



DEAR VALUED GUEST OF BREAD N WINE, PLEASE BE ADVISED THAT A 3% SURCHARGE WILL BE APPLIED TO ALL TRANSACTIONS MADE USING CREDIT CARDS AT BREAD N WINE. WE APPRICIATE YOUR UNDERSTANDING AND CONTINUED PATRONAGE.

SOUP

- CHICKEN NOODLE** 7
potato, carrots, leeks, onion
and zucchini
- FRENCH ONION** 8
sourdough, gruyere and kosher salt
- PERSIAN** 9
barley, chickpeas, lentils, spinach,
kale, mint and tarragon
- TUSCAN SAUSAGE & BEANS** 8
white beans, carrots, parsley, kale,
and parmesan cheese
- CLASSIC LENTIL** 7
carrots, celery, potato, zucchini,
eggplant (vegetarian)
- HUNGARIAN CHICKEN PAPRIKASH** 9
paprika, sweet peppers,
mushroom, tomato
caraway seeds, pasta,
with sour cream

SALADS

- CRAFT SALADS** 14
ASK FOR A CHOICE ITEM PAGE
- MEDITERRANEAN** 12
chickpeas, tomato, feta, cucumber, red onion,
falafel with balsamic dressing
- TUNA NICOISE** 18
potatoes, eggs, onion, tarragon,
olives, mixed greens, peas, capers,
anchovies with balsamic dressing
- BEET & GOAT CHEESE** 14
arugula, tomato, red onion,
goat cheese, orange, sunflower seeds,
cranberry with honey mustard dressing
- OVEN ROAST SHRIMP YUCATAN** 19
tomato, red onions, almonds, hearts of romaine,
arugula and Mexican chipotle dressing
- CAESAR SALAD** 12
hearts of romaine, croutons, parmesan,
Caesar dressing

YOU-PICK-TWO 16

ANY ITEM COMBO DEAL

SOUP / SALAD / SANDWICH ONLY

SANDWICHES

- SABICH** 15
hummus, fried eggplant, tahini, labne,
mango amba, boiled egg on nan bread
- CUBAN** 15
pulled pork, ham, pickles, Swiss
cheese with cumin lime sauce
- JAMBON DE PARIS** 12
French ham and gruyere
- SLOW ROASTED CHICKEN** 13
spinach, avocado, manchego cheese
and romesco sauce
- CURRIED CHICKEN** 14
cranberries, celery, romaine, cilantro
and cream cheese
- ROAST TURKEY** 14
arugula, leeks, cranberries, gruyere
and citrus aioli
- SLOW ROAST LEG OF LAMB** 16
tomato, cilantro, potato, red onion, gruyere
and honey mustard
- PHILLY CHEESE STEAK** 15
roasted peppers, red onion,
and honey mustard sauce
- GRILLED SALMON** 19
arugula, tarragon, gruyere
and aioli sauce
- CRUSTED FILET OF BASA FISH** 19
lettuce, tomato, red onion,
with tartar sauce
- TUNA & EGG** 14
fried egg, avocado, tomato
and gruyere
- FALAFEL** 12
tomato, spinach, red onion, romaine,
cilantro and tahini sauce
- MOZZARELLA** 11
roasted peppers, tomato, basil,
and pesto sauce
- SICILIAN** 15
Italian salami, peppers, tomato, arugula
onion, pickles, and balsamic sauce

SIDES

- FRENCH FRIES** 6
seasoned
- ROASTED CAULIFLOWER** 7
roasted with olive oil and salt / pepper
- ROASTED BROCCOLI** 7
roasted with olive oil and salt / pepper
- BUFFALO CAULIFLOWER** 7
roasted with olive oil and Buffalo sauce
- CRANBERRY COLESLAW** 4
red cabbages, carrots, cilantro, garlic
- HOME FRIES** 5
roasted with olive oil and salt / pepper
- PICKLES** 5
home made pickled cucumber

