

Appetizers	**Happy Hour	Reg
Bruschetta - Roasted peppers & goat cheese and fresh tomato salad on baguet		12
Hummus- Hummus with choice of pita chips or crisp vegetables	7	12
Parmesan Mushrooms - Crispy Mushrooms w/parmesan, marinara dipping sauce	7	12
Beefsteak Tomato & Gorgonzola - Red onions, olive oil, balsamic, basil	8	13
Caprese - Tomatoes, buffalo mozzarella, pine nuts, basil, olive oil, balsamic	8	14
Shrimp Cocktail - Chilled shrimp, horseradish cocktail sauce	8	14
Crab Stuffed Shrimp - Shrimp with crab stuffing, scampi style	8	14
Steamed Clams - Little neck clams, white wine, tomatoes, shallots, fresh herbs		14
Mussels - New Zealand mussels in red or white wine sauce, baked w/parmesan	8	14
Salmon Sliders - Two mini salmon fillets, cucumber, dill sauce on brioche buns	8	14
Fried Calamari - Calamari w/spicy marinara or Rhode Island style	8	15
Tapas - Greek meatballs, spinach & artichoke triangles, parmesan mushrooms,	10	15
kalamata olives, roasted garlic, tzatziki sauce, baguette	10	15
Baked Brie - Brie, toasted hazelnuts, caramelized onions, apricot preserves in	10	1 /
pastry pouch, apples, pears, grapes, baguette (pls allow 18-22 mins)	10 10	14 14
Cheese & Fruit - Selection of cheeses, grapes, fruit, nuts and crackers Ahi Poke- Diced ahi tuna*, avocado, cucumber, onion, wonton crisps	10	16
**Happy Hour 3pm-6pm Tues - Fri & Sun. HH pricing not valid with any other offers, discounts or dur.	_	_
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Salads & More House Made Dressings: Non-fat raspberry vinaigrette, Caesar, lem	on oregano,	
blue cheese, ranch or champagne vinaigrette House – Iceberg, tomatoes, apples, bleu cheese, red onion, choice of dressing	side 7/red	. 10
Caesar - Hearts of romaine, garlic croutons, parmesan, Caesar dressing	side 7/reg	•
with grilled chicken 13 with grilled shrimp 14	side //i eg	, 10
Chopped - Grilled chicken, lettuce, crispy bacon, bleu cheese, egg, avocado, tom	atoes,	
red onion, chopped fine and tossed in champagne vinaigrette		15
substitute shrimp for chicken 17		
Steak - Marinated flank steak*, iceberg and romaine lettuce, feta cheese, tomo		
red onion, cucumbers, cherry pepper, pepperoncini, lemon oregano dressing 17		
Greek - Roasted eggplant, field greens, cucumbers, feta cheese, roasted red pe	eppers,	40
red onions, kalamata olives, lemon oregano dressing	40	13
with grilled chicken 16 with grilled or spicy blackened salm		
Blackened Salmon Caesar - Spicy blackened filet of salmon, hearts of romaine	•	17
garlic croutons, mandarin oranges, pineapple, Caesar dressing Poached Salmon Platter - Chilled salmon fillet, artichokes, tomatoes, red onion	A	17
capers, asparagus, cherry pepper, crackers, dill scallion sauce	ο,	19
Burrata & Prosciutto - Burrata cheese, prosciutto, asparagus, roasted peppers	1	19
truffle oil, aged balsamic) <i>,</i>	18
Soup of the Day	sm 5/re	
Roasted Garlic Bulbs (2)	3.11 37 1 3	6
		-
Sandwiches Served on toasted baguette with side of the day unless otherwise		10
GVC's Grilled Cheese - Prosciutto, goat cheese, roasted red peppers, fresh bas	311	12
Portobello Philly - Portobello mushrooms, onions, peppers, smoked gouda with flank steak 19		12
Italian Cold Cut - Capicola, genoa salami, ham, provolone, hot peppers, onions, t		12
Roasted Vegetable - Roasted eggplant, roma tomatoes, caramelized onions, god		12
roasted red peppers, grilled zucchini, yellow squash, basil, roasted garlic		
Eggplant Parm - Eggplant, marinara, hot peppers, mozzarella, parmesan cheese	fnica	12
Chicken Parm - Chicken breast, marinara, peppers, mozzarella, parmesan, garlic		16 12
Grilled Chicken - Chicken breast, swiss, bacon, lettuce, tomato, onion, red peppo Salmon Burger - Freshly ground salmon* patty, tomato, mixed greens, dill scall	•	12
Mr. C's Burger - Ground sirloin*, provolone, grilled onions, sautéed mushrooms,		17
lettuce, tomato with garlic fries		12
Corrace, remare with gaine files		

Pasta Small house salad, Caesar salad or soup available with any pasta dish 5		
Fettuccine Primavera - Fettuccine, vegetables, pine nuts, fresh herbs, marinara o	or	
white wine sauce		17
with chicken 19 with shrimp 20		
Chicken Gorgonzola - Penne, grilled chicken, roasted red peppers, gorgonzola saud		17
Penne ala Vodka - Penne, prosciutto, asparagus, parmesan cheese, basil, pink vodk with chicken 19 with shrimp 20	ka sauce	17
Spaghetti and Meatballs - Spaghetti, marinara sauce, homemade meatballs		16
Bowtie Olivia - Bowtie pasta, sundried tomatoes, olives, onions, goat cheese, evoo with chicken 18	, garlic	16
Blackened Chicken Alfredo - Fettuccine, blackened chicken breast, tomatoes,		
green peas, alfredo sauce		18
substitute blackened shrimp for chicken 22		
Cheese Ravioli - Ricotta cheese ravioli, romano cheese, mozzarella, pink sauce		16
Baked Manicotti - Ricotta stuffed pasta, marinara sauce, mozzarella cheese		17
Linguine with Clams - Linguine, baby clams, red or white sauce, littleneck clam gasefood Fra Diavolo - Linguine, clams, shrimp, calamari, scallops, mussels, spicy	arnish	19
tomato sauce or white wine garlic olive oil		21
Eggplant Parmesan - Eggplant, marinara sauce, mozzarella, parmesan cheese		
served with spaghetti marinara		18
Pizzaor create your own combination ~Gluten Free crust available for an additional	\$ 5~	
Margherita - Roma tomatoes, mozzarella, goat cheese, marinara, fresh basil	ΨΟ	16
Pepperoni and Mushroom - Pepperoni, mushrooms, marinara, mozzarella		16
Prosciutto - Prosciutto, caramelized onions, fresh basil, marinara, mozzarella		16
Four Cheese - White pizza with fontina, mozzarella, gorgonzola, parmesan, basil		16
Barbecue Chicken - Chicken, bbg sauce, mozzarella, gouda, scallions, caramelized	onione	16
barbecue Chicken - Chicken, bby sauce, mozzai ena, gouda, scamons, cai amenzea	onions	10
Entrees Entrees include a small house salad, Caesar salad or soup Herb Chicken - Roast chicken with garlic and herbs, seasonal vegetables, leek mashed potatoes (pls allow 18-22 min)		22
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^{*}These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GRAPE VINE CAFÉ ALSO OFFERS CATERING AND GIFT CERTIFICATES