



Brunch Plates

- White Truffle** - two oven baked eggs, shaved parmesan, crispy shallots, truffle oil 12
- Fingerling Potatoes** - two oven baked eggs, aged cheddar, applewood bacon, chives 12
- Black Beans & Roasted Potatoes** - two oven baked eggs, baby arugula, caramelized onions, roasted peppers & mama's salsa 12
- Croque Madame** - multi-grain toast, béchamel, jamon, gruyere, sunny side-up eggs, dijon, greens 12
- Tortilla Española** - potato omelet, manchego, arugula, roasted red peppers, tomato & romesco 10
- Burrito** - scrambled eggs, cheddar cheese, black beans, roasted peppers, potatoes 9
add bacon 1.5
- Egg Sandwich** - scrambled eggs, cheddar cheese, tomato, avocado, bacon, brioche bun 9
- Multi-Grain Pancakes** - butter & maple syrup 9
- Parfait** - granola, whole milk yogurt, honey, fruit 6

Hot Skillet *two oven baked eggs* 12

- Mediterranean** - roasted tomatoes, basil & feta, served with multigrain toast
- Beef Barbacoa** - shredded braised beef with oregano & garlic, with cilantro, red onion & corn tortillas
- Roasted Peppers & Manchego** - pinto beans, corn, cilantro & corn tortillas
- Cochon** - bacon, roasted potatoes, peppers, caramelized onions, with speck & toasted baguette

Sandwiches

- Lambwich** - curry rubbed rotisserie lamb, manchego, mint pesto, tomato and onion jam 13
- Beef Barbacoa** - shredded braised beef, pickled jalapeño slaw, smoky paprika aioli 12
- House Roasted Turkey** - brie, tomato, artichoke tapenade, basil pesto 12
- Smoked Whitefish** - cheddar, dijon, cucumber, radish, fennel, arugula 11
- Brie & Grape** - basil pesto & white truffle oil 11
- Herbed Goat Cheese** - avocado, pesto, basil, poached tomatoes, multi-grain bread 11
- Veggie Burger** - fontina, almond romesco, artichoke spread, greens & fennel 11

Salads 12

- Quinoa & Kale** - grilled zucchini, carrots, poached tomatoes, olive tapenade
- Green Goddess** - greens, avocado, edamame, sweet peas, cucumber, radishes, goddess dressing
- Tuscan Bread Salad** - poached tomatoes, toasted bread, olives, roasted red onions, arugula, burrata
- Smoked Salmon** - tahini potato salad and pea shoots with lemon dressing

Nibbles

- VBW Assorted Pickles** 4
- VBW Spiced Almonds** 4
- Castelvetro Olives** 5
- White Truffle and Parmesan Chips** 5

Small Plates

- Chilled Mussels** - asparagus and pea salad with lemon and mint 13
- Bacalao** - salted cod, capers, potato, tomatoes 13
- Lamb Skewers** - cucumber, fennel, tomato & red onion salad, almond yogurt sauce 13
- Smoked Whitefish Crostinis** - dijon, persian cucumber, radish 8
- Manchego Stuffed Roasted Peppers** - arugula, olive oil, smoky paprika, baguette 8
- Hummus with Zaatar** - olive, cucumber, radish salad 8
- Street Taco** - 3 to an order 8
braised shredded beef, onion, spices, topped with cilantro and red onion
- Bacon Wrapped Dates** - stuffed with blue cheese, pomegranate molasses 6

Cheese 7

served with chef's choice of accoutrements and warm baguette

- Hooligan, Cato Farms {CT/Cow}** - raw cow's milk, soft buttermilk wash rind, pungent aroma & savory
- Txiki, Barinaga Ranch {CA/Raw Sheep}** - semi-hard farmstead cheese, notes of lemon, grass, sweet, salted earthy tone
- Caveman Blue, Rogue Creamery {Or/Cow}** - sweet hazelnut flavor with a touch of spice and pepper
- Caciocavallo Silano, {Italy/Cow}** - semi-hard, sharp, spicy flavor with an apricot aroma
- Lenora, Castilla Y Leon, {Spain/Spain}** - velvety, soft, buttery with citrus overtones of lemon and grapefruit
- Hoch Ybrig, Kussnacht, {CH/Raw Cow}** - hard, alpine cheese, fine balance of salt, acidity with caramel and butterscotch notes
- Brebirousse d'Argental, Rhone-Alpes, {FR, Sheep}** - soft, mild, bloomy rind, buttery, grassy, sweet and light
- Julianna, Capriole Farmstead, {IN, Raw Goat}** - semi-soft, pressed with an array of herbs, smooth, buttery, nutty taste with a mushroomy rind

Charcuterie 7

served with chef's choice of accoutrements and warm baguette

- Lomo {Venice/pork}** - locally made, artisanal pork tenderloin, cured with garlic, marjoram and pimenton
- Tasso {Venice/pork}** - locally made, artisanal pork shoulder, cured in juniper, coriander, smoked over rosemary, mesquite
- Coppa, La Quercia {Ia/pork}** - cured pork shoulder with salt & paprika
- Bresaola, Bernina {Italy/beef}** - salt and air-cured beef with a sweet, peppery, hearty flavor
- Finocchiona, Creminelli {UT/pork}** - salt and cured pork, fennel seeds and spices
- Dry Chorizo, Palacios {Spain/pork}** - slightly spicy and smoky
- Speck, Recla {Italy/pork}** - cold smoked and aged pork shoulder, hints of juniper & allspice
- Jamon Serrano, Fermin {Spain/pork}** - salt & air-cured pork, salty

Sweet Stuff 7

- Chocolate Brownie Bites** - nutella & seasonal berries
- Cherry Clafoutis** - warm custard with cherries allow 20 minutes
- Chocolate Mousse with Sweet Cream**