APPETIZERS / TAPAS

- BASKET OF BREAD** 5
toasted assortment with jam & butter
- FLAMMKUCHEN mit SPECK** 14
German flatbread with bacon, fried onion
& cream cheese
- FLAMMKUCHEN mit SCHINKEN** 14
German flatbread with ham, fried onion
and gruyere
- SHRIMP AND CHORIZO FLATBREAD** 16
parsley, diced tomato, and chili flakes
- MARGARITA FLATBREAD** 14
mozzarella, tomato sauce and basil
- MEATBALL TAPAS** 12
tomato sauce, chorizo, paprika
and manchego cheese
- MAC AND CHEESE** 10
American and Swiss cheese
- CHICKEN TENDERS** 12
dipping sauce
- CHICKEN WINGS** 12
dipping sauce
- GARLIC SHRIMP** 16
dried chili peppers, parsley and olive oil
- NEW ENGLAND CRAB CAKE** 16
tartar sauce, arugula with mango
and pineapple sauce
- HUMMUS WITH BAKED FALAFEL** 14
oven roast falafel and flat bread
- CHARCUTERIE** 26 / 40
FOR TWO OR FOUR
selection of Italian sausages and pate
cheese and fresh fruits

BREAKFAST ALL DAY

BREAKFAST SANDWICH egg, ham and cheese	8
BAGEL BREAKFAST butter or cream cheese	4.5
AVOCADO TOAST fried egg, tomato & red onion	14
FRENCH TOAST bacon, banana and strawberry	18

OMELETTE

FALAFEL & SPINACH tomato and feta cheese served with home fries	16
SPINACH & ARUGULA served with home fries & toast	14
AVOCADO & SPICY TOMATO red onion, home fries & toast	15
CHORIZO & JALAPENO red peppers, onion & toast	15
EGG BAKE	
EGG, SPINACH, TOMATO side salad and toast	13
EGG, TOMATO, FETA, TARRAGON side salad and toast	15
EGG, SALMON, SPINACH, TARRAGON side salad and toast	18

SMOOTHIE

16 oz / 22 oz

STRAWBERRY BANANA	10	12
NUTELLA BANANA	10	12
OAT, PEANUTS & BANANA	10	12
MANGO, ORANGE & LEMON	10	12
SPINACH, APPLE, BANANA	10	12
BEETS, SPINACH & LEMON	10	12
TURMERIC, GINGER & OJ	10	12

MAIN COURSE

CHEESE BURGER tomato, red onions, hearts of romaine, Swiss or American Cheese Served with French Fries	18
ALOO GOBI (VEGETARIAN) cauliflower, potato, onion with creamy curry sauce, served with basmati rice	23
SPAGHETTI ai FUNGHI mushrooms and butter sauce, served with parmesan cheese	19
SPAGHETTI POMODORO homemade tomato sauce served with parmesan cheese	18
SPAGHETTI BOLOGNESE homemade beef and tomato sauce served with parmesan cheese	24
CURRIED SALMON FILET Jamaican curry sauce served with basmati rice and side of salad	26
BAG OF FISH filet of salmon or filet of basa fish, mediterranean herb and lemon juice with roasted broccoli and cauliflower	24
CHICKEN STEW (FESENJOON) pomegranate, walnut and saffron served with basmati rice	24
HUNGARIAN BEEF GOULASH red wine braised beef, paprika and tomato sauce, served with fettuccine	26

DAILY SPECIALS

CHECK WITH
YOUR SERVER

DESSERTS

MOUSSE AU CHOCOLAT dark chocolate	9
VANILLA BEAN CREME BRÛLÉE gaufrettes tuiles	9
COOKIE ASSORTMENT Italian cookies	12
NEW YORK CHEESE CAKE fresh strawberry	7
VANILLA ICE CREAM	7

COFFEE / TEA 10 oz / 16oz

COFFEE	2.8	3.8
TEA KILOGRAM Craft tea selections	2.8	2.9
LATTE	4.9	5.9
CAPPUCCINO	4.9	5.9
CHAI LATTE taste of Indian spices	4.9	5.9
BICERIN espresso with chocolate and whipped cream	5	6
CAFE SHAKERATO shaked with club soda and ice cubes	5	6
GOLDEN LATTE turmeric and ginger	6	7
CAFE CORRETTO Espresso with Sambuca	10	15

HAPPY HOUR BEER 5

BARTENDER'S PICK

NARRAGANSETTE

MILLER HIGH LIFE

We're thrilled to announce that we now offer private event hosting and catering services tailored just for you! Whether you're planning a birthday bash, a corporate luncheon, baby shower, or any other special occasion, let us take the stress out of planning and provide an unforgettable experience for you and your guests.

