SMALL PLATES

Marinated Olives \( \text{VG, GF} \) 6
Strawberry Gorgonzola Crostini* \( \text{VG} \) 6
Fig & Brie Crostini* \( \text{VG} \) 6
Butter Beans* \( \text{VG, GF} \) 9
sherry vinegar, scallions, chili flakes, garlic, olive oil
Arugula Salad* \( \text{VG, GF} \) 9
grapefruit, tangelo, pear, citrus vinaigrette
Baby Kale Salad* \( \text{VG, GF} \) 10
apple, radish, feta cheese, candied walnuts, burnt honey vinaigrette
Steak Tartare 17
capers, shallots, mustard, olive oil, herbs, egg yolk, chips
Shoestring Fries* \( \text{VG} \) 7
add cheese sauce 3
Fried Brussels Sprouts* 10
bacon onion jam
Baked Brie \( \text{VG} \) 14
brie en croute, strawberry, caramel
Roasted Carrots \( \text{VG, GF} \) 10
roasted goat cheese, pickled veg, pine nuts
Burrata* \( \text{VG} \) 14
grilled peaches, heirloom tomatoes, apricots, crostini
Calamari Frits* 12
fresno chili, peppers, lemon garlic aioli
Parisian Mac & Cheese* \( \text{VG} \) 14
mornay cheese sauce, breadcrumbs, add bacon 2
Buffalo Cauliflower* \( \text{VG} \) 12
crumbled blue cheese, dill ranch
Mushroom Risotto* \( \text{VG} \) 12
wild mushrooms, parmesan
Meatballs* 12
ground pork, parmesan, basil, garlic, red sauce
Chicken Roulade 15
mozzarella, bacon, jus, cornichon
Pan Seared Scallops \( \text{GF} \) 18
tomato jam
Escargot 16
7 snail shells, herbed butter, garlic, white wine, grilled baguette
Sautéed Shrimp* 12
herbs de provence, olive oil, lemon, garlic, grilled baguette
Lamb Bourguignon 20
shredded braised lamb, potato puree, pearl onions, rainbow carrots
Grilled Octopus 20
corn, red pepper, arugula salad, fresno agridolce

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 \( \text{V} \) 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

*Items marked with an asterisk are part of our Thursday tapas tasting special. Ask your server for details.

consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness
**WINE**

--- bubbles ---
- **Argeo Ruggeri NV** 13/63
  - Rose Prosecco. Red currant, raspberry, white flowers. ITA
- **Prestige NV** 15/71
  - Blanc de Blanc. tree fruit, creamy, brioche. FRA
- **Nino Ardevi** 11/50
  - Prosecco. crisp, extra dry. ITA
- **Pietra Scura '19** 14/68
  - Lambrusco. violet, raspberry, earthy, fizz. IT

--- white ---
- **Ondarre Cava** 13/63
  - Rioja sparkling. citrus, yellow apple. SPA
- **Draft White**
  - Vermentino Blend. green apple, minerals. ITA
- **Kuranui '22** 13/63
  - Sauvignon Blanc. citrus, grassy. NZL
- **Ca del Sarto '18** 12/52
  - Pinot Grigio. melon, kiwi. ITA
- **Angelo '21** 12/52
  - Grillo. tropical and citrus fruits. ITA
- **La Sapata '21** 12/52
  - Aligote. Green apple, floral, full, saline. ROU
- **Domaine Jean-Pierre Herr '20** 12/52
  - Dry Riesling. Pink grapefruit, lemon oil. FRA
- **Bianco Puglia, Calcarius '20** 12/52
  - Bombino. Apricot, minerals. ITA
- **Temporel '20** 15/71
  - Sauvignon Blanc. organic orchard fruits. FRA
- **Oxford Landing '22** 11/50
  - Chardonnay. nectarine, hay, cinnamon, oak. AUS
- **Amauta Absoluto '21** 11/50
  - Torrontes Dulce. fruity, honied orange, white flowers. ARG
- **Mas Peyre** 11/50
  - Rancio-Sec Maccabeo. almond, honey, salt bomb. FRA
- **Les Dauphins '16** 12/52
  - Cotes du Rhone. smooth, ripe red fruits, hint of spice. FRA

--- rose & skin contact ---
- **Domaine de la Patience '21** 13/63
  - Carignan-Merlot. Juicy red fruit. dry finish. FRA
- **Vina Jaraba '20** 12/52
  - Tempranillo. dark red fruits, floral and spicy aromas. SPA
- **Santa Ema '19** 11/50
  - Carménère. Green peppers, black plum, cigar. CH
- **Ambroise de l'Her '20** 13/63
  - Malbec. Oak, blackberry, leather. FRA
- **12 e-Mezzo '20** 13/63
  - Primitivo. ripe cherry, tobacco, thai basil. ITA
- **Chateau Haut-Valeyrac '16** 14/68
  - Cabernet-Merlot. Violet, tobacco, berries. FRA
- **Iconoclaste '18** 13/63
  - Gamay. red fruit, earthy

--- red ---
- **Draft Red**
  - Barbera. light tannin, stonefruit. ITA
- **Chateau de Varennes '20** 12/52
  - Gamay. floral, raspberry, black currant. FRA
- **Chris James Yamhill '18** 13/63
  - Pinot Noir. Spice, silk, black cherry. OR/USA
- **I Colli Toscano Rosso '20** 13/63
  - Sangiovese. forest fruit, leather. white pepper. ITA
- **Les Dauphins '16** 12/52
  - Cabernet-Merlot. Violet, tobacco, berries. FRA
- **Les Dauphins '16** 12/52
  - Cabernet-Merlot. Violet, tobacco, berries. FRA

--- BY THE BOTTLE ---
- **Mayr '21** 62
  - Gruner Veltliner. lemon, floral, mineral. AUT
- **Gorro '21** 89
  - Vinho Verde. Laureira, green apple. POR

**Wine bottles marked ^ are half off every Sunday**
VINTAGE
WINE. COCKTAILS. SMALL PLATES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

COCKTAILS

Cucumber Crush
Hayman’s gin, cucumber, fresh lime juice 15

Arugula Martini
vodka, arugula, lemon juice, cracked black pepper 15

Tropical Bonfire Margarita
Ghost tequila, spicy, pineapple, lime 13

Red or White Sangria
draft wine, brandy, pineapple, peach, lemon 13

LoFi Spritz
Gentian amaro, bubbles, soda herbacious, local amaro 12

B2B Espresso Martini
vodka, Bean2Bean espresso, sherry, Kahlúa 13

Southern Rose
rye whiskey, lemon, pomegranate juice, Rosé 16

Beach Ball
tequila, guava, fresh lime juice, prosecco 15

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, 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
# Spirits

## 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

## 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

## 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

## 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

Prices are based on a standard 1 oz pour. Additional charge for mixers, rocks pour, or martinis will apply.