

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 ATLANTIC COD, clam chowder 29

"LE FRENCHIE" BURGER, peppercorn sauce, roasted mushroom, gruyère cheese 20

CHERMOULA-CRUSTED SALMON, pumpkin tabbouleh, greek yogurt 25

CHEF & OWNER LAURENT TOURONDEL

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