



# *The Farmhouse Bistro*



Established in 2002, this 1850's farmhouse was converted into a shopping and dining experience unlike any other. Inside you'll find three floors of themed rooms filled with a large selection of merchandise from local, national and world-renowned companies. You'll find seasonal decorations, fashion and accessories, bath and body products and so much more. Try one of our famous Chocolate Jumbles or one of our other delicious cookies. After enjoying your lunch, come browse. Don't miss our Wine Cellar, which is located outside, at the back of the building. We feature all New York State wines and offer complimentary daily tastings, which change often. Thank you for joining us. Tim and Tracy Purcell

**Serving Lunch Daily**

**11:00 am—3:00 pm**

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Book Your Next Special Event With Us  
Menu and Contract Available at [www.grapevinefarms.com](http://www.grapevinefarms.com)

## **HOT SPECIALTY DRINKS**

<b>Espresso</b> —Steam-extracted fresh ground espresso beans for a rich, concentrated flavor. Regular or Decaf .....	\$3.00
<b>Americano</b> —Espresso with added hot water made roughly the strength of regular coffee .....	\$3.25
<b>Espresso Macchiato</b> —Espresso dropped into milk foam.....	\$4.00
<b>Cafe au lait</b> —Half coffee and half steamed milk. Topped with a bit of milk foam .....	\$3.75
<b>Hot Chocolate</b> —Chocolate and steamed milk. Topped with whipped cream and chocolate .....	\$4.00
<b>Steamer</b> —Steamed milk and your choice of flavored syrup. Topped with whipped cream.....	\$4.00
<b>The Red Eye</b> —Coffee with a shot of espresso.....	\$5.00
<b>Cappuccino</b> —Espresso with equal parts of steamed milk and foam. Add any flavoring—\$1.00.....	\$4.00
<b>Latte</b> —Espresso and steamed milk. Topped with milk foam. Add any flavoring—\$1.00.....	\$4.00
<b>Chai Latte</b> —Steamed milk and chai. Topped with milk foam .....	\$5.00
<b>Caramel Cloud Latte</b> —Espresso, caramel, vanilla and steamed milk. Topped with milk foam, whipped cream and caramel .....	\$5.00
<b>Caramel Macchiato</b> —Caramel, vanilla and espresso dropped into milk foam. Topped with whipped cream .....	\$5.00
<b>Chocolate Berry Truffle</b> —Espresso, chocolate, raspberry & steamed milk. Topped with whipped cream & cocoa.....	\$5.00
<b>Cinnamon Spice Mocha</b> —Espresso, chocolate, brown sugar cinnamon and steamed milk. Topped with whipped cream and cinnamon .....	\$5.00
<b>Hazelnut Satin Swirl</b> —Espresso, hazelnut and steamed milk. Topped with whipped cream and white chocolate ..	\$5.00
<b>Irish Mocha Madness</b> —Espresso, chocolate, Irish cream and steamed milk. Topped with whipped cream and Irish cream.....	\$5.00
<b>Mocha</b> —Espresso, chocolate and steamed milk. Topped with whipped cream and chocolate .....	\$5.00
<b>Peppermint Mocha</b> —Espresso, chocolate, peppermint & steamed milk. Topped w/whipped cream & chocolate ..	\$5.00
<b>Snickerdoodle</b> —Espresso, amaretto, hazelnut and steamed milk. Topped with whipped cream and cinnamon.....	\$5.00
<b>Sugar Daddy Delight</b> —Espresso, caramel, hazelnut ad steamed milk. Topped with whipped cream and caramel ..	\$5.00
<b>The Grapevine</b> —Espresso, maple and steamed milk. Topped with whipped cream and cinnamon.....	\$5.00
<b>White Mocha</b> —Espresso, white chocolate and steamed milk. Topped with whipped cream and white chocolate ....	\$5.00

