

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

VINTED LUNCH

SOUPS + SALADS

RED, WHITE & GREENS 7.95
Artisan Lettuce / Black Garlic Vinaigrette / Ricotta Cheese /
Smoked Mushroom / Almond / Crispy Shallot

BABY "WEDGE" 9.95
Baby Iceberg / Buffalo Shrimp / Grape Tomato / Celery Leaf /
Red Onion / Gorgonzola / Ramp Ranch / Bacon / Radish / Chive Oil

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

COCONUT KING CRAB CHOWDER 8.95
King Crab Slaw / Chili Threads / Basil

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 / Sweet Soy / Pickled Ginger

KOREAN BBQ HANGER STEAK 16.95
Brown Rice / House Made Kimchi / Forest Mushroom /
Broccoli Rabe / Farm Egg

HAND HELDS

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

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

KOREAN FRIED CHICKEN SANDWICH 11.95
Gochujang Aioli / Kimchi Slaw

PORK BELLY TACOS 11.95
Chili-Lime / Cabbage / Pickled Vegetable Extra 6.50

PASTRAMI SANDWICH 12.95
Truffle Cheese / Sauerkraut / Citrus Caramelized Onion

SHRIMP PO'BOY 12.95
Buffalo Shrimp / Remoulade / Cherry Pepper / Lettuce / Tomato

FISH TACOS 13.95
PBR Battered Tempura Cod / Chipotle Aioli / Avocado / Tomato / Corn Tortilla
Extra Taco 7.50

CORNMEAL FRIED SOFT SHELL CRAB BAO BUNS 15.95
Seaweed Salad / Yuzu Aioli / Sesame Seed

SNACKS

PROVENÇAL 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

"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

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

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

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

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.