

MAIN & VINE

CALIFORNIA BISTRO

789 EAST LANCASTER AVENUE SUITE 30 VILLANOVA, PENNSYLVANIA 19085
484.380.3688 // MAINANDVINEBISTRO.COM

RAW BAR

SHRIMP COCKTAIL 16.
CLASSIC COCKTAIL
HORSERADISH

OYSTERS MP
HALF DOZEN
CHAMPAGNE MIGNONETTE

KING CRAB 24.
COGNAC MUSTARD

TUNA TATAKI 16.
DASHI - SHOYU
CHILI - CILANTRO
SESAME

BREAD

HEARTH BAKED SOURDOUGH 6.
MARINATED OLIVES
GARLIC CONFIT
CALIFORNIA OLIVE OIL
WHIPPED RICOTTA

SOCIABLES

ARTISANAL MEAT 19.
HOUSE PICKLES
RED WINE MOSTARDA
OLIVES

BAKED CAMEMBERT 19. IN BOX
PETITE TRUFFLED SALAD
BLACK PEPPER WALNUT HONEY
GRILLED SOURDOUGH

FARMSTEAD CHEESE 18.
SPICED CA WALNUTS
SEASONAL COMPOTE

VEGETABLE "CRUDITÉ" 15.
ROASTED & RAW VEGETABLES
AVOCADO GREEN GODDESS
POINT REYES BLUE CHEESE
BEET HUMMUS

SOUPS

CAULIFLOWER 8.
ORGANIC LEEKS
PANCETTA
BROWN BUTTER SOURDOUGH
CRÈME FRAICHE

BAKED ONION 10.
GRUYERE
SOURDOUGH
CRISPY SHALLOTS

STARTERS

ROASTED CASTROVILLE ARTICHOKE 11.
MEYER LEMON AIOLI - SALSA VERDE

"CHICKEN FRIED" OYSTERS 12.
CHESAPEAKE OYSTERS - BÉARNAISE AIOLI - GREMOLATA

RED THAI CURRY MUSSELS 13.
LEMONGRASS - MINT - CILANTRO - LIME

ACHIOTE CHICKEN TOSTADAS 12.
CORN TORTILLA - PICKLED CABBAGE - AVOCADO - JALAPENO - CREMA

BLACK MISSION FIG TOAST 11.
BLUE CHEESE - PROSCIUTTO DI PARMA - SABA - WALNUT TOAST

GLAZED PORK ROBOTAYAKI 12.
PORK BELLY - GRANNY SMITH APPLE - APPLE MOSTARDA - HOUSE GRANOLA

FROM THE VINE

LITTLE GEM CAESAR 11.
SOURDOUGH CROUTONS
PARMESAN
CLASSIC CAESAR DRESSING
SALSA VERDE

BABY BEETS 13.
ROASTED & RAW BEETS
FRISÉE
WHIPPED RICOTTA
PISTACHIO
WHITE BALSAMIC

ARUGULA & PEAR 14.
POACHED & RAW PEARS
PROSCIUTTO
M&V GRANOLA
HONEY CIDER VINAIGRETTE

LACINATO KALE 14.
QUINOA
AVOCADO
SOFT EGG
PICKLED CARROT & CUCUMBER
CRISPY SHALLOT
PEA SHOOTS
SPICY GINGER VINAIGRETTE

M&V WEDGE 11.
BIBB LETTUCE
HEIRLOOM TOMATO
PICKLED ONION
RADISH
BACON LARDON
POINT REYES BLUE CHEESE
BUTTERMILK DRESSING

MAINS

OVEN ROASTED ORGANIC CHICKEN 26.
POTATO PUREE - GRILLED BROCCOLINI - ONION AGRO DOLCE

BRAISED SHORT RIB 30.
MEYER ANGUS BEEF - SAN MARZANO TOMATO - GNOCCHI ALLA ROMANA - BASIL WHIPPED RICOTTA

BUCATINI AND "BABY CLAMS" 24.
EAST COAST COCKLES - BABY ARTICHOKE - ROASTED GARLIC - FRESH HERBS

PENNSYLVANIA LAKE TROUT 27.
WILD MUSTARD GREENS - CAULIFLOWER - RAISINS - ALMOND BROWN BUTTER

HEIRLOOM SQUASH LASAGNA 21.
RICOTTA CHEESE - PECORINO ROMANO - CRISPY SAGE - BROWN BUTTER

M&V BISTRO BURGER 18.
CAMEMBERT - CHARRED ONIONS - SAUCE 789 - ORGANIC ARUGULA - CLASSIC POTATO ROLL

