

The Restaurant at
UNSWORTH
VINEYARDS



BRUNCH

SUGGESTED WINE PAIRINGS (5oz)

Farmer Pat's Egg Benedict

available on house-made biscuit or
smashed baby potatoes served with fresh
greens and fruit

Land house smoked bacon, hollandaise,
arugula ~ 22

'WILD ISLAND' AUXERROIS ~ 13

Sea smoked wild sockeye salmon,
hollandaise, pickled onion, capers ~ 24

CUVEÉ DE L'ÎLE ~ 23

Earth roasted *G farms* mushrooms,
Little Qualicum feta, basil pesto ~ 20

SUNNYDALE VINEYARD ROSÉ ~ 14

Cowichan Weekend Breakfast ~ 22

2 farm fresh eggs, *True Grain* toast, local
sausage or double smoked bacon, *Wicklow*
greens, smashed baby potatoes

ALLEGRO ~ 11

Bubble Waffle ~ 20

Dark chocolate, plum preserves, Chantilly,
fresh fruit, maple

add a scoop of house vanilla ice cream ~ 4.50

COWICHAN VALLEY CHARDONNAY ~ 14

Farmer Pat's Egg Sandwich ~ 20

Crispy egg, *True Grain* brioche bun, pork belly,
arugula, aioli, smashed baby potatoes

PETIT MILO ~ 12

Smashing Avocado Toast ~ 17

True Grain toast, avocado, whipped *Little Qualicum*
feta, pickled onion, hollandaise,
chili oil, *Wicklow* greens

Add 2 poached eggs ~ 7

SAUVIGNETTE ~ 13

Brunch Sides

**House bacon, local sausage
or smoked salmon ~ 6**

1/2 avocado ~ 4.5

Truffle Fries ~ 9

Grilled Broccolini ~ 15

Smashed baby potatoes ~ 5

Farm egg ~ 3.5

Toast ~ 4

Creamy Polenta ~ 11

Small Wicklow Greens ~ 9

Fried Chicken Thigh ~ 14

BRUNCH

SUGGESTED WINE PAIRINGS (5oz)

Charcuterie ~ 36

Whole Beast salumi, selection of cheese,
nuts, pickles, house bread, preserves

COWICHAN VALLEY

PINOT NOIR ~ 16

Wicklow Green Salad ~ 17

shaved vegetables, sherry vinaigrette,
tamari seeds, farmhouse cheese

UNSWORTH VINEYARD

PINOT GRIS ~ 14

Chilled Jumbo Prawns ~ 17

XO cocktail sauce, lemon

CHARME DE L'ÎLE ~ 14

Unsworth Chowder~ cup / bowl

local seafood

CUVÉE DE L'ÎLE ~ 23

Crispy Vancouver Island Brie ~ 19

panko, spicy honey, olives, almonds,
apple butter

UNSWORTH VINEYARDS

PINOT GRIS ~ 14

Fried Chicken ~ 31

buttermilk brine, spicy honey, smoked
cheddar biscuit, yum yum pickles

CUVÉE DE L'ÎLE ~ 23

Roasted Lamb Meatballs ~ 19

tomato, Madras spice

COWICHAN VALLEY

PINOT NOIR ~ 16

Prime Rib Burger ~ 27

Symphony BBQ sauce, mustard aioli, arugula,
house bacon, smoked cheddar, fries

sub soup ~ 2 / sub salad ~ 3

SYMPHONY ~ 14

Grilled Marinated Cabbage ~ 28

romesco, mint gremolata, polenta

UNSWORTH VINEYARD PINOT GRIS ~ 14

House Made Cavatelli

house smoked bacon, fresh herb cream,
tomato, anchovy pangratatto

CUVÉE DE L'ÎLE ~ 23

6oz Sterling Silver Beef Tenderloin ~ 48

crispy tots, Bordelaise, grilled broccolini

SYMPHONY ~ 14

12oz Sterling Silver N.Y. Strip ~ 77

crispy tots, Bordelaise, grilled broccolini

SYMPHONY ~ 14

**Our farm-to-table food philosophy supports numerous local farms and food
producers which are highlighted in *italics* throughout this menu.**