

VINTED LUNCH

CRUDO

BLUEFIN TUNA TARTARE 12.95
"Smashed" Avocado / Crispy Shallots /
Soy Pearls / Benne Seeds / Wasabi Oil

"FISH & CHIPS" 11.95
Salmon Poke / Avocado / Ponzu /
Spiced Peanuts / Chili & Chips

SOUPS + SALADS

"FRIED" NEW ENGLAND CLAM CHOWDER 7.95
Whole Belly Clams / Crispy Bacon / Tater Tot "Croutons" / Chive Oil

CREAM OF CAULIFLOWER 7.95
Braised Short Rib / Mustard Seed Croutons / Pignoli Nuts / Brown Butter

KALE SALAD 7.95
Honeycrisp Apples / Goat Cheese / Spiced Walnuts /
Buttermilk Vinaigrette / Tarragon

VINTED CHICKEN CAESAR SALAD 10.95
Romaine / Fried Chicken / Garlicky Croutons / Caesar Vinaigrette

"SALAD BAR" GREENS 6.95
Mesculin / Veggies / Balsamic-Lemon Citronette
Add Salmon or Tempura Cod 6.95
Add Scallops 8.95

HAND HELDS

served with your choice of french fries / sweet potato fries / side salad

MESSY VINTED BURGER 12.95
Dry Aged Beef / "L.T.O." / Yellow Cheese / Pickle Butter

KOREAN FRIED CHICKEN SANDWICH 12.95
Gochujang Aioli / Kimchi Slaw

PORK BELLY TACOS 12.95
Chili-Lime / Cabbage / Pickled Vegetables

"LOBSTER ROLL" 16.95
Bao Buns / Watercress / Avocado / Kewpie Mayo

CRAB CAKE SLIDERS 10.95
Caper Remoulade / Smashed Avocado / Radish

"PILGRIM" GRILLED CHEESE 8.95
Smoked Turkey / Gouda / Honeywheat Bread /
Spinach / Sage / Cran-Mustard

"M.B.K." MEATBALL GRINDER 8.95
Famous M.B.K. Classic Meatballs / Nono's Sauce / Mozzarella / Parmesan

SNACKS

RISOTTO BALLS 8.95
Black Truffle Salt / White Truffle Butter / Parmesan

WHIPPED CHICKPEA HUMMUS 8.95
Za'atar / Scallion Cake / Cracked Black Pepper
Extra Scallion Cake 3.25

TRUFFLE POPCORN 5.95
Truffle Butter & Salt / Parmesan

PROVENCAL OLIVES 5.95
Fennel Pollen / Confit Lemon / Chili Threads

BLISTERED SHISHITO PEPPERS 7.95
Brown Butter / Lemon / Parmesan

BAKED KALE CHIPS 6.95
Honeycomb Butter / Sesame Seeds / Sea Salt

SWEET POTATO FRITES 7.95
Manchego / Truffle Butter / Pumpkin Seeds

FRIED BABY BRUSSEL SPROUTS 8.95
Smoked Cheddar / Maple Butter / Applewood Bacon / Parsley

"MEAT + CHEESE"

**Served with Grape "Clusters,"
Raisin Walnut Bread & Honeycomb**
7.95 each / 3 for 16.25 / 5 for 24.25

DUCK & PORK PATE
Black Truffle / Pistachio

PROSCIUTTO DI PARMA
18 Months / Chestnuts / Parma

BRESAOLA
Air Dried Beef / 3 Months

CHORIZO
Pork / White Wine / Spanish Paprika / RI

SPICED COPPA
Cured Pork Shoulder / Black Pepper

WOMANCHEGO
Cow's Milk / 5 Months / CT

NEW ENGLAND CHEDDAR
Cow's Milk / Cave Aged / 1 Year

TRES BONNE
Semi Hard / Goat's Milk / 5 Months / VT

BOUCHER BLUE
Raw Cow's Milk / Creamy / VT

LAKES EDGE
Goat's Milk / Creamy / Earthy / VT

SWEETS

CHOCOLATE CANNOLI 7.95
Cappucino Gelato / Cocoa Nibs

"WHIPPED" CHOCOLATE CHIP COOKIE DOUGH 8.95

"TURTLE" CAKE 8.95
Salted Pistachios / Caramel / Vanilla Bean Gelato

"FRESH & FROZEN" FRUIT 8.95
Red Sorbet / Seasonal Fruit

TOFFEE SHEETS 4.95
Toasted Almonds / Valrhona Chocolate

BUTTERED STICKY TOFFEE PUDDING 8.95
Blood Orange / Espresso / Dates / Pecans

EXECUTIVE CHEF MICHAEL PRESNAL

OUR MENU CONSISTS OF SOME PLATES THAT WILL ARRIVE AS THEY ARE PREPARED.
*THESE ITEMS ARE SERVED RAW, UNDERCOOKED OR CONTAIN (OR MAY) CONTAIN RAW OR
UNDERCOOKED INGREDIENTS. *THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS. IT IS IMPORTANT TO BRING ANY FOOD
ALLERGY YOU MAY HAVE TO THE ATTENTION OF YOUR SERVER.