

BRUNCH

ASPARAGUS "BAGUTTA" 10.95
Fried Eggs / Charred Asparagus / Truffle butter /
Parmesan / Crispy Shallot

VEGGIE SKILLET 10.95
Poached Eggs / Baby Carrot / Asparagus /
Forest Mushroom / Sunchoke / Sage Butter

"HUEVOS RANCHEROS" 10.95
Fried Egg / Corn Tortillas / Black Beans / "Smashed" Avocado /
Pico de Gallo / Chihuahua Cheese / Cilantro

SPAM SLIDERS 10.95
Fried Eggs / Spiced Pineapple / Teriyaki Glaze /
Pickled Ginger / Cabbage / Hawaiian Roll / Home Fries

HANGOVER HASH 11.95
Fried Eggs / Short Ribs / Fontina / Peperonata / Potatoes

BUTTERMILK CRUSTED CHICKEN 12.95
Waffles / Mustard Butter / Maple / Crispy Bacon

VINTEO "CROQUE MADAME" 12.95
Fried Egg / Pastrami / Sourdough / Truffle Cheese /
Sauerkraut / Citrus Caramelized Onion

SMOKED BACON BENEDICT 12.95
Poached Eggs / Potato-Asparagus Sauté /
Pecanwood Smoked Pork Shoulder Bacon /
Classic Hollandaise / Chive Salt / English Muffin

VENISON SLOPPY JOE 14.95
Fried Egg / Soft Roll / Apple-Celery Root Slaw /
Juniper / Home Fries

STEAK & EGG 14.95
Korean BBQ Hanger Steak / Aged Cheddar / Scallion /
Home Fries

LOBSTER BENEDICT 16.95
Poached Eggs / Potato-Asparagus Sauté / Sambal Hollandaise /
Chive Salt / English Muffin

VINTAGE VINTEO

PORK BELLY TACOS 12.95
Chili lime / Cabbage / Pickled Vegetables
Extra Taco 6.50

WHIPPED CHICKPEA HUMMUS 8.95
Za'atar / Scallion Cake / Cracked Pepper
Extra Scallion Cake 3.25

FEDERAL RISOTTO BALLS 8.95
Truffle Butter / Parmesan

SIDES

2 EGGS 2.95
Over Easy / Smoked Salt / Bacon Crumble

WAFFLES 5.95
Maple Syrup / Almond Butter

CAST IRON GRILLED MUFFIN 4.95
Salty-Sweet Butter

HOME FRIES 5.95
Paprika / Caramelized Onion / Garlic

FRENCH FRIES 5.95
Chive / Hollandaise / Paprika

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.

VINTEO BRUNCH

"MEAT + CHEESE"

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
Semi-Hard / Sheep / 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 /
Orange-Chamomile Glaze

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

COCKTAILS

RUBY RUBY 11.00
Brockmans Gin / Pierre Ferrand Dry Curacao /
Graham's Six Grapes / Grapefruit / Lime / Honey

AMELIA 11.00
Tito's Vodka / Elderflower / Blackberry / Lemon / Mint

LAVENDER BEES KNEES 10.00
Plymouth Gin / Lavender / Honey / Lemon

BELLINI 10.00
Prosecco / Peach

ROSEMARY PALOMA 10.00
Espolon Blanco Tequila / Grapefruit / Rosemary

VINTEO BLOODY MARY 10.00
Tito's Vodka / House Bloody Mary Mix
Loaded 12.00

FRAISE SAUVAGE 11.00
Hine Cognac / Strawberry Shrub / Honey / Sparkling Wine