

CRUDO

BLUEFIN TUNA TARTARE 12.95
"Smashed" Avocado / Crispy Shallot / Soy Pearl /
Benne Seed / Wasabi Oil

YELLOWTAIL SASHIMI 12.95
Strawberry / Orange / Salt Block

BEEF TARTARE 13.95
Spicy Dijon / Tendon Puff / Pickled Ramp /
Frisee / Asiago / Quail Egg

OYSTERS OF THE DAY 12.95
East Coast / Cocktail Sauce / Cucumber Mignonette

SOUPS + SALADS

VINTED COBB SALAD 10.95
Market Greens / Hard Boiled Duck Egg / Cucumber / Tomato / Kalamata Olive / Radish /
Celery / Spring Onion / Lemon Vinaigrette

CLASSIC CAESAR 10.95
Artisan Romaine / Parmesan / Garlic Bread Add Grilled Chicken 7.00 Add Salmon 9.00

BURRATA & HEIRLOOM "TOY BOX" TOMATO SALAD 12.95
Young Lettuce / Pistachio / Honey Comb / White Balsamic Vinaigrette

SPRING TOMATO GAZPACHO 9.95
Corn / Tomato / Chive Oil

CREAM OF BROCCOLI 9.95
Yellow Cheddar / Creme Fraiche

"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

DRUNK MONK
Cow / 3 Months / CT

DUTCH FARMSTEAD
Cow / 3 Months / CT

GOR-DAWN-ZOLA
Cow / Creamy / VT

WHITE DIAMOND
Goat / Creamy / VT

MANCHEGO
Sheep / Semi-Hard / Spain

SWEETS

**"WHIPPED" CHOCOLATE CHIP
COOKIE DOUGH** 8.95

**SUGAR SPICED
RICOTTA BEIGNETS** 8.95
Trio of Sauces

STRAWBERRY SHORTCAKE 8.95
Angel Food Cake / Strawberry / Watercress Granita

STILTON CHEESECAKE 8.95
10 Year Tawny Port Cherry / Walnut Crumble /
Cherry Sorbet

**LEMONGRASS COCONUT
PANNA COTTA** 8.95
Yuzu Curd / Mango / Coconut Sorbet

VINTED

SNACKS

PROVENCAL OLIVES 5.95
Fennel Pollen / Confit Lemon / Chili Thread

HUMMUS 8.95
Za'atar / Scallion Cake / Cracked Black Pepper
Extra Scallion Cake 3.24

TRUFFLE POPCORN 5.95
Truffle Butter & Salt / Parmesan

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

KALE CHIPS 6.95
Honey Butter / Sesame Seed / Sea Salt

**PBR BATTERED TEMPURA
HARICOT VERT** 8.95
Spicy Ponzu

SMALL PLATES

CORNMEAL DUSTED FRIED OYSTERS 12.95
Egg Salad / Truffle Pearl / Truffle Butter

PORK BELLY TACOS 12.95
Chili-Lime / Cabbage / Pickled Vegetable Extra Taco 6.50

OCTOPUS CARPACCIO 11.95
Piquillo Pepper Vinaigrette / Meyer Lemon / Chili Thread

SALMON BELLY POKE BOWL 12.95
Brown Rice / Carrot / Lettuce / Radish Sprout / Pickled Ginger /
Korean Chili Sauce / Masago

PORK RIBS 11.95
Beer Braised / Sweet Soy

FISH TACOS 14.95
PBR Battered Tempura Cod / Chipotle Aioli / Avocado / Tomato / Corn Tortilla
Extra Taco 7.50

PAN ROASTED MUSSELS 12.95
Tomato Ocean Broth / Garlic Bread

JAMAICAN "JERK" CHICKEN WINGS 10.95
Scallion / Lime

CRAB TARTINE 12.95
Grilled Asparagus / Avocado / Radish / Hard Boiled Egg / Hazelnut /
Piquillo Pepper Aioli / Sourdough Bread

LARGE PLATES

FOIE HOT DOG 18.95
Caramelized Onion Marmalade / Fennel Mustard / Mushroom Relish / House Cut Fries /
Duck Hollandaise

ROASTED BROCCOLI STEAK 12.95
Parmesan Crisp / Broccoli Puree / Garlic Butter

MESSY VINTED BURGER 13.95
Dry Aged Beef / "L.T.O." / Yellow Cheese / Pickle Butter

CHICKEN SANDWICH 13.95
Buttermilk Chicken / Iceberg / Celery / Red Onion / Stilton / Cherry Pepper Butter / Ranch

CRISPY LONG ISLAND DUCK 23.95
Charred Asparagus / Red Quinoa / Crispy Speck / Yuzu Gastrique

CHARRED LOBSTER MASALA 24.95
Baby Carrot / Broccoli / Garlic Butter / Lemon Cream

PAN SEARED SEA SCALLOPS 22.95
Green Herb Orzo / Edamame / Dashi Froth

MISO MARINATED COD 20.95
Grilled Bok Choy / Soba Noodle / Pickled Ginger / Toasted Peanut / Green Tea Broth

PAN SEARED SALMON 19.95
Asparagus / Trumpet Mushroom / Scallop Veloute / Fingering Potato / Chorizo Oil

KOREAN BBQ SKIRT STEAK 23.95
Brown Rice / House Made Ramp Kimchi / Roasted Forest Mushroom / Bok Choy / Farm Egg