

V I N T A G E

WINE.COCKTAILS.SMALL PLATES

COCKTAILS

Summer in Alaska 13

gin, chartreuse, dolin dry, lemon cordial, bubbles

Scarlet Macaw 13

rums, campari, passion fruit, pineapple, lime, lambrusco, angostura

Muted Margarita 11

tequila, sauvignon blanc, grapefruit, lime

Vintage 75

cognac, lemon, honey, absinthe, bubbles 14

Old Fashioned 13

rye whiskey, sugar, bitters

B2B Espresso Martini 13

haku vodka, Bean2Bean espresso, pedro jimenez sherry, kahlua

Americano 12

Campari, sweet vermouth, soda
proceeds will benefit Slow Food for Negroni Week

That Thyme in Caledonia 14

Toki whisky, riesling, lime, pineapple, thyme, fizz

Venice of the North 14

Campari, Bols genever, gin, LoFi sweet vermouth
proceeds will benefit Slow Food for Negroni Week

PLATES

Vegan Chorizo Burger 20

spiced impossible meat, corn, bell pepper, pickled red onion, arugula, fries. add manchego 1

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 25

seared 7oz coulotte, house herb butter, fries

CHEESE & CHARCUTERIE

Chef's Selection

accompanied by seasonal accoutrements:
fig jam, green tomato jam, whole grain mustard, honey, cornichons, seasonal fruit, and sliced baguette

Cheese Board 20

Charcuterie Board 21

RESTAURANT WEEK

three courses \$40

- - - FIRST - - -

choose two

Marinated Olives ^{V, GF}

Strawberry & Gorgonzola Crostini ^{VG}

Fig & Brie Crostini ^{VG}

Butter Beans ^{V, GF}

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

Arugula Salad ^{VG, GF}

pomaganate seeds, orange supreme, pecorino, lemon, olive oil

Nicoise Salad ^{GF}

tuna, green beans, cherry tomatoes, olives, peewee potatoes, hard boiled egg, dijon vinaigrette

Spiced Goat Cheese

calabrian chili, grilled baguette

Spiced Burrata ^{VG}

marinated heirloom tomatoes, aleppo pepper, crostini

- - - SECOND - - -

choose two

Shoestring Fries ^{VG}

Crab Dip

roasted peppers, scallions, grilled baguette

Grilled Zucchini ^{VG}

lemon, olive oil, basil, parsley

Grilled Asparagus ^{VG}

six min egg, parmesan crisps, hollandaise

Ham & Swiss Baguette

black forest ham, swiss cheese, dijon, cornichon

Buffalo Cauliflower ^{VG}

blue cheese crumbles, dill ranch

Grilled Corn Risotto ^{VG}

charred scallions, parmesan

Parisian Mac & Cheese ^{VG}

mornay cheese sauce, breadcrumbs

Meatballs

ground beef, parmesan, basil, garlic, tomato sauce

Sauteed Shrimp

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

- - - THIRD - - -

choose one

Crepe Brulee or Chocolate Mousse

W I N E

- - - bubbles - - -

^Prestige NV	15/62
<i>Blanc de Blanc. Tree fruit, creamy, brioche. FRA</i>	
Portell NV	12/56
<i>Cava. Lemon curd, creme, brulee, pear. ESP</i>	
Cielo NV	11/47
<i>Prosecco. Crisp, pear, floral. FRA</i>	
Buccia Nera Confondo '20	14
<i>Frizzante Rosato. Strawberry, white currant, rose. ITA</i>	
Argeo Ruggeri NV	13/53
<i>Rose Prosecco. Red currant, raspberry, white flowers. ITA</i>	
Pietra Scura '19	14
<i>Lambrusco. Violet, raspberry, earthy, fizz. IT</i>	

- - - white - - -

Draft White	10
<i>Vermentino Blend. Green apple, minerals, citrus. ITA</i>	
Mayr '19	12/62
<i>Gruner Veltliner. Lemon, floral, mineral. AUT</i>	
^Broadbent NV	12/48
<i>Vinho Verde. Apple, white peach, fizz. POR</i>	
Bianco Puglia, Calcarius '20	12/69
<i>Bambino. Apricot, minerals, citrus. ITA</i>	
Kuranui '21	13/48
<i>Sauvignon Blanc. Lime, pineapple, grass. NZL</i>	
Domaine Jean-Pierre Herr '20	12/48
<i>Dry Riesling. Pink grapefruit, lemon oil. FRA</i>	
Amauta Absoluto '20	11/45
<i>Torrontes Dulce. Fruity, honied orange, white flowers. ARG</i>	
Touraine de Chenonceaux '19	13/58
<i>Sauvignon Blanc. Oak, grapefruit, grass. FRA</i>	
Bonpas '20	12
<i>Grenache Blanc. Summer fruit, white flower, round. FRA</i>	
La Sapata '19	12/52
<i>Aligote. Green apple, floral, full, saline. ROU</i>	
Oxford Landing '21	11/48
<i>Chardonnay. Nectarine, hay, cinnamon, oak. AUS</i>	
Las Bas '17	12/55
<i>Gewurtztraminer. Lychee, floral, mineral. ESP</i>	
Mas Peyre	11/56
<i>Rancio-Sec Maccabeo. Almond, honey, salt. FRA</i>	

- - - rose & skin contact - - -

Olivier Sumeire Caberet Rose '20	13/53
<i>Grenache/Cinsault Rose. Strawberry, cherry blossom. FRA</i>	
Ostatu Rosado '21	12/54
<i>Tempranillo. Red berries, mint, fennel. ESP</i>	
9 Is Enough Orange '19	13/69
<i>Pinot Grigio. Pineapple, mango, forward salinity. ITA</i>	
Clar '20	15/72
<i>Xarel Lo blend. Funky, skin contact, cidery. ESP</i>	

- - - red - - -

Draft Red	10
<i>Barbera. Red & black fruit, warm spices, oak, leather. ITA</i>	
Chris James Yamhill '18	13/59
<i>Pinot Noir. Spice, silk, black cherry. OR/USA</i>	
Domaine de la Patience '20	13/59
<i>Carignan-Merlot. Juicy red fruit. dusty, dry finish. FRA</i>	
I Colli Toscano Rosso '20	13/53
<i>Sangiovese. Forest fruit, leather, white pepper. ITA</i>	
Skouras Saint George '19	13/57
<i>Agiorgitiko. Vanilla, black pepper, red fruit. GRE</i>	
Chateau de Varennes '18	12/45
<i>Gamay. Floral, raspberry, black currant. FRA</i>	
Copertino '11	12/53
<i>Negroamaro. Forest fruit, herbacious, red berry. ITA</i>	
Santa Ema '16	11/46
<i>Carménère. Green peppers, black plum, cigar. CHI</i>	
^Jackpot '19	11/48
<i>Castelao-Aragonez. Cigar, dark fruit, cacao. POR</i>	
Plaisir d'Eulalie '20	12/51
<i>Carignan-Grenache. Plum, white pepper, racy. FRA</i>	
Domaine du Jas Cuvee '19	15/59
<i>Grenache-Syrah. Earthy, meaty, dry. FRA</i>	
Mission la Caminade '19	12/48
<i>Malbec. Oak, strawberries, bell pepper, cocoa. FRA</i>	
^Robert Hall '19	14/60
<i>Cabernet Sauvignon. Black cherry, espresso, oak. CA/USA</i>	
Chateau Haut-Valeyrcac '16	14/56
<i>Cabernet-Merlot. Violet, tobacco, berries. FRA</i>	
12 e-Mezzo '19	13/57
<i>Primitivo. Ripe cherry, tobacco, thai basil. ITA</i>	

Red Wine Flight 28

Agiorgitiko. Skouras S. George '19. GRE

Negroamaro. Copertino '11. ITA

Castelao-Aragonez. Jackpot '19. POR

White Wine Flight 27

Gruner Veltliner. Mayr '19. AUT

Sauvignon Blanc. Kuranui '21. NZL

Gewurtztraminer. Las Bas '17. ESP

VINTAGE

WINE . COCKTAILS . SMALL PLATES

BEER

Sir Charles Atacama 7
draft dry cider 7%, PA/USA

Henniker Hop Slinger 7
draft american IPA 7%. CT/USA

Flying Fish Salt & Sea 6
session sour ale 4.3%, NJ/USA

Miller High Life 5
champagne 4.6%. WI/USA

Corona 6
mexican lager 4.6%. MEX

Love City 6
golden lager 4%. PA/USA

Vault Blonde 8
16 oz belgian blonde. 6% PA/USA

Allagash 7
witbier 5.2%. ME/USA

Yards Pale 6
american pale ale 5.6% PA/USA

Love City Unity 6
american IPA 5.5%. PA/USA

Guinness 7
irish dry stout 4.2%. IRL

Athletic Brewing 7
non alcoholic golden ale. 0%. CT/USA

HAPPY HOUR EVERY DAY 4:00-6:00 PM

Draft Red Wine 7
Barbera. Cantine Povero. ITA

Draft White Wine 7
Vermentino blend. Cantine Povero. ITA

Munted Margarita 7
tequila, sauvignon blanc, grapefruit, lime

Americano Spritz 8
*Campari, Carpano sweet vermouth, soda
proceeds will benefit Slow Food for Negroni Week*

Love City Lager 5

Miller High Life 3

Marinated Olives 5

Butter Beans 5

Strawberry Gorgonzola Crostini 5

Fig & Brie Crostini 5

Spiced Goat Cheese 7

Shoestring Fries 5

Grilled Asparagus 6

Sauteed 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
Bols Genever	12

RUM

Appleton Estate	11
Bacardi	11
Captain Morgan	9
Gosling's Black Seal	9
Plantation Dark Rum	9
Rhum Clement Canne Bleu	9
Shipwreck Coconut	10
Smith & Cross Navy Strength	16
Wray & Nephew	12

AGAVE

Banhez Mezcal	12
El Tesoro Reposado	14
Espolon Blanco	11
Espolon Anejo	14
Teremana Blanco	12
Teremana Reposado	11
Tequila Ocho Plata	14
Tequila Ocho Reposado	12
Patron Silver	17
Vicio Mezcal	16

SCOTCH

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

WHISKEY

Crown Royal	11
Jack Daniel's	9
Jameson	10
Tullamore Dew	11
Basil Hayden	15
Blanton's	17
Buffalo Trace	12
Eagle Rare	13
Elijah Craig	11
High West American Prairie	15
Maker's Mark	11
Maker's Mark 46	17
Maker's Mark TVS Private Sel.	17
Woodford Reserve	14
Dickel Rye	11
Rittenhouse Rye	10

AFTER DINNER

Green Chartreuse	15
Yellow Chartreuse	15
Averna	10
Nonino	14
Montenegro	13
Fernet Branca	10
Braulio	16
LoFi Gentian Amaro	9
La Quintinye Rouge	11
Aurora Manzanilla	17
La Garoccha Amontillado	18
Hidalgo Gobernador Oloroso	18
H&H Saveiro Madiera	14
Quinta do Crasto LBV Port	13
Sandeman 20 Tawny Port	18
Emilia Romagna Passito	17
Chateau Loupiac Gaudiet	11
Emotions Sauternes	15

BRANDY

Boulard Calvados	13
Hennessy	12