

vin · tage | vin'təj |

(adj.) denoting something of high quality, especially something from the past or characteristic of the best period of a person's work.

Appetizers

Artisan Cheese & Assorted Charcuterie / seasonal accompaniments
Cheese 18 Charcuterie 20 Combination 26

Grilled Red Pepper Gazpacho / Sweet Corn, Tomatillo, Parmesan, Oregano
15

Heirloom Tomato Salad / Multi-grain Crostini, Passion Fruit, Whipped Ricotta, Basil, Spring Onion
16

Vintage Spinach Salad / Orzo, Pine Nuts, Parmesan, Tomato, Capers, White Balsamic
15

Compressed Watermelon Tartar / Balsamic, "20 Paces" Feta, Mint, Wild Rice, Fennel Pollen
16

Marinated Tuna Poke Bowl / Forbidden Rice, Cilantro, Avocado, Cucumber, Ginger
19

Taleggio Agnolotti / "Truffled" Cauliflower, Hazelnut, Grilled Scallion, Pickled Pear, Balsamic
19

Vintage Lump Crab Cake / Avocado Puree, Daikon Summer Salad, Peach & Pepper Gel
19

Entrees

Spice Rubbed Monkfish / Spanish Couscous, Cassee Des Baux Olives, Sauce Mojo, Cucumber, Guanciale
38

Seared Salmon / Chana Masala, Braised Shallot, Broccolini, Lime, Chutney
36

Filet Mignon / Duck Fat Potatoes, Braised Mushrooms, Carrot, Bordelaise, Coriander
46

Half Roasted Chicken / Quinoa, Grilled Asparagus, Roasted Red Pepper, Sherry, Basil Sauce
34

Spice Rubbed Pork / Bloody Butcher Grits, Grilled Apples, Vat 17 Cheddar, Honey Mustard, Sage
35

Duo of Lamb / Smoked Eggplant, Goat Cheese Polenta, Blackberry & Mint Demi, Greens
42

Twice Baked Local Cheese Souffle / Walnuts, Baby Beets, Kale, Mustard Soubise, Celery
34