



THE VINE COTTAGE

6062 Lake Murray Blvd. – La Mesa, California

Specialty Boards

With epi bread, cornichons, dried cherries, fig jam

Artisanal Charcuterie & Cheese Board 19

Speck Alto Adige, Fra’ Mani ‘Nostrano’ salame, house-made chicken liver pâté, selection of three artisanal cheeses

Specialty Cheese Board 11

Selection of three artisanal cheeses

Salads

Baby Lettuce Crowns & d’Anjou Pear Vinaigrette 9

Persian cucumber, grape tomatoes, fines herbes, scallion

Roasted Beets & Wild Arugula 9

Goat cheese, scallion, fines herbes, citrus vinaigrette

Baby Iceberg Wedge Salad w/ Maytag Dressing 9

‘Niman Ranch’ bacon, red onion, grape tomato, Maytag blue cheese

Whole-Leaf Caesar Salad w/ White Anchovies 9

Petite romaine heart spears, shaved Parmigiano-Reggiano, croutons

Pastas – Made w/ Rustichella d’Abruzzo artisanal pastas

Braised Pork Belly & Rainbow Chard Ragù 17

Rigatoni pasta, Parmesan, extra virgin oil, herbs

‘Jidori’ Chicken Marsala Linguini 17

Marsala wine, shiitake mushrooms, light cream sauce, herbs

Linguini Puttanesca w/ Grilled Shrimp 17

House tomato sauce w/ capers, olives, anchovies, herbs, extra virgin oil

Braised Short Rib Rigatoni 17

Caramelized onion, short rib reduction sauce, Gorgonzola, aged balsamic

Our mission at The Vine Cottage is to serve delicious food made with seasonal, all-natural, organic, locally-sourced, and sustainably-produced ingredients whenever possible.

First Plates

Carlsbad Black Mussels 13

Served with Yukon gold fries

Marinière – white wine, butter, shallots, fines herbes

Belgique – wit beer, cream, roasted garlic, goat cheese

Basque – sausage, leeks, tomato, Spanish smoked paprika

The Vine Cottage Bruschette 9

Marinated Giant White Beans – goat cheese, herbs

“Caprese” – tomato, basil, fresh mozzarella, aged balsamic

House-Made Chicken Liver Pâté – cornichons, fig jam

Spanish-Style Grilled California Spot Prawns 15

Smoked paprika, cumin seed, marinated giant white beans with chorizo

‘Niman Ranch’ Pork Belly w/ Sweet Soy Glaze 11

Braised pork belly, house-pickled cucumbers w/ Fresno chilies

Roasted Marrow Bones w/ Gremolata 11

Grilled bread, tiny radishes, Murray River pink salt

Sautéed Calamari w/ Cilantro 10

Cilantro pesto, sweet pickled Peppadew peppers, crispy fried onions

Cavendish Farms Quail w/ Cucumber-Mint Raita 13

Garam masala spice rub, marinated beluga lentils

‘Niman Ranch’ Pulled Pork & Camembert Tart 10

Puff-pastry, caramelized onion, aged balsamic

Grilled Broccolini w/ Aged Balsamic 6

Fried onion, fines herbes

Epi Demi-Baguette w/ Vermont Cultured Butter 3

Wheat-shaped half-baguette, baked locally by Sadie Rose Baking Co.

Flatbread “Pizzas”

Prosciutto, Caramelized Onion, & Gorgonzola 16

Mozzarella, dried plums, aged balsamic

Arugula w/ Bacon & Parmesan 16

‘Niman Ranch’ bacon, mozzarella, white truffle oil

We believe this approach provides the most healthful and flavorful cuisine while promoting an awareness of the role independent and forward-thinking companies play in supporting our local communities.

Main Plates

Tuscan-Style Dry-Aged ‘Niman Ranch’ NY Steak 36

Rosemary, lemon, extra virgin olive oil, freshly-ground black pepper

Pitman Farms House-Made Duck Leg Confit 21

Duck prosciutto, dandelion greens, fennel, cured olives, fingerling potatoes

Grilled ‘Niman Ranch’ Pork Rib Chop 23

Fennel pollen pan sauce, grape tomatoes, broccolini, beluga lentils

Cioppino – San Francisco-Style Seafood Stew 19

Lingcod, Carlsbad mussels, shrimp, crab claws, robust tomato broth

Pan-Seared Salmon w/ Herbs 19

Leeks, shiitake mushrooms, fingerling potatoes, pinot noir reduction

Braised Beef Short Ribs 22

Red wine reduction sauce w/ dried plums, fingerling potatoes

Creekstone Farms Sliced Flank Steak 23

Grilled portobello, zucchini, red onion, & broccolini, sherry vinaigrette

Pub-Style Plates

The Vine Cottage Grass-Fed Beef Burger 14

Paso Prime’ CA beef, roasted Anaheim chilies, Drunken Goat cheese, wild arugula, w/ Yukon gold fries (add a fried cage-free egg 1.50)

Fish & Chips 13

AleSmith craft beer-battered lingcod, house-made remoulade sauce

Specialty Fries 7

Yukon gold fries w/ white truffle oil & Parmesan

Sweet potato fries w/ smoked paprika, cilantro, lime, Sriracha aioli

Breaded zucchini w/ gorgonzola, herbs, roasted pepper-tomato coulis

Fra Diavolo – Fra’ Mani Salame, Red Chili 16

Mozzarella, roasted red pepper-tomato coulis

Provençal – Olives, Tomatoes, & Goat Cheese 16

Red onion, roasted red pepper-tomato coulis (w/ anchovies upon request)

Grilled Chicken & Artichoke Hearts w/ Pesto 16

Goat cheese, red onion, Parmesan

Sausage & Shiitake Mushroom 16

Mozzarella, roasted red pepper-tomato coulis, fresh basil