

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

Roasted Butternut Soup / Maple Vinegar, Pecan Financier, Brown Butter

15

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

15

Exotic Mushroom & Sunchoke Salad / Sunflower Seeds, Tuscan Kale, Pedro Ximenez Vinegar

17

Cured Salmon / Beets, Cucumber, Horseradish Crema, Tapioca, Ikura Roe

19

Taleggio Agnolotti / Truffle Cauliflower, Hazelnut, Grilled Scallion, Pickled Pear, Tarragon

19

Vintage Lump Crab Cake / Celeriac & Apple Salad, Key Lime, Macadamia, Blue Cheese

19

Duck Confit Terrine / Ivory Lentils, Fig Jam, Cinnamon Jelly, Madeira, Turnip

18

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 / Fregola Sarda, Confit Garlic, Maitake, Celeriac, Chervil Cream

34

Seared Scallops / Hearts of Palm, Sweet Potato, Coconut Nage, Lime, Ginger

38

Spice Rubbed Bone-In 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

We take food allergies very seriously. Please alert your server of any special dietary requirements.

**Consuming raw or undercooked meats or eggs may increase your risk of food-borne illness.*