

SMALL PLATES

Marinated Olives ^{VG, GF} 6

Strawberry Gorgonzola Crostini* ^{VG} 6

Fig & Brie Crostini* ^{VG} 6

Butter Beans* ^{V, GF} 9

sherry vinegar, scallions, chili flakes, garlic, olive oil

Arugula Salad* ^{V, GF} 9

grapefruit, fennel, pear, citrus vinaigrette

Baby Kale Salad* ^{VG, GF} 10

apple, radish, feta cheese, candied walnuts, burnt honey vinaigrette

Steak Tartare 17

capers, shallots, mustard, olive oil, herbs, egg yolk, chips

Shoestring Fries* ^{VG} 7

add cheese sauce 3

Fried Brussels Sprouts* 10

bacon onion jam

Baked Brie ^{VG} 14

brie en croute, strawberry, caramel

Smoked Marinated Baby Beets ^{VG, GF} 10

ginger goat cheese

Burrata*^{VG} 14

winter caponata, crostini

Calamari Frits* 12

fresno chili, peppers, lemon garlic aioli

Parisian Mac & Cheese* ^{VG} 14

mornay cheese sauce, breadcrumbs. add bacon 2

Buffalo Cauliflower* ^{VG} 12

crumbled blue cheese, dill ranch

Mushroom Risotto* ^{VG} 12

wild mushrooms, parmesan

Meatballs* 12

ground pork, parmesan, basil, garlic, red sauce

Chicken Roulade 15

mozzarella, bacon, jus, cornichon

Pan Seared Scallops ^{GF} 18

tomato jam

Escargot 16

7 snail shells, herbed butter, garlic, white wine, grilled baguette

Sauteed Shrimp* 12

herbs de provence, olive oil, lemon, garlic, grilled baguette

Lamb Lollipops 16

chimichurri, potato puree

Crispy Octopus 20

red bliss potatoe salad, fresno agrodolce

Short Rib ^{GF} 18

4oz braised short rib, polenta, mushroom, broccoli

VINTAGE

WINE.COCKTAILS.SMALL PLATES

LARGE PLATES

Spaghetti & Shrimp 18

cherry tomato sauce, basil, shaved pecorino

Mussels 16

leeks, garlic, chili flakes, white wine, butter, grilled baguette

Vintage Burger 18

caramelized onions & mushrooms, gruyere, lettuce, garlic aioli, fries. add bacon 2

Steak Frites 28

seared 8oz coulotte, house herb butter, fries

Vegan Chorizo Burger ^V 20

spiced impossible meat, black bean puree, pico de gallo fries. add manchego +1

CHEESE & CHARCUTERIE

Chef's Selection

accompanied by seasonal
accoutrements:

fig jam, strawberry jam,
whole grain mustard,
honey, cornichons, seasonal fruit,
and sliced baguette

Just Cheese Board 23

Just Charcuterie Board 21

All The Cheese & Meat 42

DESSERT

Vanilla Creme Brulee 7

Bean 2 Bean Mocha Mousse 7

House Made Ice Cream 7

Affogato 10

consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness
*items marked with an asterik are part of our thursday tapas tasting special. ask your server for details

W I N E

- - - bubbles - - -

Argeo Ruggeri NV	13/53
<i>Rose Prosecco. Red currant, raspberry, white flowers. ITA</i>	
^Prestige NV	15/62
<i>Blanc de Blanc. tree fruit, creamy, brioche. FRA</i>	
^Nino Ardevi	11/52
<i>Prosecco. crisp, extra dry. ITA</i>	
Pietra Scura '19	14
<i>Lambrusco. violet, raspberry, earthy, fizz. IT</i>	

Ondarre Cava	13/50
<i>Rioja sparkling, citrus, yellow apple, SPA</i>	

- - - white - - -

Draft White	10
<i>Vermentino Blend. green apple, minerals, citrus. ITA</i>	

^Kuranui '22	13/56
<i>Sauvignon Blanc. citrus, grassy. NZL</i>	

Ca del Sarto '18	12/52
<i>Pinot Grigio. melon, kiwi. ITA</i>	

Angelo '21	12/52
<i>Grillo. tropical and citrus fruits. ITA</i>	

La Sapata '21	12/52
<i>Aligote. Green apple, floral, full, saline. ROU</i>	

Domaine Jean-Pierre Herr '20	12/48
<i>Dry Riesling. Pink grapefruit, lemon oil. FRA</i>	