Supper Menu



Cheese <i>served with chef's choice of accoutrements and warm baguette</i>	7
Hooligan, Cato Farms {CT/Cow} - raw cow's milk, soft buttermilk wash rind, pungent aroma & savory	
Txiki, Barinaga Ranch {CA/Raw Sheep} - semi-hard farmstead cheese, notes of lemon, grass, sweet, salted earthy tone	
Caveman Blue, Rogue Cremery{OR/Cow} - sweet hazelnut flavor with a touch of spice and pepper	
Caciocavallo Silano, {Italy/Cow} - semi-hard, sharp, spicy flavor with an apricot aroma	
Lenora, Castilla Y Leon, {Spain/Spain} - velvety, soft, buttery with citrus overtones of lemon and grapefruit	
Hoch Ybrig, Kussnacht, {CH/Raw Cow} - hard, alpine cheese, fine balance of salt, acidity with caramel and butterscotch notes	
Brebirousse d'Argental, Rhone-Alpes, {FR, Sheep} - soft, mild, bloomy rind, buttery, grassy, sweet and light	
Julianna, Capriole Farmstead, {IN, Raw Goat} - semi-soft, pressed with an array of herbs, smooth, buttery, nutty taste with a mushroomy rind	
Charcuterie <i>served with chef's choice of accoutrements and warm baguette</i>	7
Lomo {Venice/pork} - locally made, artisanal pork tenderloin, cured with garlic, marjoram and pimenton	
Tasso{Venice/pork} - locally made, artisanal pork shoulder, cured in juniper, coriander, smoked over rosemary, mesquite	
Coppa, La Quercia {Ia/pork} - cured pork shoulder with salt & paprika	
Bresaola, Bernina {Italy/beef} - salt and air-cured beef with a sweet, peppery, hearty flavor	
Finocchiona, Creminelli {UT/pork} - salt and cured pork, fennel seeds and spices	
Dry Chorizo, Palacios {Spain/pork} - slightly spicy and smoky	
Speck, Recla {Italy/pork} - cold smoked and aged pork shoulder, hints of juniper & allspice	
Jamon Serrano, Fermin {Spain/pork} - salt & air-cured pork, salty	
Small Plates	
Chilled Mussels - asparagus and pea salad with lemon and mint	13
Bacalao - Spanish style, salted cod with capers, tomatoes, potato and olive oil	13
Lamb Skewers - basil, cucumber, fennel, tomato, red onion salad, almond yogurt sauce	13
Tortilla Española - potato omelette, manchego, arugula, roasted red peppers, tomato	10
Smoked Whitefish Crostinis - dijon mustard, persian cucumber, radish	8
Manchego Stuffed Peppers - arugula, olive oil and smoky paprika	8
Hummus w/Zaatar - olive, cucumber, radish salad	8
Street Taco - braised shredded beef, onion, spices, topped with cilantro and red onion/3 to an order	8
Bacon Wrapped Dates - blue cheese stuffed dates, pomegranate molasses	6
Pizzettes	8
Margherita - tomato sauce, burrata, basil, market cherry tomatoes, parmigiano reggiano	
Toscana - jamon, chevre, arugula, soft cooked egg, parmigiano reggiano	
Beef Barbacoa - cheddar, cilantro, red onions, mama's salsa	
Mini Paninis	8
Ham, Cheese & Dijon Mustard	
Soppressata & Brie	
Aged Cheddar & White Truffle Honey	
Pressed Sandwiches <i>with kettle chips and/or greens</i>	
Lambwich - curry rubbed rotisserie lamb, manchego, mint pesto, tomato and onion jam	13
Buffalo Burger - grilled onions, bacon, blue cheese, mixed baby greens	13
Barbacoa - braised shredded beef, onion, spices, pickled jalapeno slaw, smoky paprika aioli	12
House Roasted Turkey - double cream brie, sundried tomato and artichoke tapenade, basil pesto	12
Veggie Burger - fontina, almond romesco, artichoke spread, arugula, shaved fennel	11
Brie & Grape - basil pesto and white truffle oil	11
Salads	12
Quinoa & Kale - grilled zucchini, carrots, poached tomatoes, olive tapenade	
Green Goddess - greens, avocado, sweet peas, cucumber, edamame, radishes, goddess dressing	
Tuscan Bread Salad - poached tomatoes, toasted bread, olives, roasted red onions, arugula, burrata	
Salad Niçoise - escarole, olives, potato, haricot vert, boquerones, herb vinaigrette	
Smoked Salmon - tahini potato salad and pea shoots with lemon dressing	
Melty Hot Pots <i>served with warm baguette</i>	9
Goat Cheese a Pistou - poached cherry tomatoes, basil pesto	
Fromage a Trois - fontina, gouda, parmigiano reggiano, white truffle oil	
Baked Brie - grapes, muscovado, toasted pecans	
Nibbles	
VBW Spiced Almonds	4
VBW Assorted Pickles	4
Castelvetrano Olives	5
White Truffle and Parmesan Chips	5
Sweet Stuff	7
Chocolate Mousse with sweet cream	
Chocolate Brownie Bites - nutella & seasonal berries	
Cherry Clafoutis - warn custard with cherries allow 20 minutes	



Lunch Special - \$15

Includes: Sandwich, Side Salad, Fruit, Chips & Drink.

Available Monday Thru Friday 11:30am – 3pm

(Items Available A La Carte For Listed Prices)

Cold Sandwiches with kettle chips and/or greens

- Roast Turkey** - speck, avocado, red onion, greens, cheddar, dijon mustard **12**
- Smoked Whitefish Sandwich** - aged cheddar, dijon, cucumber, radish, shaved fennel, arugula **11**
- Herbed Goat Cheese** - avocado, basil, pesto, poached tomatoes, multi-grain bread **11**