GLUTEN FREE BREAD AVAILABLE \$3

HARD KOMBUCHA

JUNE SHINE 7
BLOOD ORANGE
SAN DIEGO, CALIFORNIA
(FLAVORED WITH BLOOD ORANGE FROM TEMECULA AND HINT OF ORGANIC MINT)

AVAL CIDER ROSE 11
FRANCE
(HARD ROSE CIDER WITH APPLE, PEAR, TO CREATE A REFRESHING DRY ROSE CIDER)

OUR BEER

NARRAGANSET 6
LAGER, NEW ENGLAND
(CLEAN, CRISPY, REFRESHING AND PERFECTLY BALANCED)

LIONSHEAD 6
PILSNER, PENNSYLVANIYA
(AMERICAN MALT, CORN & HOPS FOR CRISP)

SUNDAY BEER 7
LAGER, BROOKLYN
(LIGHT BODY AND CRISP)

VICTORY 7
PILSNER, PENNSYLVANIA
(GERMAN STYLE CRISP WITH HINT OF HOP)

SLOOP JUICE BOMB 8
NORTHEASTERN IPA, NEW ENGLAND
(LOW BITTERNESS & CITRUSY, JUICY NOTES OF AMERICAN HOPS)

SIX POINT BENGALI 8
AMERICAN STYLE IPA, NEW YORK
(SUPER DRY, WITH AMERICAN HOP AROMA)

CZECHVAR 9
CLASIC PILSNER, CZECH REPUBLIC
(YEAST RICH FULL FLAVORED)

HEINEKEN 7
LAGER, DUTCH, NETHERLAND
(GRAINY, HERBAL, SLIGHT HOPS)

CORONA 7
LAGER, MEXICO
(CLEAN AND CRISP AND DRY)

RUN WILD IPA- NON ALCOHOLIC 7
IPA, SAN DIEGO
(NORTHWEST HOPS, BALANCED MALT BODY, BITTERNESS AND BALANCED)

WHITE WINE

CHARDONNAY 10 / 30
FOREST VILLE- CHARD, RIPASO, CALIFORNIA
(VANILLA, APPLE, CITRUS, MEDIUM BODY)

PINOT GRIGIO 9 / 29
TAVERNELLO, VENETO - ITALY
(GREEN APPLE, PEAR, VELVETY & CRISPY DRY)

VERDEJO, RUEDA 12 / 42
SHAYA, CASTILLA Y LEON - ORGANIC WINE, SPAIN
(FRESH, LONG & DRY, EXOTIC FRUITS HERBACEOUS)

SAUVIGNON BLANC 12 / 41
THE LITTLE SHEEP - NEW ZEALAND
(RIPE FRUIT CRISPY- LIGHT BODY)

GEWURZTRAMINER 16 / 60
GOSTAV LORENZE, GERMANY
(RIPE FRUIT SEMI SWEET)

BURGUNDY BLANC 16 / 60
HAUTES COTES DE NUITS - LE BRUN & FILS, FRANCE
(RIPE CITRUS FRUIT SMOOTH AND COMPLEX)

SANCERRE 21 / 72
LE PETIT SILEX, FRANCE
MINERAL, PEACHES, LEMON PEEL & CREAMY)

RIESLING 11 / 44
VALKENBERG, RHEINHESSEN, GERMANY
RIPE FRUIT SEMI SWEET)

BEAUMES DU VENISE 15 / 40
MUSCAT, TRESOR DU CLOCHER
PERFUMED NOTES OF WHITE PEACH, HONEY, SWEET AND FRUITY

SPARKLING WINE

PROSECCO, 11
VILLA JOLANDA – ITALY

CHAMPAGNE, 19 / 36
CHARLES DECAZANOVE – FRANCE

ROSE SPARKLING 10 / 45
BAGLIETTI VINO, SPUMANTE, SPARKLING, ITALY
(FLORAL, ELEGANT, SILKY, DRY & FULL BODY)

HAPPY HOUR WHITE GL 8
CHARDONNAY BTL 26
PINOT GRIGIO
HAPPY HOUR SANGRIA

RED WINE

CABERNET SAUVIGNON 10 / 30
FOREST VILLE CABERNET, RIPASO, NAPA
(RIPE FRUIT EASY DRINKING, MEDIUM BODY)

MALBEC 10 / 30
ELSA BIANCHI, MENDOZA, ARGENTINA
(AROMATIC, SUBTALE, SMOKY, DRY)

BURGUNDY ROUGE 16 / 62
LES GENEVRIERES - FREDERIC ESMONIN - FRANCE
(SILKY, MINERAL, EARTH LONG FINISH)

MONTEPULCIANO 12 / 40
D'ABRUZZO-VILLAMAGNA, ITALY
(LEATHERY, DRY, BALANCED, BLACK FRUITS))

BORDEAUX 18 / 68
SAINT EMILION - GRAND VIN - FRANCE
(OAK, VANILLA, TOBACCO, LEATHER & SMOKY)

COTES DU RHONE 16 / 52
CAIRANNE CREATION, BROTTTE, RHONE, FRANCE
(FLORAL, HERBAL, SILKY, DRY & FULL BODY)

SHIRAZ 12 / 42
FISHERMAN'S CREEK, AUSTRALIA
(DARK FRUITS, SPICY FRUITS, OAK FINISH, DRY & FULL BODY)

ROSE 12 / 38
COTES DE PROVENCE, CHATEU MONTAUD - FRANCE

SPECIAL DRINK

MULLED WINE 12
HAPPY HOUR SANGRIA 8
HOME MADE SPECIALS, WHITE OR RED

HAPPY HOUR RED GL 8
BTL 26
CABERNET SAUVIGNON
MALBEC
HAPPY HOUR ROSE

COCKTAILS ARE COMING SOON

CRAFT SALAD

\$14



CHOOSE YOUR GREEN

UP TO TWO GREEN

- BABY ARUGULA
- BABY SPINACH
- MESCULINE GREEN
- ROMAINE LETTUCE

CHOOSE YOUR TOOPINGS

UPTO 5 TOPPINGS ARE INCLUDED
EXTRA TOPPINGS ARE ADDITIONAL PRICE
PRICE VARIANCE SUBJECT TO ITEM

- GREEN PEPPER
- YELLOW PEPPER
- RED PEPPER
- ROASTED PEPPERS
- ROASTED LEEKS
- APPLE
- ORANGE
- STRAWBERRY
- CROUTONS
- SUNFLOWER SEEDS
- STUFFED GRAPE LEAVES
- ROAST CHICKEN
- BREADED CHICKEN
- TUNA CHUNK
- TOMATO
- CUCUMBER
- CARROTS
- CORN
- AVOCADO
- RED ONION
- CILANTRO
- TARRAGON
- DRY CRANBERRIES
- WALNUTS
- ALMOND
- ROAST TURKEY
- HAM
- CHORIZO SAUSAGE
- BROCCOLI
- CAULIFLOWER
- POTATO
- RED BEETS
- ARTICHOKE
- SWEET PEAS
- CHICKPEAS
- FALAFEL
- CABBAGE
- SWISS CHEESE
- GOAT CHEESE
- PARMEASAN CHEESE
- FETA CHEESE
- BACON
- EGG

CHOOSE YOUR DRESSING

- LEMON SHALLOTS
- TAHINI
- OLIVE OIL
- BALSAMIC VINAIGRETTE
- CEASER
- BALSAMIC
- LIME AND CILANTRO
- HONEY MUSTARD
- SAUCE ON SIDE

ADD MORE: ROASTED SALMON \$9 SHRIMP EACH PIECE \$4

CRAFT SANDWICH



CHOOSE YOUR BREAD \$2

- GLUTEN FREE ADD \$3
- CIABATTA WHITE FRENCH BAGUETTE CIABATTA WHEAT OLIVE
- CUBAN ROLL MULTI GRAINS BRIOCHE ROLL

CHOOSE YOUR TOOPINGS

EXTRA TOPPINGS

- TOMATO \$1 CUCUMBER \$1 MASHROOMS \$2
- LETUCCE \$1 PICKLE CUCUMBER \$1 RED ONION \$1
- AVOCADO \$4 RED PEPPERS \$1 ARUGULA \$2
- APPLE \$2 SPINACH \$2 CILANTRO \$2
- ROASTED PEPPERS \$2 ROASTED LEEKS \$2 TARAGON \$2

