

# 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

### Soup of The Day

Sip 3      Cup 6      Bowl 9

Assortment of Artisan Cheeses / Chef's Choice seasonal accompaniments

17

Maryland-Style Lump Crab Cake / field greens, shaved fennel, apricot gastric, fennel pollen, apricot & lime aioli

17

Crawfish & Lobster "Sausage" & Jumbo Gumbo Shrimp / vermouth & plum tomato sauce, tarragon crostini, pickled okra, roasted garlic & tarragon aioli

16

Pork Belly / yuzu, ginger & honey glazed pork belly, phyllo basket, baby greens, key lime crème fraiche, wild strawberry salad with avocado, seeds melon, mango & shallots

15

Royal Mushroom & Chestnut Ravioli / spring onion, sweet basil cream, sautéed mushrooms & black truffles

14

Tempura Fried Shrimp / Napa cabbage slaw, melon salsa & ponzu

16

## Salads

Vintage Spinach Salad / tossed baby spinach, orzo pasta, capers, Holland tomatoes, toasted pine nuts, parmesan cheese, blonde balsamic vinaigrette

13

Burrata / field greens, lingonberry jam, amaretto vinaigrette, marcona almond caramel & maldon sea salt

16

Glass Noodle Salad / daikon root, chili threads, green papaya, wild onions, Thai basil, cucumber, carrot julienne, tamari, coconut & yuzu dressing & curry spiced cashews

15

## Entrées

Rockfish / spring pea & chive puree, smoked cipolini onions, squid ink powder & trout roe

37

Chicken / Statler breast wrapped in Parma ham, lemon sage, grapefruit, zucchini, spaghetti squash & painted sugar beet lacquer

27

Diver Scallops / tajin dusted diver scallops, celery root mash, crisp pork belly, green papaya, jicama, tomato & chili threads

36

Pastrami of Duck / Okinawan sweet potato salad, pommery mustard vinaigrette, greens, caraway crostini, pickled melon rind

37

Steak Frites / filet of beef, sautéed broccolini, Pecorino Romano & herb steak fries, green peppercorn demi glace & roasted shallot butter

39

Short Ribs / single barrel bourbon, roasted garlic & bacon demi, smoked poblano pepper & coffee rubbed, crushed sweet potatoes & green tomato chimichurri

35

Asparagus Fettuccine / lemon cured asparagus, heirloom tomatoes, marinated olives, extra virgin olive oil, roasted shallots, herb feta, pecorino & poppyseed lavash

27

Salmon / Mirin & miso marinated salmon, bamboo rice, sweet chili & ponzu sauce, sautéed garlic & spinach

35

*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.*