

VINTED LUNCH

CRUDO

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

YELLOWTAIL SASHIMI 12.95
Strawberry / Orange / Salt Block

SOUPS + SALADS

VINTED COBB SALAD 7.95
Market Greens / Hard Boiled Duck Egg / Cucumber / Tomato /
Kalamata Olive / Radish / Celery / Spring Onion / Lemon Vinaigrette

CLASSIC CAESAR 7.95
Artisan Romaine / Parmesan / Garlic Bread
Add Grilled Chicken 5.00 Add Salmon 7.00

**BURRATA AND HEIRLOOM "TOY BOX"
TOMATO SALAD** 10.95
Young Lettuce / Pistachio / Honey Comb / White Balsamic Vinaigrette

SPRING TOMATO GAZPACHO 7.95
Corn / Tomato / Chive Oil

CREAM OF BROCCOLI 7.95
Yellow Cheddar / Creme Fraiche

POKE BOWLS

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

BEER BRAISED PORK RIBS 12.95
Brown Rice / Carrot / Lettuce / Pickled Ginger / Sweet Soy

KOREAN BBQ SKIRT STEAK 16.95
Brown rice / House Made Ramp Kimchi / Forest Mushroom /
Bok Choy / Farm Egg

HAND HELDS

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

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

FISH TACOS 12.95
PBR Battered Tempura Cod / Chipotle Aioli / Avocado / Tomato /
Corn Tortilla Extra Taco 7.50

CRAB TARTINE 10.95
Grilled Asparagus / Avocado / Radish / Hard Boiled Egg / Hazelnut /
Piquillo Pepper Aioli / Sourdough Bread

MESSY VINTED BURGER 9.95
Dry Aged Beef / "L.T.O." / Yellow Cheese / Pickle Butter

CHICKEN SANDWICH 9.95
Buttermilk Chicken / Iceberg / Celery / Red Onion / Stilton /
Cherry Pepper Butter / Ranch

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 years Tawny Port Cherry / Walnut Crumble / Cherry Sorbet

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

SNACKS

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

PROVENÇAL 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

"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

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.