

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
FRESH HORSERADISH

OYSTERS MP
HALF DOZEN
CHAMPAGNE GRANITA

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

SOCIABLES

ARTISANAL MEAT 19.
HOUSE PICKLES
RED WINE MOSTARDA
OLIVES

BAKED CAMEMBERT 20. IN BOX
PETITE TRUFFLED SALAD
BLACK PEPPER WALNUT HONEY
GRILLED SOURDOUGH

FARMSTEAD CHEESE 18.
SPICED CALIFORNIA WALNUTS
SEASONAL COMPOTE

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

SOUPS

SPRING ASPARAGUS 8.
MELTED LEEKS
CRÈME FRAICHE
RYE CRISPS

BAKED ONION 10.
GRUYERE
SOURDOUGH
CRISPY SHALLOTS

STARTERS

ROASTED CASTROVILLE ARTICHOKEs 10.
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 10.
BLUE CHEESE - PROSCIUTTO DI PARMA - SABA - WALNUT TOAST

GLAZED “ROBOTAYAKI” PORK 12.
PORK BELLY - SOUR CHERRY - RED WINE MOSTARDA - HOUSE GRANOLA

FROM THE VINE

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

BABY BEETS 13.
ROASTED & RAW BEETS
FRISEE
HOUSE MADE RICOTTA
PISTACHIO
WHITE BALSAMIC

ARUGULA & ASPARAGUS 14.
GRILLED & RAW ASPARAGUS
PROSCIUTTO
SHAVED PARMESAN
TRUFFLE VINAIGRETTE

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

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

MAINS

OVEN ROASTED ORGANIC CHICKEN 25.
POTATO PUREE - GRILLED BROCCOLINI - ONION AGRO DOLCE

ADOBO RUBBED FLAT IRON STEAK 30.
8OZ PENNSYLVANIA HEREFORD FLAT IRON - RAJAS - CHIPOTLE STEAK SAUCE
WHIPPED AVOCADO - CHILE RELLENO CROQUETTE

BUCATINI AND “BABY CLAMS” 23.
EAST COAST COCKLES - ARTICHOKEs - ROASTED GARLIC - FRESH HERBS

PENNSYLVANIA LAKE TROUT 26.
WILD MUSTARD GREENS - CAULIFLOWER - RAISINS - ALMOND BROWN BUTTER

SPRING PEA AGNOLOTTI 21.
HOUSE MADE RICOTTA - TRUFFLED PEA PUREE - LOCAL BEECH MUSHROOMS - PECORINO

M&V BISTRO BURGER 20.
CAMEMBERT - CHARRED ONIONS - SAUCE 789 - CLASSIC POTATO ROLL

SEARED BARNEGAT SCALLOPS 29.
ACQUERELLO RISOTTO - ARUGULA PISTOU - BLACK GRAPES - SHAVED FENNEL - SABA

NEW YORK STRIP STEAK FRITES 36.
10OZ PENNSYLVANIA HEREFORD STRIP STEAK - CABERNET BUTTER - GARLIC PARMESAN FRIES

PORK TENDERLOIN 26.
LEIDY’S ALL NATURAL TENDERLOIN - FENNEL - ARTICHOKE - SUN DRIED TOMATO QUINOA - 12 YEAR BALSAMIC

PAN ROASTED SALMON 27.
WILD ISLES SALMON - OLIVE OIL POACHED POTATOES - SPRING ONION - LEEKS - HORSERADISH CRÈME FRAICHE

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.

SHRIMP & ASPARAGUS GARLIC - SPRING ONION - PEA SHOOTS - LEMON 17.

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

SIDES

POTATO PUREE & CRAB 12.
BUTTER POACHED KING CRAB

GARLIC PARMESAN FRIES 8.
SIR KENSINGTON’S KETCHUP

ROASTED CAULIFLOWER 8.
RAISINS
ALMOND BROWN BUTTER

GRILLED ASPARAGUS 9.
MEYER LEMON AIOLI

WILTED ORGANIC KALE 7.
GARLIC CONFIT
TOASTED PINE NUTS

THE FAMILY TABLE

MONDAY SAN FRANCISCO CIOPPINO 29.

TUESDAY ORGANIC FRIED CHICKEN 24.

WEDNESDAY SMOKED BBQ SHORT RIBS 25.

THURSDAY WHOLE BRONZINO “TACOS” 28.

FRIDAY SKATE WING MILANESE 28.

SATURDAY HERB ROASTED PRIME RIB 35.

SUNDAY SUNDAY GRAVY 20.



COCKTAILS

THE FRANCISCAN 16.

FIG INFUSED RYE
SWEET VERMOUTH
GINGER BITTERS

FIRST CRUSH 13.

ROSÉ VODKA
ELDERFLOWER
CRUSHED BLACK GRAPES
LIME
SPARKLING WINE

EAST BAY BLOSSOM 14.

