

CRUDO

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

"CAN O' MEAT" 12.95
Beef Tenderloin Tartare / Spicy Dijon / Capers / Parmesan / Potato Chips

ATLANTIC SALMON CARPACCIO 12.95
Citrus Salad / 4 Pepper Mignonette / Fennel

VINTED LUNCH

SOUPS + SALADS

CREAM OF CAULIFLOWER 10.95
Braised Short Rib / Mustard Croutons / Pignoli Nuts

OYSTER PAN ROAST 10.95
Sea Urchin Butter / Espelette Pepper / Chive

ROASTED BEET SALAD 8.95
Hazelnuts / Cucumber / Radish / Black Olive / Feta Aioli / Red Wine Vinaigrette

**HONEYCRISP, PERSIMMON
& BURRATA SALAD** 10.95
Rocket / Frisee / Spiced Walnut / White Balsamic Vinaigrette / Honeycomb

SNACKS

PROVENCAL OLIVES 5.95
Fennel Pollen / Confit Lemon / Chili Thread

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

HUMMUS 8.95
Za'atar / Scallion Cake Extra Scallion Cake 3.25

TRUFFLE POPCORN 5.95
Truffle Butter / Parmesan

FRIED BABY BRUSSELS SPROUTS 8.95
Smoked Cheddar / Smoked Bacon / Maple Butter / Parsley

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 / Asparagus / 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 10.95
Gochujang Aioli / Kimchi Slaw

SPAM SLIDERS 10.95
Spiced Pineapple / Teriyaki Glaze / Pickled Ginger / Cabbage / Hawaiian Roll

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

PASTRAMI SANDWICH 12.95
Truffle Cheese / Sauerkraut / Citrus Caramelized Onion

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

VENISON SLOPPY JOE 14.95
Soft Roll / Apple-Celery Root Slaw / Juniper

"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 7.95

SUGAR SPICED RICOTTA BEIGNETS 7.95
Trio of Sauces

STICKY TOFFEE PUDDING 8.95
Vanilla Gelato / Blood Orange / Caramel / Pine Nuts / Orange-Chamomile Glaze

WHITE WINE POACHED PEAR 8.95
Cardamom / Candied Ginger / Prosecco Sorbet / Ginger Bread Crumble

PUMPKIN CHEESECAKE 9.95
Whiskey Apple / Maple Caramel Gelato / Pumpkin Seed Brittle / Preserved Lemon

FLOURLESS CHOCOLATE CAKE 9.95
Espresso Gelato / Espresso Bean / Chocolate Stick

EXECUTIVE CHEF MICHAEL PRESNAL
CHEF de CUISINE SEAN KIM

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.