Pressed Sandwiches with kettle chips and/or greens

- Lambwich** - curry rubbed rotisserie lamb, manchego, mint pesto, melted tomato and onion jam **13**
- Barbacoa Sandwich** - braised beef in tomato, onion, spices, smoky paprika aioli, pickled slaw **12**
- House Roasted Turkey** - brie, sundried tomato and artichoke tapenade, basil pesto **12**
- Brie & Grape** - basil pesto and white truffle oil **11**
- Grilled Cheese** - fontina, gouda & cheddar **10**
- Veggie Burger** - fontina, almond romesco, artichoke spread, arugula & shaved fennel **11**

Side Salads **3**

- Slaw** - cabbage, fennel, carrot, radishes, cilantro, red onion
- Bean Salad** - pinto beans, red onions, corn, fresh jalapeno, cilantro and lemon juice
- Quinoa & Grilled Zucchini** - arugula and tapenade

Beverages

- Spindrift Sparkling Juice** **2.5**
- Mexican Coke En Botella** **3**
- Vignette Wine Country Soda** (all natural soda) **2.5**
- Diet Coke** **2**
- Agua Fresca of the Day** **4**
- Small Perrier** **2.**
- Assorted 12 Oz Beers** **5**
- Republic Of Tea** **4.5**
- Red or White Wine** - ask server for selection

Salads

- Two Eye** - two baked eggs, arugula, zucchini, poached tomatoes, roasted peppers, crispy onions **12**
- Quinoa & Kale** - grilled zucchini, poached tomatoes, carrots, olive tapenade **11**
- Lamb Salad** - arugula, cucumber, fennel, tomato, red onion salad, almond yogurt sauce **13**
- Green Goddess** - greens, avocado, edamame, sweet peas, cucumber, radishes, goddess dressing **12**
- Salad Verté** - shaved fennel, radishes, cucumber, shallot vinaigrette **9**
- Tuscan Bread Salad** - poached tomatoes, toasted bread, olives, roasted red onions, arugula, burrata **12**

Nibbles

- VBW Assorted Pickles** **4**
- VBW Spiced Almonds** **4**
- Castelvetro Olives** **5**
- White Truffle and Parmesan Chips** **5**

Small Plates

- Tortilla Española** - potato omelet, manchego, arugula, roasted red pepper & tomato **10**
- Smoked Whitefish Crostinis** - dijon mustard, persian cucumber, radish **8**
- Manchego Stuffed Roasted Peppers** - arugula, olive oil, smoky paprika, baguette **8**
- Hummus w/ Zaatar** - olive, cucumber, radish salad **8**
- Bacon Wrapped Dates** - blue cheese stuffed dates, pomegranate molasses **6**
- Street Taco** - braised shredded beef, onion, spices, topped with cilantro and red onion/3 to an order **8**

Cheese **7**

- served with accoutrements and warm baguette*
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- Tasso {Venice/Pork}** - locally made, artisanal pork shoulder, cured in juniper, coriander, smoked over rosemary, mesquite
- Coppa, Laquercia {IA/Pork}** - air cured pork shoulder w/salt & paprika: supple, tender & flavorful
- Bresaola, Bernina {IT/Beef}** - salt and air-cured lean eye of round with a sweet and hearty flavor
- Dry Chorizo, Palacios {ES/Pork}** slightly spicy, smoky and piquant
- Finocchionna, Creminelli {UT/pork}** - lightly spiced and cured with fennel seed and spices
- Jamon Serrano, Fermin {ES/Pork}** - acorn fed, sweet, savory salt & air-cured ham
- Speck, Recla {IT/Pork}** - cold smoked and aged pork shoulder, hints of juniper & allspice

Sweet Stuff **7**

- Chocolate Brownie Bites** - nutella & seasonal berries
- Cherry Clafoutis** - warm custard with cherries allow 20 minutes
- Chocolate Mousse with Sweet Cream**