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

“NO”JITO 12.

RUM
SOUR CHERRY
COCONUT WATER
LIME
MINT - SERVED UP

CLARKSBURG SOUR 13.

BOURBON
SMOKED LEMON SOUR
AGAVE
RED WINE FLOAT

PISCO PUNCH 13.

PISCO
PINEAPPLE GOMME
LEMON

KIKI COLLINS 12.

LOCAL GIN
YUZU JUICE
ASIAN FIVE SPICE
HOUSE CHERRY

NAPA FASHION 13.

BOURBON
STRAWBERRY SHRUB
RHUBARB BITTERS
FRESH BASIL

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 - CALIFORNIA

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

CABERNET - CALIFORNIA

WHITES

CHARDONNAY 10.

HAYES RANCH - CALIFORNIA

CHARDONNAY 13.

JOSH “CRAFTSMAN’S COLLECTION” - CENTRAL COAST, CALIFORNIA

PINOT GRIGIO 9.

FLAT ROCK - CALIFORNIA

RIESLING 11.

ARGYLE - DUNDEE, OREGON

SAUVIGNON BLANC 11.

LINE 39 - CALIFORNIA

SAUVIGNON BLANC 13.

FERRARI CARANO FUME - SONOMA, CALIFORNIA

ROSÉ

ROSÉ SIMI “DRY ROSÉ”SONOMA, CALIFORNIA 14.

ROSÉ CONUNDRUM CALIFORNIA 16.

SPARKLING

BRUT 11.

DOMAINE STE MICHELLE - WASHINGTON

ROSÉ 19.

DOMAINE CHANDON ETOILE ROSÉ - NORTH COAST, CALIFORNIA

REDS

PINOT NOIR 8.

MONTPELLIER - CALIFORNIA

PINOT NOIR 13.

SEAN MINOR - CENTRAL COAST, CALIFORNIA

MERLOT 11.

THE CRUSHER - CLARKSBURG, CALIFORNIA

CABERNET 10.

CONCANNON - CALIFORNIA

CABERNET 12.

CARTLIDGE & BROWNE - NORTH COAST, CALIFORNIA

CABERNET 20.

FRANCISCAN - NAPA, CALIFORNIA

PETITE SYRAH 11.

FOPPIANO “LOT 96” - SONOMA, CALIFORNIA

ZINFANDEL 12.

BIG SMOOTH - LODI, CALIFORNIA

SYRAH 14.

TRUCHARD - CARNEROS, CALIFORNIA

PRESTIGE

CHARDONNAY 22.

JORDAN
RUSSIAN RIVER, CALIFORNIA

PINOT NOIR 26.

CHERRY PIE “STANLEY RANCH”
RUSSIAN RIVER, CALIFORNIA

CABERNET 28.

STAG’S LEAP “ARTEMIS”
NAPA, CALIFORNIA

RED BLEND 28.

THE PRISONER
NAPA, CALIFORNIA

DRAFTS

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

VICTORY PRIMA PILS PILSNER - DOWNINGTOWN, PENNSYLVANIA - 4.8% 6.

LOST COAST GREAT WHITE WITBIER - EUREKA, CALIFORNIA - 5.3% 7.

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

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

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

BOTTLES & CANS

21ST AMENDMENT HELL OR 6. HIGH WATERMELON

WATERMELON WHEAT
SAN FRANCISCO, CALIFORNIA
4.9%

BALLAST POINT GF SKULPIN 8.

GRAPEFRUIT IPA
SAN DIEGO, CALIFORNIA
7.0%

FIRESTONE WALKER PIVO 7.

PILSNER
PASO ROBLES, CALIFORNIA
5.3%

LAGUNITAS 7.

IPA
PETALUMA, CALIFORNIA
6.2%

RUSSIAN RIVER 16. DAMNATION

BELGIUM PALE ALE
RUSSIAN RIVER, CALIFORNIA
7.8%

STONE TANGERINE EXPRESS 8.

TANGERINE IPA
ESCONDIDO, CALIFORNIA
6.7%

ANDERSON VALLEY 7. SUMMER SOLSTICE

CREAM ALE
ANDERSON VALLEY, CALIFORNIA
5.0%

ACE CIDER JOKER 8.

DRY CIDER
SANTA ROSA, CALIFORNIA
6.9%

MAD RIVER STEELHEAD 8.

PALE ALE
BLUE LAKE, CALIFORNIA
5.6%

NORTH COAST OLD 8. RASPUTIN

RUSSIAN IMPERIAL STOUT
FORT BRAGG, CALIFORNIA
9.0%

NORTH COAST SCRIMSHAW 7.

GERMAN PILSNER
FORT BRAGG, CALIFORNIA
4.4%

TROEGS NUGGET NECTAR 7.

AMERICAN AMBER
HERSHEY, PENNSYLVANIA
7.5%