

T O D A Y ' S

## SUNDAY BRUNCH

*a flavorful, five-course Finger Lakes adventure*

## STUFFED PEPPERS

Mild peppers served with chips, radish, peachy corn salsa, and scallion-Riesling cheese dip.

## BLT

Riesling bacon with lettuce, tomato, peach, basil pesto, and peach-tomato jam on English muffin.

## BURGER

4 Oz. Angus patty with lettuce, tomato, peach, basil, cheese, caramelized onion, mushroom, Dijon on Brioche.

## FLATBREAD

Goat cheese, peach, fig & tomato jam, Oyster mushroom, caramelized onion, black garlic, basil, arugula, with a balsamic drizzle.

## GARDEN SALAD

Seasonal greens and vegetables, seeds, herbs, and flowers tossed with lemon-basil tahini dressing.

## POTATO SALAD

Purple potatoes, broccoli flowers, celery, parsley, olive oil, lemon, dill, Dijon, with mignonette dressing.

## BAKLAVA

Phyllo-dough pastry layered with walnuts, pistachio, honey, butter and seasonal fruit.

No substitutions/modifications are available for the sides.

\*All menu items are made in a facility that processes tree nuts, eggs, dairy, allium, and gluten.\*

*Pairings*

NO.

198

RIESLING

CF

CABERNET FRANC

NO.

239

RIESLING

## Welcome to Boundary Breaks Vineyard

Boundary Breaks focuses on cool-climate grape varieties—particularly 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 feet 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 &amp; 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. 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 of 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 about flavors and cooking from his network of farmers, foragers, and chefs. He is passionate about teaching others how to directly interact with their food-shed, and he implements transparency in the preparation and sourcing of the entire menu.

**BOUNDARY  
BREAKS**

VINEYARD