

THE VINE

SHARE

- MIXED OLIVES, parmesan cookies 8
- ARTISANAL CHARCUTERIE & CHEESE, quince paste, warm hazelnut honey 19
- MULTIGRAIN CRISPS & DIPS, hummus, greek goddess, carrot-lentil 8
- CALAMARI FRITTI, shrimp, zucchini, jalapeño, calabrian chili aioli 15
- AHI TUNA ROLL, avocado, thai basil, cilantro, sriracha, ginger soy sauce 15
- TARTE FLAMBÉE, smoked bacon, marble potatoes, gruyère cheese 16
- FRIED SHRIMP STEAMED BUN, basil, cilantro, chili-lime mayo 13
- 7 PEPPERCORN-CRUSTED SLIDERS, bacon, tilsit cheese, caramelized onions, potato bun 16

APPS, SALADS & BOWLS

- SEA BASS CEVICHE, aguachile, charred tomatillo, lime, corn nuts 16
- AVOCADO & SPICED SALMON TOAST, lemon "gribiche" 17
- ROASTED BEETS, creamy goat cheese, watercress, pumpernickel crisps 13
- SHAVED BROCCOLI SALAD, tahini dressing, red onions, sunflower seeds 15
- ROASTED WILD MUSHROOM & BABY KALE, warm bacon dressing, poached egg 16
- LOTS OF GRAINS BOWL, sunflower seeds, kale, avocado, grapefruit, tamarind-citrus vin. 17
- CHOPPED SALAD, cucumber, tomato, baby beets, corn, avocado, asparagus, olive, feta, red onion, radish, oregano dressing 15
- w/ grilled chicken +7 w/ grilled shrimp +8 w/ seared ahi tuna +13*
- w/ seared scottish salmon +12 w/ niman ranch skirt steak +13*

ENTREES

- BLACK GARLIC CHARRED HANGER STEAK, café de paris bearnaise, shishitos, french fries 31
- ROASTED CHICKEN "DIABLO", cherry peppers, roasted fingerlings 27
- PARSLEY & GARLIC CRUSTED CHATHAM COD, clam chowder 29
- "LE FRENCHIE" BURGER, peppercorn sauce, roasted mushroom, gruyère cheese 20
- CHERMOULA-CRUSTED SALMON, pumpkin tabbouleh, greek yogurt 25