	Glass/Bottle
Sparkling	
*NV Pinot Noir Blend, 50°N, Germany - dry, creamy mousse, hints of wild strawberry, lemon zest, tangerines	12/48
*NV Cava, Mercat, Spain - aromas of papaya, green apple, pear, dry, crisp with hints of hazelnuts	10/40
NV Malvasia, Mademoiselle, Italy - fresh wild strawberry, roses, raspberry, delicately sweet	9/36
Rosé	
12 Grenache, Rosé on Rose, Venice Beach Wines – dry, crisp, fresh notes of strawberries, melon	10/40
White	
10 Godello, Almalarga, Spain - dry, medium bodied, with notes of pink grapefruit, nectarine, lively acidity	12/48
11 Chardonnay, Brezza, Italy - medium body, unoaked, citrus, white flowers, melon and stone fruit	13/52
11 Sauvignon Blanc, Ribbonwood, New Zealand - passion fruit, grapefruit, herbaceous and minerally	10/40
11 Riesling Blend, Belo, Slovenia - tropical fruits, citrus, minerally, refreshing, green apple and pear	9/54ltr
11 Sauvignon Blanc, Dom. des Charmilles, Sancerre, France - fresh cut grass, lemon, lime, lively acidity, minerally	14/56
10 Picpoul de Pinet, Felines Jourdan, France - medium bodied, exotic fruits, fennel, honey suckle, citrus, acacia	10/40
11 Alvarinho, Terre d'Alter, Portugal - white peach, lime leaf, exotic stone fruit	10/40
Red	
01 Tempranillo Reserva, Barbarena Rioja, Spain - supple red, dried cherry, tobacco, black tea, orange peel	10/40
10 Pinot Noir, Stoller, Oregon – light body, delicate, cherry, earthy, roasted coffee, red berries	13/50
11 Malbec, Zolo, Argentina - full bodied, spice box, tobacco, black cherry, vanilla, violets and raspberries	11/44
10 Grenache, Groundworks, CA - aromas of crushed rose petals, clove, and raspberry, black licorice, and blue berries	13/50
10 Bordeaux Blend, Folkway, CA - bing and dark cherry, five spice, espresso, mocha, pomegranate, and red fruits	14/56
11 Zinfandel/Syrah, Sexual Chocolate, CA - aromas of dark berries, chocolate covered cherries, toasted oak, spices	15/60
10 “The Prisoner” Napa Valley, CA - red blend, bold and decadent, rich, jammy, spicy and full bodied	75
02 Pinot Noir, Camus Bruchon et Fils, Savigny -les- Beaune, Burgundy, France - bright, red fruit, floral, soft tannins	65
95 Merlot Blend, La Petite Eglise, Bordeaux, France - classic in style, medium bodied, smooth tannin, dried fruit, red berry	110
97 Cabernet Sauvignon, Philip Togni, Napa, CA - aromas of plums, dried figs, tobacco, spice and leather	130
Other Wine Drinks	
Sangria De La Casa VBW Saturday & Sunday - with fresh fruit and our house blend of wines	7 gl
Mimosa - sparkling wine with fresh squeezed orange juice	7 gl
Bloody Beer - tomato juice, lemon juice and spices	7 gl
Dessert Wines	
NV Madeira, Boston Bual, Portugal - special reserve rich mouth feel with notes of maple syrup, dried figs, and caramel	14 gl
NV Tannat, Alycone, Uruguay - chocolate, marshmallow, Madagascan vanilla bean and wild apple mint	12 gl
*10 Riesling, Tatomer, Santa Barbara, CA - bright stone fruit, zesty lemon grass, floral, creamy and delicately sweet	12 gl
Beer . Wheat, White and Light-Bodied	
Echigo Lager, Japan ^{500ml} – medium bodied rice beer, crisp and clean finish 5%	8.5
*Brewed Lager, Sam Smith, England ^{12oz} - subtle hints of hops and a slightly grassy undertone 4%	7
