

THE VINE

SHARE

MIXED OLIVES, parmesan cookies 8

ARTISANAL CHARCUTERIE & CHEESE, quince paste, warm hazelnut honey 18

MULTIGRAIN CRISPS & HUMMUS, black garlic, beet-black bean, carrot-lentil 8

WINTER FLATBREAD, aged goat cheese, delicata squash, brussels sprouts, truffle-honey, caramelized cipollini onions 16

STEAMED BUNS, crispy duck, bbq sauce, 'slaw 12

BRUNCH BLOODY MARY, spiced vodka, tomato, citrus, horseradish 16
BLOOD ORANGE MIMOSA, 16 glass / 45 pitcher

ALMOND & MAPLE GRANOLA, organic yogurt or Greek yogurt 10 / add berries +3

AVOCADO & GREEN PEA TOAST, 7 grain bread, feta cheese, sprouts, lemon zest 12

add poached farm egg +4 add smoked salmon +8

CROISSANT 'WICH, bacon-jalapeño frittata, maple sausage, aged provolone 12

BAKED EGGS, tomato & bell pepper compote, chorizo, espelette aioli, manchego 18

SMOKED SALMON FLATBREAD, cream cheese, avocado, capers, red onion, lemon zest 17

add poached farm egg +4

BLACK FOREST HAM & GRUYÈRE WAFFLE, black truffle bechamel, poached eggs 14

MAPLE SAUSAGE & CHEDDAR PANCAKES, crispy bacon, fried eggs, hollandaise 15

SALADS & BOWLS

LOTS OF GRAINS BOWL, sunflower seeds, kale, avocado, grapefruit, jicama, tamarind-citrus vin. 16

BUCKWHEAT RAMEN BOWL, mushroom escabeche, crispy tofu, soft boiled egg 18

CHOPPED SALAD, cucumbers, tomatoes, baby beets, corn, avocado, asparagus, olive, scallion, feta, red onion, radishes, oregano dressing 14

w/ grilled chicken +7 w/ grilled shrimp +8 w/ seared ahi tuna +10

w/ seared scottish salmon +12 w/ niman ranch skirt steak +12

ENTREES

BLACK GARLIC CHARRED HANGER STEAK, café de paris bearnaise, shishitos, french fries 29

WOOD OVEN ROASTED CHICKEN, green goddess, shoestring potatoes 26

7 PEPPERCORN-CRUSTED BURGER, bacon, tilsit cheese, caramelized onions, potato bun 19

SCOTTISH SALMON, charred escarole, red lentil purée, balsamic glaze 24

SWEETS

BUTTERSCOTCH CARROT CAKE, bourbon-date ice cream, walnut brittle 10

APPLE COBBLER, calvados soaked golden raisins, vanilla ice cream 10

CHOCOLATE MOCHA PANNA COTTA, crumbs, caramel ice cream 10

CHEF & OWNER LAURENT TOURONDEL

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness