

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.

Lunch & Pub Fare

Artisan Cheeses & Assorted Charcuterie / Seasonal Accompaniments

Cheeses 18 Charcuterie 20 Combination 26

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

15

Vintage Spinach Salad / Orzo, Capers, Tomatoes, Pine Nuts,
Parmesan, Blonde Balsamic

15

add

Grilled Chicken 5 Grilled Salmon 7 Grilled Shrimp 7

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

19

Green Curry Mussels / Chorizo, Bell Pepper, Basil, Shallot, Grilled Baguette

16

Fall Vegetable Risotto / Butternut Squash, Mushroom, Broccolini, Sunchoke, Celery

22

Pork Belly Banh Mi / Radish & Carrot Slaw, Jalapeno, Cilantro

Served with hand-cut fries

18

Classic Vintage Burger / Aged Cheddar, Willow Grove Steak Sauce*

Served with hand-cut fries

18

Dessert

Mezcal Poached Pineapple / Rum Caramel, Coconut sorbet, Cayenne

12

Sable Breton / Caramelized Apple, Hazelnuts, Cinnamon, Bourbon Sabayon

13

Trio of House-Made Ice Creams & Sorbets

10

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.*