CHOOSE YOUR CHEESE

EXTRA TOPPINGS

- GRUYERE \$5 SWISS CHEESE \$4 AMERICAN CHEESE \$4
- GOST CHEESE \$6 CREAM CHEESE \$4 MANCHEGO \$5
- FETA \$5 MOZZARELLA \$5

CHOOSE YOUR PROTEINS

EXTRA TOPPINGS

- ROAST CHICKEN \$6 ROAST TURKEY \$6 BREADED CHICKEN \$6
- SMOOKED SALMON \$9 ROAST SALMON \$9 BACON \$5
- SLOW ROAST LAMB \$8 BRAISED BEEF \$8 FRENCH HAM \$5
- EGG \$3 TUNA CHUNK \$6 CHORIZO SAUSAGE \$6
- PROSCUITTO \$6 FALAFEL \$5

CHOOSE YOUR SAUCE

EXTRA TOPPINGS \$.75c

- AIOLI MORNEY ROMESCO
- CUMIN LIME TAHINI BUFFALO
- HONEY MUSTARD MAYO DIJON MUSTARD



GUIDELINES AND REQUIREMENTS

CAPACITIES

- Half Facility: 20-25
- Full Facility Indoor 46 - Outdoor 25
- *Half facility includes either indoor dining room or our outdoor patio. Whole facility included our indoor dining room or indoor / outdoor combined facilities.

MINIMUMS

LUNCH MINIMUMS*

- Half Facility \$625
- Whole Facility Indoor (Monday to Thursday) \$1150
- Whole Facility-Indoor (Friday-Saturday & Sunday) \$1610
- Whole Facility Indoor and Outdoor (Friday-Saturday & Sunday) \$2485

DINNER MINIMUMS*

- Half Facility \$750
- Whole Facility (Monday to Thursday) \$1380
- Whole Facility-Indoor (Friday-Saturday & Sunday) \$1840
- Whole Facility Indoor and Outdoor (Friday-Saturday & Sunday) \$3195

DEPOSITS

LUNCH DEPOSITS*

- Half Facility \$250
- Whole Facility \$500

DINNER DEPOSITS*

- Half Facility \$500
- Full Facility \$750

*Reservations are only confirmed after receipt of deposit

ADDITIONAL INFORMATION

An 18% Service charge & NYC Sales Tax and Creditcard Charge of 3.5% will be added to all event charges.

All rooms for events are reserved for 3.5 Hours.

Additional time, if needed, is \$300 per hour. * Payment is required, in full, at the end of your function on the same day of your event.

* A final headcount is required by 11:00am, 3 business days prior to your event.

ADDITIONAL VALUE:

- 2 Hours Open Bar for Selected Wine and Beer for \$20 per person.
after 2 hours items are charged as menu priced.

PRIVATE EVENT / RESERVATION



PAYMENT AND ORDER FORM

DATE OF THE EVENT:

TIME OF THE EVENT:

HEAD COUNT:

CELL PHONE:

HOME PHONE:

e-MAIL:

FIRST NAME:

LAST NAME:

ADDRESS:

APT #:

CITY:

STATE:

ZIP CODE

BILLING ADDRESS IF DEFERANT:

FIRST NAME:

LAST NAME:

ADDRESS:

APT #:

CITY:

STATE:

ZIP CODE

PERSONAL NOTE:

PAYMENT AND CARD HOLDER INFORMATION:

FIRST NAME:

LAST NAME:

CARD #:

EXP DATE:

CVV CODE:

CARD ISSUED ZIP CODE:

AUTHORIZED DEPOSIT AMOUNT:

BY SIGNING THIS FORM YOU AUTHORIZED BREAD N WINE TO CHARGE YOUR CREDIT OT DEBIT CARD FOR THE AMOUNT LISTED ABOVE.

PAY ONLINE (CLICK HERE)

SIGNATURE OF CARD HOLDER

SELECT YOUR CHOICE AND EMAIL WITH COMPLETE ORDER FORM TO: ORDER@BREADNWINE.NET