

VAULT

one sixty four

- FALL LUNCH -

THE BANK DEAL IS

GRILLED CHICKEN CAESAR

PARMESAN, SHAVED MANCHEGO
WITH A CUP OF SOUP

BLACKENED SALMON ON QUINOA AND ARUGULA

FAVA BEANS, WHITE CORN,
WHITE BALSAMIC, WITH A CUP OF SOUP

BLT + BRIE

CHERRYWOOD SMOKED BACON WITH MELTED BRIE,
FRIES, AND CAESAR SLAW OR BRUSSELS SLAW

- SHARE PLATES -

BLACK & WHITE CRISPY CALAMARI 14

CHINESE LONG BEANS & FRESNO CHILES, BLACK & WHITE SEA SALT,
WASABI AIOLI AND CHILE LIME SAUCE

BRUSSELS SPROUT CHIPS 11

FRESH LEMON ZEST AND MALDON SEA SALT

.25 FROM EACH ORDER IS DONATED TO THE SAN MATEO POLICE ACTIVITIES LEAGUE,
HELPING FAMILIES IN NEED

DUNGENESS CRABCAKES 17

LEMON CAPER AIOLI

BLACKENED SHRIMP TACOS 14 *gf*

MANGO PEPPER RELISH, AVOCADO, SHREDDED ROMAINE, JALAPENO SOUR CREAM

BACON WRAPPED MEDJOOOL DATES 12 *gf*

CHERRYWOOD SMOKED BACON, GOAT CHEESE, BALSAMIC GLAZE

SPICY AHI TUNA TOWER 17

AVOCADO, CUCUMBER, WASABI AIOLI, TARO CHIPS

DUNGENESS CRAB & ARTICHOKE DIP 17

TARO CHIPS

CAULIFLOWER LATKES 12

ROASTED FUJI APPLE CHUTNEY, CHIVE CREME FRAICHE

SLOW ROASTED PORK BELLY 14

SOY, HOISIN, GARLIC GLAZE, WON TON CHIPS

VAULT DEVEILED BACON & EGGS 8

CHIVES, MUSTARD AIOLI, TOAST BITS

- THE VAULT BURGER -

ALL BURGERS ARE 8 OZ., SERVED ON GRILLED BRIOCHE
WITH FRESH CUT FRENCH FRIES, CREAMY BRUSSELS SPROUT SLAW, OR CAESAR SLAW

VERMONT WHITE CHEDDAR BURGER 15

WITH CARAMELIZED ONIONS

ADD A FRIED EGG - 1.50

ADD CHERRYWOOD SMOKED BACON - 2

ADD SHERRY GLAZED PORTOBELLO & SHIMEJI MUSHROOMS - 2

- VAULT SANDWICHES -

ALL SANDWICHES SERVED WITH FRESH CUT FRENCH FRIES,
CREAMY BRUSSELS SPROUT SLAW OR CAESAR SLAW.

UPTOWN CHEESTEAK 18

FILET MIGNON & SKIRT STEAK, PROVOLONE CHEESE,
GRILLED ONIONS & PEPPERS, SEASONED OIL, HOAGIE ROLL

BLACKENED SCOTTISH SALMON SANDWICH 22

ON GRILLED HOAGIE, LEMON CAPER AIOLI, ARUGULA, TOMATO

CHICKEN, ROASTED RED PEPPER & AVOCADO 16

ON GRILLED BRIOCHE BUN, ARUGULA AND CHILE LIME SAUCE

CHICKEN-BACON CLUB 16

MELTED SWISS ON GRILLED HOAGIE, CHILI REMOULADE

PORTOBELLO MUSHROOM CLUB 16

GRILLED PORTOBELLO JUMBO MUSHROOM, ARUGULA,
TOMATO, CARAMELIZED ONIONS, ROASTED RED PEPPERS,
GRUYERE CHEESE, CHIPOTLE AIOLI ON GRILLED HOAGIE
ADD A FRIED EGG - 1.50

ANY SANDWICH CAN BE MADE WITH UDI'S GLUTEN FREE BUN

GLUTEN FREE *gf*

WHILE THESE ITEMS ARE GLUTEN FREE, OUR KITCHEN IS NOT
EXCLUSIVELY GLUTEN FREE. WE MAKE EVERY EFFORT TO AVOID
CROSS CONTAMINATION, BUT THIS CANNOT BE GAURANTEED.
GUESTS ARE ENCOURAGED TO CONSIDER THIS INFORMATION TO THEIR
OWN SATISFACTION IN LIGHT OF INDIVIDUAL NEEDS & REQUIREMENTS
- FOR SALADS, ASK FOR NO CROUTONS -