## **COLD SPECIALTY DRINKS**

<b>Iced Coffee</b> —Coffee served over ice. Add any flavoring—\$1.00.....	\$3.00
<b>Iced Cappuccino</b> —Espresso and milk served over ice. Add any flavoring—\$1.00 .....	\$5.75
<b>Iced Mocha</b> —Espresso, chocolate and milk served over ice.....	\$5.75
<b>Iced White Satin Mocha</b> —Espresso, white chocolate and milk served over ice .....	\$5.75
<b>Frozen Caramel Latte</b> —Espresso, caramel and milk blended with ice. Topped with whipped cream and caramel.....	\$5.75
<b>Frozen Cinnamon Spice</b> —Espresso, brown sugar cinnamon and milk blended with ice. Topped with whipped cream and cinnamon.....	\$5.75
<b>Frozen Chocolate Berry Truffle</b> —Espresso, chocolate, raspberry and milk blended with ice. Topped with whipped cream and cocoa powder .....	\$5.75
<b>Frozen French Kiss</b> —Espresso, vanilla and milk blended with ice. Topped with whipped cream and cinnamon.....	\$5.75
<b>Frozen Grapevine</b> —Espresso, maple syrup and milk blended with ice. Topped with whipped cream & cinnamon ..	\$5.75
<b>Frozen Hazelnut Satin Swirl</b> —Espresso, hazelnut and milk blended with ice. Topped with whipped cream and white chocolate .....	\$5.75
<b>Frozen Irish Mocha Madness</b> —Espresso, chocolate, Irish cream, milk blended with ice. Topped with whipped cream and Irish cream.....	\$5.75
<b>Frozen Mocha</b> —Espresso, chocolate and milk blended with ice. Topped with whipped cream and chocolate .....	\$5.75
<b>Frozen Mystical Milky Way</b> —Espresso, caramel, chocolate and milk blended with ice. Topped with whipped cream and caramel .....	\$5.75
<b>Frozen Mint Mocha</b> —Espresso, chocolate, peppermint and milk blended with ice. Topped with whipped cream and chocolate.....	\$5.75
<b>Frozen Snickerdoodle</b> —Espresso, amaretto, hazelnut and milk blended with ice. Topped with whipped cream and cinnamon.....	\$5.75
<b>Frozen Sugar Daddy Delight</b> —Espresso, caramel, hazelnut and milk blended with ice. Topped with whipped cream and caramel .....	\$5.75
<b>Frozen White Mocha</b> —Espresso, white chocolate and milk blended with ice. Topped with whipped cream and white chocolate. ....	\$5.75

Flavored Syrups: Amaretto, Brown Sugar Cinnamon, Butter Pecan, Ginger Spice, Hazelnut, Irish Cream, Maple, Peach, Peppermint, Raspberry, Tiramisu, Sugar Free Vanilla and Sugar Free Hazelnut

## **Beverages**

### **Coffee and Tea—\$3.00**

Freshly Brewed Unsweetened Iced Tea  
Freshly Brewed Coffee (Regular and Decaf)

### **Hot Assorted Specialty Tea—\$3.50**

### **Flavored Iced Tea—\$4.00**

Mango, Peach, Raspberry, Strawberry

### **Fountain Drinks—\$3.50**

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda,  
Lemonade, Arnold Palmer

### **Milk—\$3.00**

White Milk, Chocolate Milk

### **Bottled Water—\$2.25**

### **Juices—\$4.00**

Apple, Orange, Cranberry, Pineapple, Grapefruit

### **Boylan Sodas—\$4.00**

Root Beer, Crème, Black Cherry,  
Orange, Birch Beer, Ginger Ale, Shirley Temple

### **Saranac Sparking Lemonade—\$4.00**

## **Grapevine Farms Signature Wine**

### **“Flight” of Wine—\$9**

Three 2 Ounce Pours of Your Choice  
From Our House Wine List Below

### **Farmhouse Red—\$9/\$31**

Dry, medium-bodied blend of Cabernet Sauvignon  
and Merlot. Dark berry, oak and mineral aromas.

### **Garden Gazebo Chardonnay—\$9/\$31**

Rich and spicy medium-bodied with a toasty finish.  
A blend of 3 types of oak-aged Chardonnay.

### **Farmhouse White—\$9/\$31**

Standard Italian-style table wine.

Similar in style to a Chablis or Pinot Grigio.

### **Three Dachshund Riesling—\$9/\$31**

A food-friendly, Finger Lakes medium-dry  
Riesling with a floral and peach Nose.

### **Ghostly White—\$9/\$31**

White Semi-Sweet Moscato. Notes of peaches,  
tangerines, apples and lemons.

### **Fireside Blush—\$9/\$31**

This light and fruity wine is a more refreshing  
alternative to White Zinfandel.

### **Rescue Red—\$9/\$31**

A red wine as sweet as the dachshund it was created  
for—Grapevine Farms’ very own rescue—Toby.

## **Prosecco**

### **Prosecco—\$10**

Semi-Sparkling Italian Champagne

### **Mimosa—\$12**

Prosecco and Orange Juice

## **Agave Wine Cocktails—(ABV 15%)**

### **Passionfruit Margarita—\$10**

### **Mint Lime Mojito—\$10**

### **Pineapple Coconut Piña Colada—\$10**

## **Cocktails**

**\$10.00**—Made with naturally flavored Grape Wine  
(ABV 20%)

### **Bloody Mary**

Spicy Tomato Mix and Vodka with a Celery,  
Bacon and Green Olive Garnish

### **Electric Lemonade**

Vodka and Lemonade

### **Hard Iced Tea—Peach or Mango**

Fresh Brewed Iced Tea and Peach or Mango Cordial

### **Screwdriver**

Vodka and Orange Juice

### **Bay Breeze**

Vodka, Cranberry and Pineapple Juice

### **Gin and Tonic**

Gin, Tonic and Lime

### **Rum and Coke**

Rum and Coke or Diet Coke

### **Rum Punch**

Rum, Cranberry, Pineapple and Orange Juices

### **Margarita**

Tequila, Key Lime Juice and Agave Nectar

### **Whiskey Sour**

Whiskey, Sour Mix and Cherry Juice

### **Cosmopolitan**

Vodka, Cranberry and Lime Juice

### **Martini**

Vodka and Vermouth with Lemon or Green Olives

### **Chocolate Martini**

Creamy, Rich and Chocolatey with Whipped Cream

### **Cinnamon Apple Pie**

Cinnamon Whiskey with Apple Juice

## **Beer**

### **\$6.50 Bottle**

### **\$25.00 Bucket of Beer**

Five Beers of your choice

### **•Coors Light**

### **•Blue Moon**

### **•Corona Extra**

### **•Heineken**

### **•Ithaca Flower Power IPA**

### **\$7.00 Local Draft Beer-Ask Server**

## **New York State Hard Cider**

### **Cider Creek Saison Reserve —\$7**

Complex aromatic palate of mild fruit flavors with  
just the right amount of spices.

### **Awestruck Apples & Pears—\$9**

Two orchard besties in one enticing refreshment.

### **Doc’s Draft Sour Cherry—\$9**

Made from pressed NY state apples and fresh sour cherries.

### **Bombshell Billsberry—\$9**

Semi-sweet—Flavor Berry Lemonade

### **Awestruck Hibiscus Ginger—\$9**

Rosy-hued from steeping with dried hibiscus calyces and  
a dash of zing with freshly peeled and sliced ginger root.

## **APPETIZERS FOR TWO**

### **Hummus Plate\*—\$10.00**

Hummus garnished with sliced black olives, wedge of tomato and greens.  
Served with tortilla chips.

### **Spinach and Artichoke Dip\*—\$11.00**

A creamy, cheesy dip loaded with spinach, garlic and marinated artichokes served with tortilla chips

### **Buffalo Chicken Dip\*—\$12.00**

Mild and creamy buffalo chicken dip served warm with tortilla chips

## **SOUP OF THE DAY**

**Cup—\$5.00 Bowl— \$8.00**

## **SANDWICHES**

All sandwiches include your choice of side. Substitute side for a cup of soup—Add \$2

### **Grapevine's Famous Chicken Salad\*—\$14.50**

All white meat chicken, wine infused cranberries, walnuts, celery, mayonnaise and lettuce served on whole grain bread (**contains walnuts**).

### **Turkey Reuben\*—\$14.50**

Fresh deli turkey, swiss cheese, sauerkraut and Russian dressing on rye bread, grilled.

### **Tuna Salad Wrap\*—\$13.50**

Solid white tuna, celery, mayonnaise and seasonings, lettuce, tomato and cucumber in a wrap.

### **Classic BLT\*—\$12.50**

Bacon, lettuce and tomato with mayonnaise on toasted white bread.  
**Add Turkey—Add \$2**

### **El Cubano\*—\$14.50**

Sliced ham, seasoned pulled pork, pickle, lettuce, mustard and mayonnaise on a toasted ciabatta roll.

### **Buffalo Chicken Grilled Cheese Sandwich\*—\$14.50**

Mild and creamy buffalo chicken and cheddar cheese on white bread, grilled.

### **Mediterranean Rice Bowl\*—\$14.50**

Brown rice topped with kalamata olives, feta cheese, artichoke hearts, chick peas, roasted red peppers and cucumbers with a drizzle of citrus olive oil vinaigrette.

### **The Larry Cammer Special\*—\$13.50**

Diced hard boiled egg, mayo, mustard and a touch of horseradish on toasted whole grain bread with strips of bacon.

**\*Gluten Free Ingredients (when substituting bread/wrap for Gluten-Free bread-\$1.50). We are not an allergy-free facility.**

### **BISTRO COMBO—\$13.50**

Your choice of half a sandwich from the list below with chips and a pickle.  
Also includes your choice of a side salad or cup of soup.

### **Grapevine's Famous Chicken Salad\***

All white meat chicken, wine infused cranberries, walnuts, celery, mayonnaise  
and lettuce served on whole grain bread (**contains walnuts**).

### **Classic or Turkey BLT\***

Bacon, lettuce and tomato with mayonnaise and deli turkey on toasted white bread.

### **QUICHE—\$12.50**

Homemade quiche of the day with your choice of side.  
Substitute side for a cup of soup—Add \$2

### **SPECIALTY SALADS**

#### **Large Garden Salad\*—\$11.50**

Garden greens with tomato, carrots, celery, cucumber, black olives, red onion and croutons.  
Served with your choice of dressing.

#### **Farmhouse Salad\*—\$13.50**

Fresh seasonal fruit, mandarin oranges, walnuts, feta cheese, carrots, celery and wine infused  
cranberries served over garden greens with raspberry vinaigrette (**contains walnuts**).

#### **Chef Salad\*—\$14.50**

Garden greens with swiss cheese, deli ham, deli turkey, hardboiled egg,  
tomato, carrots, celery, cucumber, black olives, red onion, Served with your choice of dressing.

#### **SALAD ADD-ONS—\$3.50**

Sliced Chicken Breast  
Chicken Salad  
Deli Turkey  
Deli Ham  
Tuna Salad

#### **SIDES—\$3.00**

Applesauce  
Coleslaw  
Chips and Pickle  
Cottage Cheese  
Side Salad

#### **DRESSINGS**

(extra dressing 50¢)  
Balsamic Vinaigrette\*      Caesar\*  
Blue Cheese      Ranch  
Parmesan Peppercorn\*      Russian\*  
Raspberry Vinaigrette\*

### **KIDS MENU—\$8.00**

Ages 10 and under please.

Includes One Entrée, One Side and One Beverage

#### **Entrées**

Hot Dog on Bun\*  
Kraft Macaroni and Cheese  
Peanut Butter and Jelly Sandwich\*

#### **Sides**

Chips and Pickle\*  
Applesauce\*  
Side Salad\*  
Cup of Soup (Add \$2)

#### **Beverages**

Milk or Chocolate Milk  
Iced Tea or Sweet Tea  
Apple Juice or Orange Juice  
Lemonade or Fountain Drink

\*Gluten Free Ingredients (when substituting bread for Gluten-Free bread-\$1.50). We are not an allergy-free facility.



## **THE FINISHING TOUCH**

### **CAKES AND PIES**

#### **Lemon Berry Mascarpone Cake** \$9.00

Two layers of moist cream cake with lemon mascarpone cream and blueberries

#### **Carrot Cake** \$9.00

Loaded with carrots, raisins, nuts and pineapple pieces, topped with cream cheese icing

#### **Gluten Free Chocolate Lava Cake\*** \$10.00

An indulgent dark chocolate cake with a rich molten fudge center. Served with vanilla ice cream.

### **DELICIOUS HOME BAKED COOKIES**

**\$3.50 Each or \$20.00 Half Dozen**

#### **Chocolate Jumble**

Jumble or Jumbo—Schoharie County's original is truly old fashioned. Chocolate, molasses and spices come together with love!

#### **Fudge Fancy**

A light shortbread cookie topped with a delicious dollop of homemade buttercream chocolate frosting.

#### **Vanilla Half Moon**

This moist sugar cookie with a hint of lemon is topped with our homemade chocolate and vanilla buttercream frostings.



#### **Applesauce Raisin**

A cookie teeming over with cinnamon and apple flavor, topped with homemade vanilla buttercream frosting.

#### **Chocolate Chip**

Full of chocolate chips, this cookie will stop you in your tracks... watch out Toll House!

#### **Oatmeal Raisin**

Moist and tender center with slight crisp edges. Loaded with oats and brown sugar!

#### **Peanut Butter Chunk**

Wonderfully soft and chewy, this cookie is full of peanut butter flavor.

#### **Seasonal Cookie**

Ask your server.

### **ICE CREAM**

<b>VANILLA or CHOCOLATE</b> \$4.00 Toppings—\$.75 each Caramel, Hot Fudge, Rainbow Sprinkles	<b>TRADITIONAL SUNDAE</b> \$5.75 Ice cream, one topping, whipped cream, nuts and a cherry on top	<b>COOKIE SUNDAES</b> \$9.25 Cookie of your choice, ice cream, one topping, whipped cream, nuts and a cherry
<b>FLOATS</b> \$7.00 Pick your ice cream and soda	<b>MILKSHAKES</b> \$7.00 Pick your flavor	<b>ICE CREAM SANDWICH</b> \$10.00 Pick your cookies and ice cream

All dessert and cookie options are subject to availability.