

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

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

Vegetable Risotto / Butternut Squash, Mushroom, Spinach, Sunchoke, Celery
22

Corned Beef Baguette / Braised Red Cabbage, Apple, Whole Grain Mustard, Cheddar
Garlic Aioli
Served with hand-cut fries
17

Classic Vintage Burger / Aged Cheddar, Willow Grove Steak Sauce*
Served with hand-cut fries
18

Dessert

Banana Toffee Cake / Dark Rum, Macadamia Nuts, Brown Butter Ice Cream
13

Passion Fruit Panna Cotta / Coconut Macaroon, Kiwi, Poppy Seed
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.