

CRUDO

OYSTERS OF THE DAY 12.95
Half Dozen / East Coast / Sherry Mignonette

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

SEA SCALLOP CRUDO 12.95
Jalapeno Lime Citronette / Mango /
Melegueta Peppercorn / Chive / Finger Lime

BEEF TARTARE CROSTINI 12.95
Boursin / Pickled Forest Mushroom / Salsa Verde /
Chicken Skin / Horseradish / Pepperpress

SNACKS

PROVENCAL OLIVES 5.95
Fennel Pollen / Confit Lemon / Chili Thread

ROASTED BAR NUTS 5.95
Brown Sugar / Rosemary / Cayenne

TRUFFLE POPCORN 5.95
Truffle Butter + Salt / Parmesan

**HAND CUT
POTATO CHIPS** 5.95
Gorgonzola Fonduta / Balsamic Salt

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

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

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

VINTED

SOUPS + SALADS

RED, WHITE & GREENS 8.95
Artisan Lettuce / Black Garlic Vinaigrette /
Ricotta Cheese / Smoked Mushroom / Almond /
Crispy Shallot

BABY "WEDGE" 12.95
Baby Iceberg / Buffalo Shrimp / Grape Tomato /
Celery Leaf / Red Onion / Gorgonzola / Ramp Ranch /
Bacon / Radish / Chive Oil

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

**COCONUT KING CRAB
CHOWDER** 10.95
King Crab Slaw / Chili Threads / Basil

"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

SMALL PLATES

ASPARAGUS "BAGUTTA" 10.95
Charred Asparagus / Fried Egg / Truffle Butter / Parmesan / Crispy Shallot

JAMAICAN "JERK" CHICKEN WINGS 10.95
Scallion / Lime

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

PORK RIBS 11.95
Beer Braised / Sweet Soy / Cashew / Pineapple

FRIED OYSTER LETTUCE CUPS 12.95
House Made Kimchi / Pork Belly / Kanzuri Aioli / Chili Thread

PAN ROASTED PEI MUSSELS 12.95
Sake / Ginger / Miso / Garlic / Chive

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

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

POKE "NACHOS" 14.95
Tuna + Salmon / Smashed Avocado / Vidalia / Jalapeno / Charred Corn /
Sesame Seed / Cilantro

LARGE PLATES

FEDERAL FAMOUS MAC & CHEESE 11.95
Penne Rigate / Truffles + Sottocenere Cheese
Add Grilled Lobster Tail 9.95 Add Braised Beef Short Ribs 6.50

GRILLED BROCCOLI RABE 11.95
Black Garlic Puree / Caesar Vinaigrette / Charred Lemon / Sundried Tomato / Parmesan

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

CORNMEAL FRIED SOFT SHELL CRAB BAO BUNS 15.95
Seaweed Salad / Yuzu Aioli / Sesame Seed / House Cut Potato Chips

"FOIE HEAVENS SAKE" 19.95
Seared Foie Gras / Short Rib / Caramelized Onions / Truffle Cheese / Farm Egg

SEARED WILD SALMON 19.95
Sweet Corn Chowder / Fingering Potato / Snap Pea / Chipotle Aioli

SEARED SEA SCALLOPS 20.95
BBQ Short Ribs / Creamy Polenta / Ginger Slaw / Cilantro

VINTED FANCY DOGS 22.95 / 9.95 each
Chicken / Rabbit / Buffalo / House Cut Potato Chips

KOREAN BBQ HANGER STEAK 23.95
Peperonatta / Confit Potato / Chimichurri / Quail Egg

SWEETS

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

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

**"MELTING" CHOCOLATE CHIP
COOKIE CAKE** 8.95
Vanilla Gelato / Trio Berries

VINTED "S'MORES" 9.95
7 Layer Bar / Marshmallow / Espresso Gelato

"FAIRGROUND" SAMPLER 9.95
Macaron / Cheesecake Lollipop / Toffee / Choux /
Almond Pocky / Rainbow Sprinkle / Marshmallow