

# DINNER MENU

---

## SMALL PLATES

### SEARED TUNA "PASTRAMI"

whole grain mustard remoulade, napa cabbage slaw, cashews, cornichon, soy reduction 13

### HOUSE CRAFTED SPICY PORK DUMPLINGS

miso dashi broth, enoki mushrooms, scallions, sesame seeds 10

### P.E.I BLACK MUSSELS

chorizo sausage, fennel, sofrito, kale, grilled bread 11

### GARLIC PRAWNS

white wine, parsley, wild mushroom 12

### SMOKED KOREAN BBQ BABY BACK RIBS

napa kim chee, grilled bosc pear 12

### OCTOPUS ALA PLANCHA

garbanzo bean salad, cured black olives, balsamico 12

### CRISPY BUFFALO CAULIFLOWER

blue cheese dressing, celery, carrot 9

### JUMBO SHRIMP MOCKTAIL

wasabi tomato sauce, lemon, micro greens 12

### MEZE

roasted garlic hummus, baba ganoush, tzatziki 9

### BAKED FIVE ONION SOUP

melted swiss cheese

### **VINE ARTISAN CHEESEBOARD**

3 cheese varietal, assorted crackers, seasonal fruits, jams 15

### **VINE CHARCUTERIE**

3 cured meats varietal, assorted crackers, seasonal fruits 17

## **FROM THE GARDEN**

### **BABY ARUGULA AND FRISEE SALAD**

grilled Jersey peaches, bing cherries, gorgonzola cheese, marcona almonds, almond vinaigrette 10

### **RED QUINOA**

roasted cherry tomatoes, grilled haloumi cheese, organic zucchini, baby swiss chard, olive tapenade, sun dried tomato vinaigrette 10

### **HEARTS OF ROMAINE**

shaved parmesan, cherry tomatoes, shallots, meyer lemon caesar dressing 8

*\* add (grilled chicken 4, shrimp 6, beef filet mignon 7)*

## **ENTREES**

### **PUMPKIN RAVIOLI**

toasted pepita, wild mushrooms, green kale, cherry tomato, saffron beshamel 22

### **BUTTERMILK FRIED ½ CHICKEN**

kerrygold butter-poached baby yukon potato, baby vegetables, charred thyme emulsion 26

### **LOCK DUARTE SCOTTISH SALMON**

over "New England Clam Chowder" 28

### **PORT WINE BRAISED SHORT RIB**

fingerling potatoes, swiss chard, whipped maytag blue cheese butter, pan gravy 27

### **FILET MIGNON AND PRAWNS**

organic "forbidden rice" risotto, baby vegetables, herb butter, demi glace 29

## **LAMB SHANK EN MOLE**

mascarpone polenta, broccolini, baby onion, baby carrot 28

## **GRILLED MASCARPONE POLENTA**

wild mushroom ragu, cured olives, baby arugula 20

## **RED QUINOA RISOTTO**

dry scallops, radicchio, littleneck clams 24

## **BURGERS**

### **VINE BURGER**

grass fed beef, caramelized onions, all natural swiss cheese, heirloom tomatoes, red leaf lettuce, sriracha aioli, egg brioche 11

### **PORTOBELLO BURGER**

humboldt fog goat cheese, roasted cherry tomatoes, red leaf lettuce, basil aioli, egg brioche 9

*\* all burgers served with house crafted pomme frites*

## **FOR KIDS**

vine kid's burger 6  
grilled cheese 6  
chicken tenders 6  
mac n cheese 6