Bianco Puglia, Calcarius '20	12/69
<i>Bombino. Apricot, minerals, citrus. ITA</i>	

Temporel '20	15/58
<i>Sauvignon Blanc. organic orchard fruits, white peach. FRA</i>	

^Oxford Landing '22	11/48
<i>Chardonnay. nectarine, hay, cinnamon, oak. AUS</i>	

Amauta Absoluto '21	11/45
<i>Torrontes Dulce. fruity, honied orange, white flowers. ARG</i>	

Mas Peyre	11/56
<i>Rancio-Sec Maccabeo. almond, honey, salt bomb. FRA</i>	

Les Dauphins '16	12/52
<i>Cotes du Rhone. smooth, ripe red fruits, hint of spice FRA</i>	

- - - rose & skin contact - - -

Chateau des Brigands '21	12/51
<i>Rose Grenache. yellow peach, limestone, oregano. FRA</i>	

9 is Enough NV	13/69
<i>Pinot Grigio. orange, mango, forward salinity. ITA</i>	

La Chachette '20	14/63
<i>Reisling-Muscat. candied orange peel, hay, hazy funk. FRA</i>	

Clar '20	15/72
<i>Xarel Lo blend. funky, skin contact, cidery. ESP</i>	

Las Lilas '22	13/54
<i>Vinho Verde Rose. crisp, floral. POR</i>	

- - - red - - -

Draft Red	10
<i>Barbera. light tannin, stonefruit, earth. ITA</i>	

Chateau de Varennes '20	12/45
<i>Gamay. floral, raspberry, black currant. FRA</i>	

^Chris James Yamhill '18	13/59
<i>Pinot Noir. Spice, silk, black cherry. OR/USA</i>	

I Colli Toscano Rosso '20	13/53
<i>Sangiovese. forest fruit, leather, white pepper. ITA</i>	

Domaine de la Patience '21	13/59
<i>Carignan-Merlot. Juicy red fruit, dry finish, chilled. FRA</i>	

El Jefe Grande '19	13/71
<i>Tempranillo. Bright red fruit, tobacco, black pepper. ESP</i>	

Copertino '12	12/53
<i>Negroamaro. Forest fruit, herbacious, red berry. ITA</i>	

^Santa Ema '19	11/46
<i>Carménère. Green peppers, black plum, cigar. CHI</i>	

Ambroise de l'Her '20	13/49
<i>Malbec. Oak, blackberry, leather FRA</i>	

12 e-Mezzo '20	13/57
<i>Primitivo. ripe cherry, tobacco, thai basil. ITA</i>	

Chateau Haut-Valeyrc '16	14/56
<i>Cabernet-Merlot. Violet, tobacco, berries. FRA</i>	

Iconoclaste '18	13/56
<i>Gamay. red fruit, earthy</i>	

B Y T H E B O T T L E

Mayr '21	62
<i>Gruner Veltliner. lemon, floral, mineral. AUT</i>	

Gorro '21	89
<i>Vinho Verde, Loureiro, green apple, POR</i>	

Thorne and Daughters '20	89
<i>Red Blend, Grenache, Cinsault, Mourvedre, AF</i>	

Domaine du Jas Cuvee '20	62
<i>Cotes du Rhone, Shiraz/Syrah, Grenache, FRA</i>	

VINTAGE

WINE . COCKTAILS . SMALL PLATES

COCKTAILS

- LoFi Spritz** 12
gentian amaro, bubbles, soda
herbacious, local amaro
- Arugula Martini** 15
Vodka, arugula, lemon juice, cracked black pepper
- Red or White Sangria** 13
draft wine, vodka, pineapple, peach, pear, OJ, lemon
wine with a punch, or a punch with wine?
- Tropical Bonfire Margarita** 13
ghost tequila, spicy, pineapple, lime
- Goblet of Embers** 15
Hayman's gin, Ancho Reyes, turmeric honey, lemon.
- B2B Espresso Martini** 13
vodka, Bean2Bean espresso, sherry, Kahlúa
- Cucumber Crush** 15
Hayman's gin, cucumber, fresh lime juice

