

BRUNCH

VEGGIE SKILLET 11.95

Sunny Side Egg / Quinoa / Romanesco / Earthy Carrot / Asparagus / Fingerling Potato / Shishito Pepper / Piquillo Pepper Puree

FOREST MUSHROOM CREPES 12.95

Goat cheese / Cherry Tomatoes / Garlic butter / Red Wine / Arugula

AVOCADO CRAB TOAST 11.95

English Muffin / Cara Cara / Kewpie / Wasabi Tobiko / Furikake / Vegetable Chips

HUEVOS RANCHEROS 11.95

Fried Eggs / Corn Tortillas / Black Beans / "Smashed" Avocado / Pico de Gallo / Chihuahua Cheese / Cilantro

BACON EGG SANDWICH 12.95

Croissant / Scrambled Eggs / Pecanwood Smoked Pork Shoulder Bacon / Avocado / Garlic Aioli / Home fries

HANGOVER HASH 13.95

Fried Eggs / Short Ribs / Fontina / Pepperonata / Potatoes

BUTTERMILK CRUSTED CHICKEN 12.95

Sunny Side Up Egg / Waffle / Habanero Honey Butter / Crispy Bacon / Gochujang Vinaigrette / Spring Onion / Frisee / Cashew

NUTELLA WAFFLE 11.95

Roasted Banana Ice Cream / Mixed Berries / Mascarpone / Banana Chips

SMOKED BACON BENEDICT 13.95

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

STEAK & EGGS 15.95

Korean BBQ Hanger Steak / Aged Cheddar / Scallion / Home Fries

LOBSTER BENEDICT 17.95

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

LOBSTER SHAKSHOUKA 17.95

Baked Eggs / Spicy Tomato Pancetta Sauce / Spinach / Crispy Confit Potato / Crostini

FRIED CORNMEAL DUSTED OYSTER 11.95

Egg Salad / Truffle Butter / Truffle Pearls / "American Cavier"

VINTAGE VINTED

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

Add Crudités 3.95

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

VINTED BRUNCH

"MEAT + CHEESE"

Served with Grape "Clusters,"
Raisin Walnut Bread & Honeycomb
7.95 each / 3 for 16.25 / 5 for 24.25

DUCK MOUSSE PATE

Port Wine

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

ENGLISH FARMHOUSE BLUE

Cow / Elegant Silky / 5 Months / CT

NEW ENGLAND CHEDDAR

Cow / Cave Aged / 14 Months / VT

LAKES EDGE

Goat / Creamy / Earthy / 2 Months / VT

MANCHEGO

Sheep / Semi-Hard / 12 Months / Spain

MOBIER

Cow / Vegetable Ash / 3 Months / France

DESSERTS

"WHIPPED" CHOCOLATE CHIP COOKIE DOUGH 7.95

SUGAR SPICED RICOTTA BEIGNETS 7.95
Trio of Sauces

BUTTERED STICKY TOFFEE PUDDING CAKE 8.95

Pistachio Gelato / Dates / Mascarpone /
Candied Pistachio

COCKTAILS

VINTED BLOODY MARY 10.00

Tito's Vodka / House Bloody Mary Mix
Loaded 12.00

BELLINI 10.00

Prosecco / Peach

AMELIA 12

Tito's Vodka / Blackberry / Elderflower / Lemon

G & TEA 12

Sipsmith London Dry Gin / Earl Grey Infused Pomegranate /
Elderflower

TEQUILA HONEY BEE 11

Espolon / Cardomom Honey Syrup / Lemon / Angostura

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.