

The Grapevine Café

Wine & Tea Lounge

220 Main Street, Johnson City, NY 13790
607.729.1000



Cheese Board \$mp
Changes monthly
Ask Server for details

ⓋⓉ - Vegetarian
Ⓥⓖ - Vegan
ⓖⓕ - Gluten Free

ⓋⓉ Vegetarian Nacho Platter \$13
ⓖⓕ Tortilla chips topped with black beans, corn salsa, cheddar, mozzarella, avocado, and sour cream

Ⓥⓖ Hummus Platter \$12
Housemade garlic hummus served with cucumbers, grilled pita bread, kalamata olives, & roasted red peppers
Add feta \$1.00

ⓋⓉ Spinach Artichoke Dip \$10
ⓖⓕ made with Greek yogurt.
Served with tortilla chips

ⓋⓉ Macaroni Salad Sides Mac & Cheese add \$4

Ⓥⓖ Kale Slaw ⓋⓉ Potato Salad Ⓥⓖ Kettle Chips

All sandwiches served with your choice of side

~ Soups & Sandwiches ~

Our Soups of the day Cup \$3.⁵⁰ Bowl \$5.⁵⁰

Gluten Free Buns available for all sandwiches add \$2

All sandwiches served with your choice of side or sub in side salad or soup of the day for \$2.00 extra
House Made dressings: balsamic vinaigrette, poppyseed, tahini, ranch, lemon herb vinaigrette

Paninis \$12.⁹⁵

Croissant Sandwiches \$11.⁹⁵

ⓋⓉ Portobello Panini
Marinated portobellos grilled on garlic bread with provolone and caramelized onions

Tuna Salad
Topped with roasted red pepper, provolone, and lettuce

ⓋⓉ Bean Burrito \$11
Black beans, sharp cheddar cheese, corn salsa in a grilled wrap served with sour cream

Turkey Pesto
Roasted all natural turkey breast, cheddar cheese, and pesto mayo served on ciabatta

ⓋⓉ Quinoa Kale Veggie Burger
topped with lettuce, roasted red pepper & Dijon mustard aioli.

Ⓥⓖ "I.L.I." \$12
A vegan "BLT" made with smoked tempeh, lettuce, tomato, and veganaise.
Served on heidelberg bread
Add avocado \$2.00

ⓋⓉ Tempeh Reuben
Marinated tempeh, sauerkraut, Russian dressing, and Swiss cheese, served on rye

Chicken Salad
Made with all natural chicken, red grapes, Greek yogurt, walnuts, celery & raisins

Ⓥⓖ Vegan "Pulled Pork" Sandwich \$11.⁵⁰
Made with BBQ jackfruit topped with coleslaw on a toasted bun with sriracha aioli

Ham and Swiss
All natural ham, Swiss cheese, sliced apple and Dijon mustard aioli, served on ciabatta

Ⓥⓖ Beyond Sausage & Pepper Wrap \$12
Beyond meat sweet Italian sausage, with caramelized peppers & onions & Dijon mustard.

Grassfed Beef Burger \$13
Served with lettuce, tomato, onion, and mayo on a toasted bun
Add Cheese \$1.00

~ Other menu items now located on back ~

Salads \$12.⁹⁵

Add chicken spiedies or tofu spiedies to any salad \$2 extra

Add spinach falafel \$3 (GF) (VG)

(GF) (VT) Poppy Feta Salad

Feta, agave glazed walnuts, raisins, sliced apple and spring mix served with poppy seed dressing.

(GF) (VG) Kale Power Bowl

Organic quinoa assorted fresh veggies, kale, arugula & chick peas.

Served with tahini dressing.

add BBQ Jackfruit \$3

(VT) Mediterranean Flatbread Salad

Spring Mix topped with kalamata olives, tomato, cucumber, red onion, grilled garlic flatbread, with a lemon herb vinaigrette & whipped feta on the side

Baked Mac & Cheese \$5.⁵⁰ Small

Our House Mac & Cheese \$10.⁵⁰ Entree Size
blend with sharp cheddar cheeses & parmesan baked with a crispy bread crumb topping

Fresh Baked Goods

All Vegan made daily

ask us for details

Please notify us of any food allergies before placing your order.

Some menu items, especially our vegan desserts are made with tree nuts, gluten & soy

Gluten Free Flatbreads available for all pizzas \$3 extra

Flatbread Pizzas \$11.⁵⁰

(VT) Buffalo Tofu-Blue Cheese
Grilled naan bread with tofu & a house made buffalo sauce, crumbled blue cheese, and mozzarella

Pineapple prosciutto - grilled naan bread topped with all natural prosciutto, pineapple, mozzarella & balsamic glaze

(VT) Tomato mozzarella - grilled garlic naan bread topped with pesto, sliced tomato & fresh mozzarella

Chicken Spiedie - grilled garlic naan bread topped with a creamy pesto sauce, chicken spiedies & mozzarella

Kids Menu \$5.⁹⁵

Grilled Cheese
Ham & Swiss Croissant
Croissant w/ nuttella

(Served with choice of carrot sticks or applesauce)

New Seasonal Dinner Menu

Available starting at 5pm