NON-ALCOHOLIC

- Athletic Brewing 8**
non alcoholic. 0%. CT/USA
- Dealer's Choice Mocktail 7**
tell us what you like and we'll craft something specifically for you

BEER

- Love City 6**
golden lager 4% PA/USA
- Miller High Life 5**
champagne 4.6% WI/USA
- Flying Fish Salt & Sea 7**
session sour ale 4.3% NJ/USA
- Corona 6**
mexican lager 4.6% MEX
- Yards Pale Ale 7**
pale ale 4.6% PA/USA
- Ommegang Witte 8**
witbier 5.2% NY/USA
- Yards I.P.A. (draft) 8**
east coast ipa 7% PA/USA
- Love City Eraserhood 9**
hazy ipa 7.2% PA/USA
- St. Boniface Hegemony 7**
16 oz imperial stout. 8% PA/USA
- Rural City Stagecoach 28**
riesling-gin barrel aged english ale
6.5% 750ml PA/USA

CIDER

- Etienne Dupont 25**
cider 5.5% (750ml). FRA
- Downeast (draft) 10**
blackberry cider, 5%

HAPPY HOUR

EVERY DAY
4:00-6:00 PM

Dealers Choice Mocktail 5
tell us what you like and we'll craft something specifically for you

Athletic Brewing 5
non alcoholic. 0%. CT/USA

Flying Fish Salt & Sea 5
session sour ale 4.3% NJ/USA

Draft Red/White Wine 7
Barbera / Vermentino blend. ITA

Red or White Sangria 9
draft wine, vodka, pineapple, peach, pear, OJ, lemon

Butter Beans 5

Strawberry Gorgonzola Crostini 5

Fig & Brie Crostini 5

Burrata 12

Shoestring Fries 5

Fried Brussels Sprouts 8

Calamari Frits 8

Sautéed Shrimp 9

Meatballs 10

S P I R I T S

VODKA

Belvedere	13
Grey Goose	12
Ketel One	12
Tito's	10

GIN

Bluecoat	11
Bombay Sapphire	13
Hayman's London Dry	11
Hendrick's	12
Porter's Old Tom Tropical	13
Bols Genever	12

RUM

Captain Morgan	9
Shipwreck Coconut	10
Gosling's Black Seal	9
Plantation Dark Rum	9
Rhum Clement Canne Bleu	9
Smith & Cross Navy Strength	16
Wray & Nephew	12

AGAVE

Banhez Mezcal	12
El Tesoro Reposado	14
Espolòn Blanco	11
Espolòn Añejo	14
Teremana Blanco	12
Teremana Reposado	11
Tequila Ocho Plata	14
Tequila Ocho Reposado	17
Vicio Mezcal	16

SCOTCH

Balvenie 12yr	15
Dewar's	10
Edradour	18
Johnnie Walker Black	12
Johnnie Walker Red	10
Laphroaig 10	17
Macallan 12	18
Oban	26
Suntory Toki	12
Tullibardine 225	16
Tullibardine 228	16

WHISKEY

Crown Royal	11
Jack Daniel's	9
Jameson	10
Tullamore Dew	11
Blanton's	30
Elijah Craig	11
High West American Prairie	15
Maker's Mark	11
Maker's Mark 46	17
Woodford Reserve	14
Dickel Rye	11
Rittenhouse Rye	10

AFTER DINNER

Emotions Sauternes	15
Averna	10
Montenegro	13
Fernet Branca	10
Braulio	16
LoFi Gentian Amaro	9
La Quintinye Rouge	11
Aurora Manzanilla	17
La Garrocha Amontillado	18
Hidalgo Gobernador Oloroso	18
H&H Saveiro Madiera	14
Quinta de Romaneira LBV Port	14
Emilia Romagna Passito	17
Chateau Loupiac Gaudiet	11

BRANDY

Boulard Calvados	13
Hennessy	12