

# 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

Artisan Cheese Selection with Summer Relishes & Grilled Flatbread

17

Vintage Pan Roasted Lump Crab Cake with Shaved Fennel Salad, Summer Tomatoes, Arugula, Remoulade & Lemon

17

Crispy Tender Pork Belly on Virginia Soft White Polenta with Grilled Peach Demi Glace

16

Summer Ravioli with Sundried Tomato, Roasted Garlic, Olive Filling, Basil Broth & Parmesan Cheese

15

Grilled Avocado with Quinoa, Black Bean Pilaf, Grilled Bread & Mango Vinaigrette

14

Prince Edward Island Mussels in White Wine, Garlic & Tomato Broth & Herb Olive Oil-Garlic Crostini

16

## Salads

Vintage Spinach Salad with Tossed Baby Spinach, Orzo Pasta, Capers, Holland Tomatoes, Toasted Pine Nuts, Parmesan Cheese, Blonde Balsamic Vinaigrette

13

Grilled Summer Caesar Salad with Garlicky Jumbo Toast Croutons & Lemon

16

Sliced Summer Tomato Circus with Burrata, Balsamic Reduction & Scallion & Basil Relish

15

## Entrées

Seared & Spice Crusted Diver Sea Scallops over Summer Succotash, Sweet Red Pepper Cream, Celery Root Chips & Basil

38

Local Roasted Half Chicken with Summer Ratatouille, Mashed Potatoes & Chicken Jus

27

Fire Grilled "Hoss Cut" Pork Chop stuffed with Green Scallion Rice, Corn Relish, Cracked Mustard & Stone Fruit Demi-Glace

38

Spice Crusted #1 Tuna with Jalapeno Honey Soy Glaze, Mango Vinaigrette, Icy Spicy Cucumber, Pickled Ginger, Sweet Red Pepper Slaw & Coconut Black Rice

41

Filet Mignon of Beef with Red Wine Truffle Sauce, Pomme Frites & Maître D'hôtel Butter

42

House Made Pasta with Local Mushrooms, Asparagus, Tomato, Fennel, Spinach, Vegetable Broth & Basil Essence

31

Southwestern Style Fire Grilled Cauliflower "Steak" with Sweet Potato, Baby Bok Choy, Marinated Summer Vegetables & Sweet Red Pepper Cream

25

Chef's Special seafood Catch Seared in Duck Fat with Summer Chive Butter  
Market Price

*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.*