

The Grapevine Café

Wine & Tea Lounge

220 Main Street, Johnson City, NY 13790
607.729.1000



Cheese Board \$11

Changes monthly featuring
local meats and cheeses
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 .50

ⓋⓉ Spinach Artichoke Dip \$9
ⓖⓕ made with Greek yogurt.
Served with tortilla chips

Sides

Ⓥⓖ Kale Slaw, ⓋⓉ Potato Salad, ⓋⓉ Macaroni Salad, Ⓥⓖ Kettle Chips
All sandwiches served with your choice of side

Soups & Sandwiches

Our Soups of the day Cup \$3.⁵⁰ Bowl \$4.⁵⁰

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

∞ Regular & Gluten Free Wraps available at no extra charge ∞
Gluten Free Flatbreads available \$2.00 extra

Paninis \$9.⁵⁰

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

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

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

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

Croissant Sandwiches \$9.⁵⁰

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

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

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

ⓋⓉ Bean Burrito \$9.²⁵
Black beans, sharp cheddar
cheese, corn salsa in a grilled
wrap served with sour cream
Ⓥⓖ “I.L.I.” \$9.⁵⁰
A vegan “BLT” made with smoked tempeh,
lettuce, tomato, and veganaise.
Served on heidelberg bread
Add avocado \$1.00

Ⓥⓖ Vegan “Pulled Pork” Sandwich \$10
Made with BBQ jackfruit
topped with coleslaw on a toasted bun
with sriracha aioli

Ⓥⓖ Beyond Sausage & Pepper Wrap \$10
Beyond meat sweet Italian sausage,
with caramelized peppers & onions
& Dijon mustard.

Grassfed Beef Burger \$12
Served with lettuce, tomato,
onion, and mayo on a toasted bun
Add Cheese .50

Other menu items now located on back

Salads

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

Ⓜ Ⓜ Poppy Feta Salad \$10.⁹⁵

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

Ⓜ Ⓜ Kale Power Bowl \$11.⁹⁵

Organic quinoa assorted fresh veggies, kale, arugula & chick peas. Served with tahini dressing. add BBQ Jackfruit \$2

Ⓜ Mediterranean Flatbread Salad \$10.⁹⁵

Spring Mix tossed in a lemon herb vinaigrette with kalamata olives, tomato, cucumber, red onion, grilled garlic flatbread, topped with whipped feta.

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 server for details

Flatbread Pizzas \$9.⁵⁰

Ⓜ 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

Ⓜ Tomato mozzarella - grilled garlic naan bread topped with pesto, sliced tomato & fresh mozzarella

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

Kids Menu \$4.⁹⁵

Grilled Cheese
Ham & Swiss Croissant
Croissant w/ nuttella

(Served with choice of carrot sticks or applesauce)

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

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

~ New Seasonal Dinner Menu ~

Available starting at 5pm