SEARED BARNEGAT SCALLOPS 29.
ORGANIC SUNCHOKES - MAITAKE MUSHROOMS - APPLE & TRUFFLE GASTRIQUE

NEW YORK STRIP STEAK FRITES 38.
12OZ PA MEYER ANGUS STRIP STEAK - CABERNET BUTTER - GARLIC PARMESAN FRIES

PORK MILANESE 29.
ORGANIC ARUGULA - CASTROVILLE ARTICHOKE - RED ONION - PRESERVED TOMATO VINAIGRETTE - 12yr. BALSAMIC

PAN ROASTED SALMON 28.
PANCETTA BRAISED BRUSSELS SPROUTS - OLIVE OIL POACHED POTATOES - MUSTARD CRÈME FRAICHE

SIDES

POTATO PUREE & CRAB 12.
BUTTER POACHED KING CRAB

GARLIC PARMESAN FRIES 8.
SIR KENSINGTON'S KETCHUP

ROASTED CAULIFLOWER 8.
RAISINS
ALMOND BROWN BUTTER

CRISPY BRUSSELS 9.
TOASTED SESAME VINAIGRETTE
MINT - CILANTRO
PUFFED QUINOA

MAPLE ROASTED SQUASH 9.
M&V GRANOLA
12yr. BALSAMIC

NAPA STYLE SOURDOUGH PIZZAS

BLACK GRAPE & BLUE CHEESE HAZELNUTS - ROSEMARY - LOCAL HONEY 16.

ARTICHOKE & ORGANIC KALE PEPPERONCINI - PINE NUTS - AGED PROVOLONE 16.

FOUR CHEESE MOZZARELLA - PROVOLONE - PECORINO - RICOTTA - FRESH OREGANO 15.

SPICY SALUMI CAVE AGED GRUYERE - CALABRIAN CHILI - RED ONION - ROMESCO 17.

KENNETT SQUARE MUSHROOM LEEKS - ROASTED GARLIC BÉCHAMEL - PECORINO 16.

HUBBARD SQUASH CIPPOLINI ONIONS - PEPITAS - PANCETTA - AGED BALSAMIC 16.

DAILY SUPPER

MONDAY SAN FRANCISCO CIOPPINO 29.

TUESDAY ORGANIC FRIED CHICKEN 24.

WEDNESDAY VEAL OSSO BUCCO 36.

THURSDAY WHOLE BRONZINO "TACOS" 28.

FRIDAY WILD HALIBUT 28.

SATURDAY HERB ROASTED PRIME RIB 35.

SUNDAY SUNDAY GRAVY 20.

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



COCKTAILS

THE FRANCISCAN 14.

FIG INFUSED RYE
SWEET VERMOUTH
GINGER BITTERS

FIRST CRUSH 13.

ROSÉ VODKA
ELDERFLOWER
CRUSHED BLACK GRAPES
LIME
SPARKLING WINE

EAST BAY BLOSSOM 12.

MANDARIN BLOSSOM VODKA
DRY CURACAO
LOCAL LAVENDER HONEY
MEYER LEMON
EGG WHITE

BROWN BUTTERED BETTY 12. KIKI COLLINS 12.

BROWN BUTTER SPICED RUM
WARM LOCAL APPLE CIDER
ALLSPICE DRAM
HAZELNUT CORDIAL

LOCAL GIN
YUZU JUICE
ASIAN FIVE SPICE
HOUSE CHERRY

CLARKSBURG SOUR 13.

BOURBON
SMOKED LEMON SOUR
AGAVE
RED WINE FLOAT

NAPA SEASONAL FASHIONED 13.

BOURBON
CRANBERRY SHRUB
BLACK WALNUT BITTERS
FRESH SAGE

PISCO PUNCH 13.

PISCO
PINEAPPLE GOMME
LEMON

VIC'S MAI TAI 13.

HAITIAN RHUM
JAMAICAN DARK RUM
ORGEAT
COINTREAU
LIME

MOCKTAILS

SPICED BLUEBERRY SODA 6.

BLUEBERRY SODA
FIVE SPICE
LIME

ORGANIC MATCHA LEMONADE 6.

LEMONADE
MATCHA GREEN TEA

BASIL BERRY SPRITZ 6.

RASPBERRY SELTZER
STRAWBERRY SHRUB
BASIL

NON ALCOHOLIC

MAINE ROOT HAND-CRAFTED SOFT DRINKS 3.

