

“GRAPE EXPECTATIONS: A PLAYFUL PLATES
PARTY” AT BRAMPTON 1860
“HARVEST AFTERGLOW: A LATE SUMMER SUPPER”
SEPTEMBER 17, 2026 6:00-8:00PM

AS THE SEASON TURNS, BRAMPTON 1860 INVITES GUESTS TO SAVOR THE GLOW BETWEEN SUMMER’S ABUNDANCE AND AUTUMN’S ARRIVAL. HARVEST AFTERGLOW IS A FIVE-COURSE TASTING EXPERIENCE FULL OF LOCAL FLAVOR, THOUGHTFUL PAIRINGS, AND JUST ENOUGH BRAMPTON MISCHIEF TO KEEP THE EVENING SPARKLING 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

Sweet Corn Gazpacho — Chilled, golden, and full of sweet corn sunshine, this refreshing opener brings tomato, cucumber, pepper, and lime together for one last bright summer wink. Paired with Albariño — crisp, citrusy, and coastal enough to keep the corn feeling fresh.



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

