



THE VINTAGE
RESTAURANT AND BAR

✿ MAY ✿

FRENCH 75 🍷

house spiced orange bitters, cognac, and fresh lemon, topped with bubbly champagne 8.5

BABY FRENCH TOAST 🍷 ✿

served with warm maple syrup, orange, frosting, and whipped cream 10

🍷 French 75 8.5

SHRIMP & POLENTA ☐☐

appetizer plate of shrimp grilled in garlic-butter, creole spices & tomato, fried cheddar polenta cakes & asparagus, topped with avocado aioli & fresh parsley 13

🍷 William Rose Prohibition Rose, 2016 Eugene, OR 7.5

SHRIMP SANDWICH

fried shrimp, bacon, lettuce, tomato, onion on a hoagie roll with avocado aioli and a side of shoestring fries & pickle 14

🍷 Red Beer with Pacifico Cerveza 6

SUMMER SAGE SAUSAGE

crepe of andouille sausage, asparagus, onion, cheddar cheese, sage, and crème fraîche, served with a mixed greens salad and choice of dressing 14

🍷 Claim 52 Kolsch, Pint 4.5

GONE BANANAS FOSTER 🍷

vanilla ice cream, bananas caramelized in brown sugar & dark rum, topped with candied pecans, flour crips, and whipped cream 10

🍷 Spanish Coffee 8.5

KEY LIME CHEESECAKE ✿ ☐☐

key lime cheesecake with pecan crust & coconut-lime cream frosting. raw, vegan, and gluten free 10

🍷 Cavit Lunetta Prosecco, Veneto Italy, 187ml 8

✿ available during breakfast hours; 9AM-2PM

🍷 vegetarian / ✿ vegan / ☐☐ gluten-free

🍷 suggested beverage pairing for additional charge