

TODAY'S

SUNDAY BRUNCH

a flavorful, five-course Finger Lakes adventure

STUFFED PEPPERS

Mild peppers, stuffed with scallion cream cheese, served with chips and house salsa.

BLT

Thick-cut Riesling-braised bacon with buttercrunch lettuce, tomato, basil aioli, and tomato pesto. (on english muffin).

BURGER

4 oz pasture-raised Angus patty with lettuce, tomato, onion, cheese, candied bacon, mustard and pickles. (on brioche).

FLATBREAD

Mild goat cheese, balsamic fig jam, tomato pesto, roasted mushroom, fresh basil, and baby arugula.

GARDEN SALAD

Seasonal selection of tomato, pepper, onion, legumes, squash, herbs, and spices tossed with vinaigrette.

POTATO SALAD

Fingerling potatoes with a rosemary yogurt dressing, and aioli made with scapes, the spiraled flower stalk of the garlic plant.

BAKLAVA

A decadent phyllo dough pastry made with chopped walnuts, pistachio, honey, butter and a seasonal strawberry rhubarb syrup.

Pairings

NO.

198

RIESLING

CF

CABERNET FRANC

NO.

239

RIESLING

Welcome to Boundary Breaks Vineyard

Boundary Breaks focuses on cool-climate grape varieties—principally Riesling, Gewurztraminer and Cabernet Franc. We released our first vintage in 2013. Our wines are sold throughout the U.S. and abroad. Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700' deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.



DIANA LYTTLE & BRUCE MURRAY

Owners Bruce and Diana grew up not far from here in Syracuse, NY. Diana taught high school science in Connecticut, and Bruce was in business and spent the majority of his career traveling. They met in high school and reunited in 2012. They were married at Boundary Breaks in 2017. Bruce Murray purchased 120 acres of farmland on this site in 2008. He built a small home on the property and began planting grape vines in 2009. Today, he and Diana live in the small white house below the last row of vines on the way down the hill to Seneca Lake.

The name "Boundary Breaks", refers to the gorges on the northern and southern edges of our vineyard. The gorges—or "breaks" in the landscape—are the "boundaries" of our property. Thus, our name Boundary Breaks.

Since the beginning of planting vines, we have focused on the quality of our vineyards. We believe great wine is made in the vineyard, and our site near the shore on the east side of Seneca Lake is a gift that allows us to produce pristine, ripe fruit.



CHEF RYAN ALLEN-PARROT

Ryan grew up in Ithaca, NY, where he attended Cornell University, before moving a couple of times back and forth between his hometown in Northern California and Colorado. He last worked farming a private ranch in California near Dry Creek and Russian River Valley before returning home with a newfound appreciation for the agricultural renaissance that is occurring here in the Finger Lakes region.

While working his way up in the kitchen, he learned a lot about flavors and cooking from his network of farmers, foragers, and chefs. He is passionate about teaching others how to directly interact with their foodshed and implements transparency in the preparation and sourcing of the entire menu.

BOUNDARY
BREAKS

VINEYARD