

“GRAPE EXPECTATIONS: A PLAYFUL PLATES
PARTY” AT BRAMPTON 1860
“AUTUMN IN FULL SWING: A HARVEST SUPPER”
OCTOBER 15, 2026 6:00-8:00PM

WITH AUTUMN NOW IN FULL SWING, BRAMPTON 1860 INVITES GUESTS TO SETTLE INTO THE SEASON’S COZY ABUNDANCE—ORCHARD FRUIT, HARVEST VEGETABLES, CHESAPEAKE FLAVOR, & GLASSES POURED WITH PURPOSE. JOIN US FOR A FIVE-COURSE TASTING EXPERIENCE DESIGNED TO FEEL WARM, POLISHED, AND DELIGHTFULLY UNBUTTONED, WITH JUST ENOUGH BRAMPTON MISCHIEF TO KEEP THE EVENING GLOWING LONG AFTER THE LAST SIP.

TO ELEVATE THE EXPERIENCE, WINE PAIRINGS ARE EXPERTLY CURATED BY MONICA CONNORS, WSET® LEVEL 3 & REGIONAL SALES DIRECTOR AT DMV DISTRIBUTING, ENSURING EVERY BITE AND SIP HARMONIZE BEAUTIFULLY.



STARTER

Salmon Rillette — Silky poached and smoked salmon with crème fraîche, lemon, and chives: bright, rich, and ready to mingle. **Pumpkin and Pesto Crostini** — Rye crostini topped with caramelized pumpkin, lemony pesto, burrata, and pecans for a crisp little harvest wink. Paired with Brut Sparkling Wine — bright, bubbly, and perfect with the salmon’s richness.



FIRST COURSE

Apple Salad — Crisp apples, juicy grapes, tart berries, blue cheese, candied pecans, and roasted chickpeas gather for a crunchy little orchard number with just enough sass to flirt with fall. Paired with Chenin Blanc — bright, textured, and apple-kissed in all the right ways.



SECOND COURSE

Maryland Crab Succotash — Chesapeake crab cozies up with sweet corn and garden vegetables in a local harvest favorite that arrives buttery, bright, and proud of itself. Paired with Vermentino — bright, coastal, and just saline enough to make the crab feel right at home.



MAIN COURSE

Roasted Pork Tenderloin with Fresh Plum Sauce — Tender pork meets a yummy plum sauce for a sweet-savory main that feels like fall politely pulling up a chair. Served with **Smashed Zucchini with Tahini-Ginger Dressing**. Paired with a Gamay / Beaujolais-Villages — lively, fruit-forward, and more than happy to keep the plum sauce company.



FINISH

Rustic Blackberry Plum Galette — Jammy blackberries and plums tuck into a golden, buttery crust for a finale that is rustic, charming, not remotely shy. Paired with Brachetto d’Acqui — lightly sparkling, berry-forward, and sweet enough to leave a good impression.

\$75 per person, add \$10 gratuity plus tax

