

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

Curried Sweet Potato Soup / Tamarind, Coconut, Pappadum, Mango

15

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

15

Fourme d'ambert Custard / Port Poached Pear, Endive, Walnut Financier, Garlic

17

White Stone Virginia Oysters / Revaluation Verjus, Cucumber, Dill, Lime Caviar, Pink Peppercorn

19

Hard Cider Braised Pork Cheek / Parsnip, Delicata Squash, Apple, Red Cabbage, Caraway

17

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

Filet Mignon / Puy Lentils, Tallow Rutabaga, Nebrodini, Red Onion Jam, Green Peppercorn

46

Half Roasted Chicken / Celeriac, Annatto Bulgur Wheat, Za'atar, Casse des Baux, Green Tahini

34

Arctic Char / Hearts of Palm, Sweet Potato, Coconut Nage, Lime, Ginger

35

Rohan Duck Breast / Spaghetti Squash, Pomegranate, Salsify, Carrot & Ginger Puree, Tangerine

37

Venison Loin / Red Beet, Fregola Sarda, Kale, Cocoa Nibs, Blackberry & Juniper Demi

42

Striped Bass / Caramelized Cauliflower, Brandade, Leeks, Capers, Brown Butter, Parsley

34

Goat Cheese & Spinach Gnocchi / Butternut Squash, Vincotto, Wilted Grapes, Hazelnut, Black Trumpets

32

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.*