



vineyardbluffton.com 843.258.4207

Get a taste of the good life.

Mealtime should always be a special time. Whether it's gathering with family or friends at our Savor Kitchen restaurant, or enjoying a variety of delicious cuisine in the comfort of your own residence, you'll find the options you need for the experience you want—all with a menu that continues to surprise and inspire.

- On-premise Savor Kitchen, perfect for everyday meals and community events
- Seasonal foods sourced from local farms and markets
- Globally inspired menus featuring a variety of authentic, handcrafted dishes
- Fresh, better-for-you ingredients and chef-prepared meals that are just as delicious as they are nutritious, available all day
- Concierge-style, in-room service available throughout your day
- Open kitchen, available for community use

Vineyard culinary philosophy.

At Vineyard, we don't stop at cooking three-course meals — we pride ourselves in creating true culinary experiences that you and your loved one can enjoy all day, every day. So whether it's a taste for the traditional, or a craving for creative cuisine, we focus on better-for-you, always-in-season ingredients that are plated with your personal health, palate and schedule in mind.



We approach dining from a hospitality mindset, where you can choose from a variety of better-for-you meals to enjoy at a time that works best for you.



Matt Perez, VP of Culinary Services



A DAILY MENU SAMPLE

ALL DAY	SELECTIONS:
	SELECTIONS:
SOUP #1	Red Pepper Gouda
SOUP #2	White Bean
SALAD	Broccoli Salad
BRUNCH/LUNCH	SELECTIONS:
DAILY BREAKFAST SPECIALS	Made-to-order Belgian Waffle, Macerated Berries & Whipped Cream
LUNCH SPECIAL #1	Classic Eggs Benedict Breakfast Potatoes
LUNCH SPECIAL #2	Chilaquiles: Tortillas with Red Sauce, Salsa, Guacamole
LUNCH SPECIAL #3	Beef Brisket Potato Cakes Glazed Carrots
DINNER	SELECTIONS:
ENTRÉE #1	Herb-Crusted Pacific Cod, Orzo Pasta & Broccoli Rabe
ENTRÉE #2	General Tso's Chicken (Broccoli, Peppers & Onions) Steamed Rice (Vegetarian Available)
ENTRÉE #3	Braised Short Rib Ragu with Potato Gnocchi
DESSERT	SELECTIONS:
LUNCH DESSERT	Chocolate Macaroons
DINNER DESSERT	Grilled Apples & Whipped Cream
LOW-SUGAR DESSERT	Assorted Sugar Free