carbonated Rosé | Fiesta / Sweet Red | Joy / Dry Red | Nostalgia
- \*Made in a facility that handles peanuts, tree nuts, eggs, dairy and soy.



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