



VINTED CLASSICS

TRUFFLE POPCORN parmesan, truffle butter	8
CRISPY RISOTTO BALLS parmesan, truffle butter, chives	10
PORK BELLY TACOS cabbage, chili lime sauce, pickled vegetables	15 extra taco 6.5
ASPARAGUS BAGUTTA charred asparagus, fried bread, truffle butter, over easy egg	16
CRISPY FRIED BRUSSELS SPROUTS maple butter, bacon, smoked gouda	11
FRIED CORNMEAL DUSTED OYSTERS egg salad, tabiko, truffle butter	13
WHIPPED HUMMUS za'atar oil, crispy scallion cake	11 add crudite 5

RAW BAR

EAST COAST OYSTERS ON THE HALF SHELL mignonette & cocktail sauce	half doz. 16 full doz. 32
TUNA TARTARE smashed avocado, sriracha soy, crispy shallot, sesame crackers	14
COLOSSAL SHRIMP COCKTAIL fresh organic lemon, Vinted cocktail sauce	each 5 half doz. 28
SCALLOP CEVICHE wakame, yuzu, black pepper	17

DINNER

VINTED PRIME BURGER LTO, bacon, cheddar, garlic aioli, house cut fries	18
24 HOUR SHORTRIB whipped potato, seasonal vegetable crispy onion ring, beef jus	28
SEARED JUMBO SEA SCALLOPS bacon lardons, roasted mushroom, couscous pickled red onion, saffron parsnip veloute	38
NORWEGIAN SALMON white sushi rice, kimchi, asparagus, shiitake mushroom, soy glaze	31
CHICKEN MILANESE crispy pan fried breast, arugula, apple, parmesan, white balsamic glaze	25
TRUFFLE MAC & CHEESE penne, truffle cream, fontina ADD: shortrib 11 chicken 7 shrimp 13	17
CUBAN PANINI crispy pork belly, prosciutto, mustard aioli, Monterey Jack cheese, dill pickle, sourdough	16
STEAK OF THE DAY daily chef's selection	MP

CHARCUTERIE & CHEESE

toasted cranberry raisin bread, grapes, honey comb

MEAT

- Prosciutto - di Parma
- Hot Sopprasatta dry cured pork salami
- Wagyu Bresola - air dried beef
- Mortadella - smooth cured pork sausage, pistachio
- Sweet Coppa - cured pork
- Charcuterie of the day / MP

CHEESE

- Grafton Clothbound Cheddar - Vermont
- Cato Corner Womanchego - Connecticut
- Arethusa Camembert - Connecticut
- Black Peppercorn Asiago - Italy
- Bayley Hazen Blue - Vermont
- Cheese of the Day / MP selection

choose 1-8 | choose 3-17 | choose 5-28

SALADS

HOUSE SALAD shaved onion, tomato, cucumber, white balsamic	12
PEAR AND BURRATA baby arugula, candied pecan, honeycomb	16
ROMAINE CAESAR crispy crouton, parmesan, lemon	13
CUCUMBER GREEK heirloom tomato, pickled red onion, feta, kalamata olives, poblano dressing	14
PROTEIN salmon 12 scallop 12 chicken 7 shrimp 13 shortrib 11 steak MP	

CHEF PLATES

PRIME BEEF TARTARE egg yolk, stone ground mustard, chive, bresola	20
CRISPY DUCK FAT POTATO parmesan, cheese curds, crispy onion, brown sugar aioli	13
PAN ROASTED PEI MUSSELS green thai curry, scallion, charred bread	16
CONFIT DUCK WINGS hot honey or salt & pepper or sweet and sour	17
CHAR BROILED BONE MARROW enoki mushroom, grilled red onion, lardons, white balsamic glaze	16
ALEPPO SESAME SEARED TUNA avocado "soup", sriracha tobiko, radish	17
FOIE HEAVEN SAKES seared foie gras, braised short rib, over easy duck egg, maple mustard, toasted English muffin	30