NATALIE'S NATURAL JUICES 4.

SARATOGA STILL WATER - 28OZ 8.

SARATOGA SPARKLING WATER - 28OZ 8.

HOUSE

WHITE GLASS 7. / HALF CARAFE 13. / FULL CARAFE 25.

CHARDONNAY - CA

RED GLASS 7. / HALF CARAFE 13. / FULL CARAFE 25.

CABERNET - CA

WHITES

CHARDONNAY 10.

HAYES RANCH - CA

CHARDONNAY 13.

JOSH "CRAFTSMAN'S COLLECTION" - CENTRAL COAST, CA

PINOT GRIGIO 9.

FLAT ROCK - CA

RIESLING 11.

ARGYLE - DUNDEE, OR

SAUVIGNON BLANC 11.

LINE 39 - CA

SAUVIGNON BLANC 13.

FERRARI CARANO FUME - SONOMA, CA

ROSÉ

ROSÉ SIMI "DRY ROSÉ" SONOMA, CA 14.

ROSÉ CONUNDRUM, CA 16.

SPARKLING

BRUT 11.

DOMAINE STE MICHELLE - WA

ROSÉ 19.

DOMAINE CHANDON ETOILE ROSÉ - NORTH COAST, CA

REDS

PINOT NOIR 8.

MONTPELLIER - CA

PINOT NOIR 13.

SEAN MINOR - CENTRAL COAST, CA

MERLOT 11.

THE CRUSHER - CLARKSBURG, CA

CABERNET 10.

CONCANNON - CA

CABERNET 12.

CARTLIDGE & BROWNE - NORTH COAST, CA

CABERNET 19.

FRANCISCAN - NAPA, CA

PETITE SIRAH 11.

FOPPIANO "LOT 96" - SONOMA, CA

ZINFANDEL 12.

BIG SMOOTH - LODI, CA

SYRAH 14.

TRUCHARD - CARNEROS, CA

PRESTIGE

CHARDONNAY 22.

JORDAN
RUSSIAN RIVER, CA

PINOT NOIR 26.

CHERRY PIE "STANLEY RANCH"
NAPA, CA

CABERNET 28.

STAG'S LEAP "ARTEMIS"
NAPA, CA

RED BLEND 28.

THE PRISONER
NAPA, CA

DRAFTS

ANCHOR STEAM AMERICAN LAGER - SAN FRANCISCO, CA - 4.9% 6.

NORTH COAST SCRIMSHAW GERMAN PILSNER - FORT BRAGG, CA - 4.4% 7.

TROEGS DREAMWEAVER GERMAN WHEAT - HERSHEY, PA - 4.8% 7.

SIERRA NEVADA PALE ALE - CHICO, CA - 5.0% 6.

STELLA ARTOIS PALE LAGER - LEUVEN, BELGIUM - 5.6% 7.

BEAR REPUBLIC IPA - HEALDSBURG, CA - 7.5% 8.

BOTTLES & CANS

VICTORY GOLDEN MONKEY 8.

BELGIAN TRIPEL
DOWNTOWN, PA
9.5%

BALLAST POINT GF SCULPIN 8.

GRAPEFRUIT IPA
SAN DIEGO, CA
7.0%

FIRESTONE WALKER PIVO 7.

PILSNER
PASO ROBLES, CA
5.3%

LAGUNITAS 7.

IPA
PETALUMA, CA
6.2%

RUSSIAN RIVER 16.

DAMNATION
BELGIUM PALE ALE
RUSSIAN RIVER, CA
7.8%

LOAST COAST DOWNTOWN BROWN 7.

ENGLISH BROWN ALE
EUREKA, CA.
5.0%

ALESMTIH SPEEDWAY STOUT 15.

AMERICAN IMPERIAL STOUT
SAN DIEGO, CA
12.0%

ACE PEAR CIDER 8.

DRY CIDER
SANTA ROSA, CA
6.9%

ANDERSON VALLEY 7.

FRAMBOISE ROSE
GOSE
ANDERSON VALLEY, CA
4.2%

NORTH COAST OLD 8.

RASPUTIN
RUSSIAN IMPERIAL STOUT
FORT BRAGG, CA
9.0%

TROEGS NUGGET NECTAR 7.

AMERICAN AMBER
HERSHEY, PA
7.5%

ANCHOR PORTER 7.

AMERICAN PORTER
SAN FRANCISCO, CA
5.6%