*Pilsner, Pinkus, Germany ^{16.9oz} - very clean and refreshing, with a light body and pleasant nose 5%	7.5
Belgian Style White Ale, Hitachino, Japan ^{11.2oz} - rice based beer with hints of citrus and ginger 5%	9.75
Chinese Lager, Yang Ying, China ^{20.3oz} - subtle sweetness of the malt, light, easy drinking 4%	7
Hopf Helle Weisse, Germany ^{16.9oz} - wheat beer aroma with a subtle fruity note 5.3%	7.5
Weizen Pilsner “SOS”, Abita, LA ^{22oz} - clean and very easy drinking, very subtle wheat 7%	8
Einstok White Ale, Iceland ^{11.2oz} - white ale, light, citrus peel, coriander, brewed with pure Icelandic water 5.2%	6
Ale-Amber, Pale and Otherwise	
Abbey Ale, Quadruple, St. Bernardus Abt 12, Belgium ^{11.2oz} - flavour is bold and strong, dark fruits and spices 10.5%	9
Brown Ale, Davy Brown Ale, FMB, Santa Barbara ^{22oz} - chocolatey, malty with citrus flavours 6%	9.5
Reutberger Aegidius, Trunk, Germany ^{16.9oz} - cara-malty base with yeasty and subtle fruit notes 5.3%	8
Red Ale, Sour Beer, Duchesse De Bourgogne, Belgium ^{11.2oz} - sweet cherry, fruit juice tartness 6%	9
Danish Style Red Lager, FMB, Santa Barbara ^{22oz} - a rich, malty amber lager with caramel flavour 5%	9.5
Ruination IPA, Stone Brewing, CA ^{22oz} - pungent, citrusy, extreme bitter green hop flavours 7.7%	9.5
Wipeout IPA, Port Brewing, CA ^{22oz} - very hoppy, yet light and floral, with subtle citrus tang 7%	8
Dogfish Head, 90 Min IPA, DE ^{12oz} - medium bodied, full flavour notes of citrus hops, pine, and malt backbone 9%	6.5
Belgian, Belgian Styled	
Foret Saison Ale, Belgium ^{22oz} - rich, elegant aromas of soufflé, delicate peppery spices 7.5%	14
Saison Ale “Hennepin”, Ommegang, NY ^{25.4oz} - crisp, nutty dryness balanced with yeast, malt 7.7%	11.75
Chimay Blue, Belgium ^{11.2oz} - dark malt flavours, with a long, slightly smoky finish 9%	8.5
Duvel, Belgium ^{11.2oz} - strong, with malty aromas, and yeasty fruit flavours 8.5%	7
La Chouffe, Belgium ^{11.2oz} - beautiful golden ale, with subtle clove & banana flavours 8%	8.5
La Fin Du Monde, Canada ^{11.2oz} - belgian style tripel, pepper spice drive a rich, lingering flavour 9%	7
Triple Karmeliet, Belgium ^{22.oz} - floral and dry, hints of stone fruit and banana 8.4%	17
Or maybe you fancy something else	
*Dry Cider, Sam Smith, England ^{18.7oz} - dry, with subtle spice and ripe apple flavours 5%	7.75
*Cidre Bouche Brut de Normandie, France ^{22oz} - sparkly light body, sweet organic apples, tart yet refreshing 4.5%	19.5
Rotating selection of 12oz bottles - ask your server for a suggestion, or look inside	5
Those that pour from the tap	
Alagash, Portland, Maine - wheat beer, spiced with coriander and curacao orange peel, light and crisp 5%	8
Asahi Super Dry, Japan - Japanese rice lager, super crisp, super clear, and super dry 5%	6
Racer 5 IPA, Bear Republic, CA - hoppy with a touch of sweet malt and slightly smoky nose 7%	6
Delirium Tremens, Belgium - banana, cloves, smooth and creamy with sweet spice and citrus notes 8.5%	9
Murphy’s Stout, Ireland - roasted coffee bean, smooth and easy to drink with toasty matiness 4%	6
*Organic/sustainable selections	
Wine may also be purchased from our shoppe inside at retail price + \$15 to enjoy on the patio. <i>Cellar list available upon request.</i>	