- BIG SALADS & SOUP -

ADD GRILLED CHICKEN -\$6, SCOTTISH SALMON -\$9, SHRIMP -\$7

HEARTS OF ROMAINE CAESAR 15 *gf*

PARMESAN, CROUTONS, SHAVED MANCHEGO

- ASK FOR ANCHOVIES -

SPINACH SALAD 16 *gf*

ORGANIC BLOOMSDALE SPINACH, ALMOND CRUSTED GOAT CHEESE,
SHAVED EGG, SAUTEED CRIMINI, SHIITAKE, & OYSTER MUSHROOMS,
APPLEWOOD SMOKED BACON, WARM MUSTARD DRESSING

SOUP & SALAD COMBO 14

SALMON & CORN CHOWDER AND CHOICE OF SMALL SALAD:
HEARTS OF ROMAINE CAESAR, POACHED PEAR,
LITTLE GEM WEDGE, ORGANIC SPINACH, OR VAULT SALAD

POACHED PEAR SALAD 16

BUTTER LETTUCE, FRESH CORN, CANDIED PECANS,
ROASTED PEARS, DRIED CRANBERRIES,
CRUMBLLED BLEU CHEESE, WHITE BALSAMIC VINAIGRETTE

THE VAULT SALAD 14 *gf*

ARUGULA & FRISEE, RAINBOW CARROTS, CORN, CHERRY TOMATOES,
CUCUMBER, CHAMPAGNE VINAIGRETTE

LITTLE GEM WEDGE 15

CRUMBLLED DANISH BLEU CHEESE, CHERRY TOMATOES, BACON,
RED ONION, BLEU CHEESE BRESSING

BLACKENED SALMON SALAD 24 *gf*

ARUGULA, QUINOA, CHERRY TOMATOES, WHITE CORN, FAVA BEANS,
WHITE BALSAMIC VINAIGRETTE

VAULT COBB SALAD 19 / 21

- GRILLED CHICKEN 19 / GRILLED SKIRT STEAK 21 -
CRUMBLLED DANISH BLEU CHEESE, CHERRY TOMATOES, MUSHROOMS,
AVOCADO, CHERRYWOOD SMOKED BACON, EGG, MIXED GREENS,
BLEU CHEESE DRESSING

SALMON & ROASTED CORN CHOWDER 6 / 9

- MAIN PLATES -

CEDAR PLANK MAPLE GLAZED SCOTTISH SALMON 25 *gf*

FINGERLING POTATOES, BROCCOLINI, BABY VEGETABLES

CHERRYWOOD SMOKED BACON MACARONI 18

VERMONT CHEDDAR & GRUYERE CHEESES

ADD GRILLED CHICKEN - 6

BEER BATTERED FISH & CHIPS 19

CREAMY BRUSSELS SPROUT SLAW

7 SESAME SEED CRUSTED AHI TUNA 29 *gf*

MANGO - RED PEPPER VINAIGRETTE, RAINBOW CARROTS,
FRISEE, STEAMED RICE NOODLES

GAUCHO FLAT IRON STEAK 24 *gf*

CILANTRO CHIMICHURRI, HARISSA YUCCA FRIES,
CREAMY BRUSSELS SPROUT SLAW

TURKEY BOLOGNESE 19

SPICY GROUND TURKEY, SMOKED MOZZARELLA, CIPPOLINI ONIONS,
WHOLE ROASTED GARLIC, CHUNKY TOMATO SAUCE, FRESH LINGUINI

SPAGHETTI SQUASH PRIMAVERA 19 *gf*

PORTABELLO MUSHROOMS, VINE RIPE TOMATOES, RAINBOW CARROTS,
BLOOMSDALE SPINACH, TOSSED IN BASIL OIL
ADD GRILLED CHICKEN OR TOFU - 6

PAN FRIED PETRALE SOLE 22 *gf*

BLOOMSDALE SPINACH, BLACK FORBIDDEN RICE,
LEMON CAPER SAUCE (GLUTEN FREE FLOUR)

WILD MUSHROOM RISOTTO WITH TRUFFLE OIL 22 *gf*

SHIITAKE, OYSTER, CRIMINI, AND SHIMEJI MUSHROOMS,
ARBORIO RICE, PARMESAN CHEESE, VEGETABLE STOCK

- BREAD & WATER SERVED UPON REQUEST -

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS